PIZZA WITH RADICCHIO AND LARD



INGREDIENTS FOR 1 PIZZA

- 180g mozzarella
- 60g lard
- 120g Radicchio Cream
- 120g Small Sliced Sautéed Porcini Mushrooms "Del Campesino"
- q.s. Parsley, Freeze-Dried
- q.s. Walnut Oil
- q.s. walnuts

METHOD

- Spread the dough into a previously greased baking tray and leave to rise until doubled in volume.
- Brush the surface with an emulsion of water and extra-virgin olive oil.
- Bake at 280/300°C for 7-8 minutes.
- Remove from the oven and add the mozzarella, radicchio cream and sautéed porcini mushrooms. Continue baking for another 4–5 minutes.
- Once out of the oven, finish with the lard, walnuts, parsley and walnut oil.

PRODUCTS IN THIS RECIPE



Radicchio Cream



Small Sliced Sautéed Porcini Mushrooms "Del Campesino"



Parsley, Freeze-Dried



Walnut Oil