

## "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"



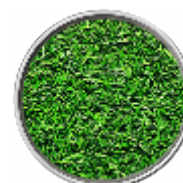
Caramelised Red  
Onions



Crispy Dried Sweet  
Peppers



Yellow Mid-Dried  
Datterino Tomatoes



Dill, Freeze-Dried