ANCHOVY TOMATO WHEELS AND OLIVE TARTLETS



Menù Ingredients

15 g. Formaggio Bruschetta...Mia - 7020

25 g. (4 fette) Ruotine di pomodoro semisecche - ZJ1X

5 Olive Leccino denocciolate - Z91

metà Acciuga Filetti di Acciughe - MP1

Ingredients

1 portion egg appareil

40 g shortcrust pastry

oregano

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.

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Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)