

PIZZA STYLE - MEAT PIE WITH ARTICHOKE, CHERRY TOMATOES AND COOKED HAM



Menù Ingredients

130 g Spaccatelli di carciofo “freschezza” all’olio di semi di girasole - HA1
130 g Spaccatelli di carciofo “freschezza” all’olio di semi - “Freschezza” artichoke quarters in sunflower seed oil - HA3
50 g Dorati - TN1
70 g Formaggio Bruschetta...Mia - Bruschetta...Mia Cheese - 7020
to taste Sale alle erbe - Herbs and Spices Salt - PGO

Ingredients

to taste parsley
60 g cooked ham
500 g minced meat
a 27 cm diameter pie dish

Chef: Gianluca Galliera

Gluten Free

Method

For 4 persons

1. Mince the meat.
2. Lay the meat evenly in the pie dish.
3. Sprinkle salt with herbs over it.
4. Add diced cheese Bruschetta...Mia
5. Fill with the “fresh” artichoke quarters preserved in sunflower oil and the “Dorati” cherry tomatoes.
6. Add the slices of cooked ham and a few leaves of parsley.

N.B.: As an alternative to the diced smoked Provola cheese Bruschetta...Mia you can use the Bruschetta...Mia cheese