

ANCHOVY TOMATO WHEELS AND OLIVE TARTLETS



Chef: Gianluca Galliera

Method

Pour a portion of egg appareil into a bowl, add the oregano and mix lightly. Line some tartlet moulds with the shortcrust pastry, fill with the tomato wheels, the anchovy, the Bruschetta Mia cheese and the Nostraline olives and bind the ingredients with the appareil using a ladle. Fill the tartlets, staying 2 mm below the edge. Bake in the oven at 170-180° C for about 30 minutes. Leave to rest before removing from the moulds.

Menù Ingredients

15 g. Formaggio Bruschetta...Mia - 7020
25 g. (4 fette) Ruotine di pomodoro semisecche - ZJ1X
5 Olive Leccino Nostraline denocciolate - Z91
metà Acciuga Filetti di Acciughe - MP1

Ingredients

1 portion egg appareil
40 g shortcrust pastry
oregano