

TURMERIC PIZZA WITH GRAN BOLETUS MUSHROOMS AND GUANCIALE



Menù Ingredients

30 g. Guanciale cotto affumicato - Cooked smoked jowl bacon - 2T9

50 g. Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62

70 g. Funghi Gran Boletus (Gran Boletus Mushrooms) - GS1

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Parsley

70 g. Fresh mozzarella cheese

n°1 Turmeric pizza dough

Chef: Leonardo Pellacani

Gluten Free

Method

Roll out the pizza dough then add the mozzarella cheese, the Gran Boletus mushrooms, the Potatoes (seasoned with evoo and parsley), the Smoked Guanciale and bake it. Remove from the oven and garnish with fresh chopped parsley.

Gluten Free Method

Substitute the pizza dough with a gluten free version.