

VENICE P.A.L.A.



Chef: Maurizio Ferrari

Method

On the Pizza P.A.L.A. spread the Red Pepper Sauce and smoked provola, steamed cauliflower, Anchovies and bake it. After cook garnish with goat cheese flavored with black garlic

Menù Ingredients

60 g Crema di peperoni rossi - Red sweet pepper Sauce - KNOK

N.1 PIZZA P.A.L.A. - 7060

N. 8 Filetti di acciughe extra del Cantabrico in olio di oliva - Extra Cantabrian Anchovy Fillets in olive oil - WA0

Ingredients

80 g smoked provola cheese

10 g black garlic

10 g goat cheese

40 g cauliflower