



PIZZA WITH PORCINI AND BUTTERNUT SQUASH

INGREDIENTS

- Greci Butternut squash puree
- Mozzarella
- Sauteed Porcini slices
- Italian Sausage
- Pitted Leccino olives
- Sweet and sour red onion
- Valerian salad
- Red pepper drops

Roll our favorite pizza dough or square pinsa romana.

Stretch out the dough in the well-oiled tray by pressing sparsely with your fingertips and then bake for the first 2/3 minutes and take out of the oven.

Dilute the Butternut Squash puree with little warm water and top the dough. Add the mozzarella, pieces of sausages, sauteed Porcini mushrooms slices and bake again until the dough (side and bottom) turns gold

Once out of the oven, add some valerian salad, pitted olives and sweet and sour red onion cut into quarters. Finish with Red pepper drops.