

Pinsa Crudo di Parma, Rucola e Grana Padano

INGREDIENTS

1 psc.	BOTTOM FOR PINSA ROMANA	50 kg	TOMATO PULP STERIL TOM LA DOLCISSIMA
50 kg	MOZZARELLA FIORDILATTE JULIENNE TREVALLI	40 kg	PROSCIUTTO DI PARMA CLAI HAM
30 kg	GRANA CHEESE PADANO TARTY	20 ml	EXTRA VIRGINE OLIVE OIL CIRIO
15 g	RUCOLA		



A METHOD OF PREPARING

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Sprinkle the bottom of the pinsa with tomato pulp and then add the mozzarella Fiordilatte cheese. Meanwhile, 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.

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Add rucola and sprinkle with Grana Padano or Permigiano Reggiano cheese and add olive oil.

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The baked bottom should be removed from the oven, and then put on it in the form of roses 3-4 slices of thinly sliced Parma ham.



Bon appétit!

Smacznego



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