PIZZA PORCINI MUSHROOMS, SPECK AND TRUFFLE



Menù Ingredients

30 g. Crema di funghi prataioli con tartufo - Button mushrooms and truffle paste - E50K
40 g. Gransalsa di porcini - Gransalsa sauce with porcini mushrooms - BV1
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

30 g. *Speck
80 g. Mozzarella Cheese
n° 1 Pizza dough

Chef: Leonardo Pellacani

Method

Roll out the pizza dough, add the mozzarella cheese, the Porcini Mushrooms sauce and bake it. When cooked add the slices of speck and the Truffle Cream sauce, finish with a drizzle of Evoo.

Gluten Free Method

For "Gluten Free" pizzas it is necessary to replace the dough with the product "Gluten Free Pizza Base", Menu code 7031.
*Use a Speck with Gluten Free written on the lable.

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