



PINSA ALLA SICULA



4



15 MIN

Ingredients

- 1 Base for Large Pinsa
- 200g Peeled red pizzutello tomato sauce (Ristoris)
- 100g Aged Caciocavallo cheese cubes
- 8 fillets Cantabrian anchovies (**Ristoris**)
- 200g Caramelized red onion (**Ristoris**)
- Dried oregano to taste



Directions

1. Crush the pizzutello tomato coarsely with your hands
2. Fill the base for the pinsa with the pizzutelli sauce
3. Place the caciocavallo cheese cubes, together with the caramelized red onion, the anchovy fillets and sprinkle with dried oregano
4. Bake in a preheated oven at 220° for 5 minutes
5. Cut and Serve



MEAT PIZZA



4



25 MIN

Ingredients

- 400g Mixed minced meat (pork, beef)
- 400g Peeled red pizzutello tomato sauce (**Ristoris**)
- 200g Chopped smoked scamorza cheese
- 100g Grated Parmigiano Reggiano
- Milk (half a glass)
- Salt to taste
- Pepper to taste
- E.V.O. Oil (**Ristoris**)
- Oregano

Directions

1. Place the minced mixed meat, previously seasoned with milk, salt and pepper on a baking sheet lined with parchment paper and form a pizza-like layer
2. Spread the crushed tomatoes on the meat base and complete with scamorza cheese, Parmigiano Reggiano, a little oregano and a drizzle of extra virgin olive oil.
3. Bake in a preheated oven at 180° for about 15/20 minutes and the last 5 minutes turn on the grill function of the oven to create a tasty crust

