



Pinsa with Velluto Napoli tomato sauce, mozzarella & pecorino

Ingredients

For 1 Pinsa:

- 250g ready-made pinsa base
- **100g Velluto Napoli Tomato Sauce (Art. 55228)**
- **5g Garlic Paste (Art. 55014)**
- **30g Confit Onion (Art. 55190)**
- 60g mozzarella bocconcini
- 20g pecorino flakes
- 30g cherry tomatoes
- 5g fresh basil
- 10ml olive oil
- Freshly ground black pepper

Instructions

1. Preheat the oven to 220°C (428°F).
2. In a small pan, heat the Confit Onion. Add the Garlic Paste and Velluto Napoli Tomato Sauce. Simmer for 5 minutes.
3. Spread the sauce evenly over the pinsa base and bake for 6–8 minutes.
4. Add mozzarella and bake for another 4–5 minutes until melted.
5. Remove from the oven and garnish with pecorino flakes, sliced cherry tomatoes, and fresh basil.
6. Drizzle with olive oil and season with freshly ground pepper.