

“GRAN SAPORE” PIZZA ON A BED OF TRUFFLE CREAM



INGREDIENTS FOR 1 PIZZA

- 70g mozzarella fior di latte
- 50g Codfish Cream
- 30g Black Truffle Cream "Ricetta Toscana"
- 40g Caramelised Red Onions
- 3 Crispy Dried Sweet Peppers
- 8 Yellow Mid-Dried Datterino Tomatoes
- q.s. Dill, Freeze-Dried
- q.s. fresh basil

METHOD

- Stuff the pizza disc with the truffle cream and mozzarella cheese and put the pizza in the oven.
- When finished cooking, top the pizza with the Baccalà, caramelized red onions and the yellow Mid-Dried datterino tomatoes.
- Garnish with the “cruschi” peppers, freeze dried dill and fresh basil.

PRODUCTS IN THIS RECIPE



Codfish Cream



**Black Truffle Cream
"Ricetta
Toscana"**



**Caramelised Red
Onions**



**Crispy Dried Sweet
Peppers**



**Yellow Mid-Dried
Datterino Tomatoes**



Dill, Freeze-Dried