

GOOSE AND GINGER PIZZA



Chef: Leonardo Pellacani

Method

Prepare a disk of pizza dough adding the Grancrema parmigiano reggiano to the mixture, add the mozzarella and put in the oven. When it is cooked decorate with the pear and ginger relish and slices of seasoned smoked goose breast.

EXECUTIVE PIZZA CHEF: ANTONINO ESPOSITO

Menù Ingredients

Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1

Petto d'oca stagionato e affumicato - Cured smoked goose breast - 2U9

Salsa di Pere e zenzero - Pear and ginger sauce - TV7

Ingredients

Mozzarella fior di latte