

TUBEROSA PIZZA



Chef: Giovanni Fanti

Method

Place on the disk of dough: the cheese cream, the black truffle cream, the diced mozzarella, Porcini mushrooms (undrained from their liquid), potatoes and the sauteèd sausage. Cook in the oven. When the pizza is out of the oven, add Pecorino Grancrema cream.

Gluten Free Method

Utilizzare la Base pizza Menù senza glutine cod.7031 e Salsiccia riportante in etichetta la dicitura senza glutine.

Menù Ingredients

- to taste Crema ai formaggi - 5 Cheeses Sauce - EF1
- to taste Crema di funghi prataioli al profumo di tartufo - Button mushrooms paste with truffle aroma - EXH07
- to taste Funghi Porcini "Il Boschetto" a fette trifolati - "Il Boschetto" Sliced Porcini Mushrooms with oil, garlic and parsley - G61
- to taste Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1

Ingredients

- to taste Boiled potatoes
- to taste Sausage
- to taste Fior di Latte Mozzarella