# PIZZA WITH PORCINI MUSHROOMS, STRACCIATELLA, CULATELLO, FIG SAUCE AND PISTACHIO NUTS

## INGREDIENTS FOR 1 PIZZA

- 80g mozzarella
- 50g Sliced Sautéed Porcini Mushrooms "C'Era Una Volta"
- 40 stracciatella
- 3 slices of culatello
- 20g Sweet-Hot Fig Sauce
- q.s. Crema Di Aceto Hibiscus-Chili
- q.s. Pistachio Nuts, Shelled

## METHOD

- Top the pizza base with mozzarella cheese and porcini mushrooms and bake in the oven.
- Once cooked garnish with the fig sauce, stracciatella cheese, culatello, vinegar cream and pistachio nuts.

## PRODUCTS IN THIS RECIPE

**Sliced Sautéed Porcini Mushrooms "C'Era Una Volta"**

**Sweet-Hot Fig Sauce**

**Crema Di Aceto Hibiscus-Chili**

**Pistachio Nuts, Shelled**