

TRUFFLED THREE COLOR HUMMUS



Menù Ingredients

- 1 PIZZA P.A.L.A. - 7060
- 10 g Olio extravergine di oliva "Classico" - Extra virgin olive oil "Classic" - EK0X
- 15 g Crema con tartufo - Mushrooms and truffle paste - E5H07
- 3 slices Carpaccio di tartufo - Truffle Carpaccio - P69

Ingredients

- 40 g Cannellini beans, drained
- 40 g Romanesco Broccoli, steamed
- 40 g Pumpkin, roasted
- 5 g Garlic, chopped
- to taste Salt and pepper

Chef: Maurizio Ferrari

Method

Serves 1

Blend the cannellini with 1/3 of the cream with truffle, season with salt and pepper. Blend the Pumpkin with 1/3 of the cream with truffle, season with salt and pepper. Blend the romanesco broccoli with 1/3 of cream with truffle, garlic, season with salt and pepper. Drizzle the evo oil and some salt on the pizza PALA and bake it at 230°C (450°F) for 5-6 minutes until crispy. Then cut it into wedges. Place the three types of hummus in three different sauce bowls, then garnish with a slice of truffle carpaccio on each one, and serve them with the crispy pizza wedges.