

Pinsa Calabrese (spicy)

INGREDIENTS

1 pcs.	BOTTOM FOR PINSA ROMANA	50 g	TOMATO PULP STERIL TOM LA DOLCISSIMA
50 g	MOZZARELLA FIOR DI LATTE JULIENNE TREVALLI	40 g	SALAMI SPICY SPIANATA CALABRESE CLAI
30 g	PECORINO ROMANO GRATED CHEESE	30 g	SAUSAGE NDUJA CALABRESE CLAI
40 g	SEMI-DRIED TOMATOES VIANDER	40 g	FRESH RICOTTA TREVALLI
20 ml	EXTRA VIRGIN OLIVE OIL CIRIO		DRIED OREGANO



A METHOD OF PREPARING

- 1** Sprinkle the bottom of the pinsa with tomato pulp, then add Fiordilatte mozzarella cheese and Nduje sausage in small pieces. In the meantime, heat the oven or bakery oven to 280 degrees Celsius (at home, set the oven to the maximum temperature without heat circulation). The bottom should be baked for 5-6 minutes.
- 2** Place 3-4 slices of thinly sliced Spianata Piccante Clai salami ham on the baked bottom in the form of roses.
- 3** Add semi-dried tomatoes and in some places a small teaspoon of ricotta cheese.
- 4** Sprinkle with Pecorino cheese and oregano and pour olive oil.

Bon appétit!



Smacznego



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