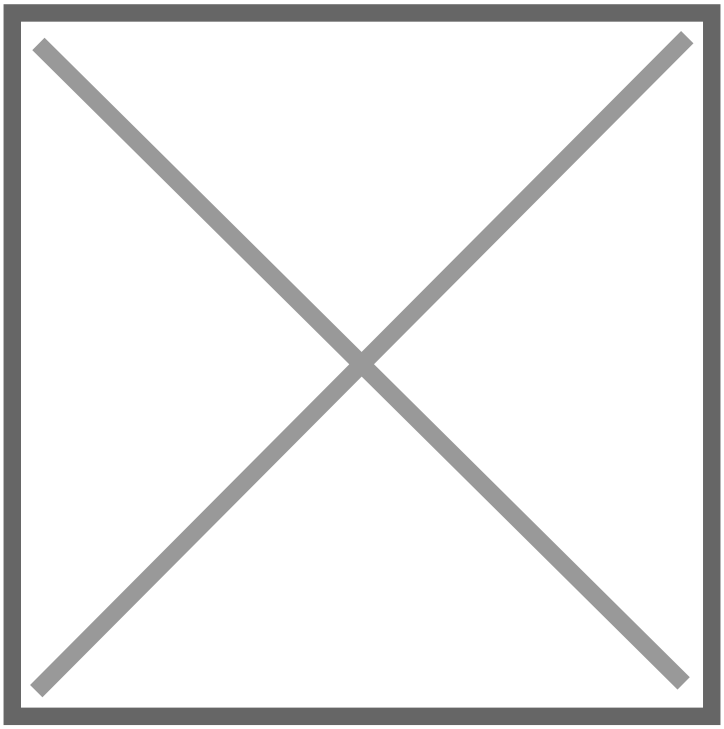
PIZZA ÈFUNGOMIX



Menù Ingredients

100 g Èfungomix - GR1

40 g Guanciale cotto affumicato - Cooked smoked jowl bacon - 2T9

q.s. Erba cipollina liofilizzata (Chives freeze-dried) - 1250

Ingredients

15 g Montasio Cheese

q.s. Thyme

80 g. Mozzarella

n° 1 Pizza dough

Chef: Leonardo Pellacani

Method

Roll out the pizza dough and spread on it the mozarella cheese, the Èfungomix, the Smoked Guanciale and bake it. After the pizza has cooked garnish with Chives and Shaved Montasio cheese.

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