

BABY MOZZARELLA AND GENOVESE PESTO CROUTONS



Chef: Leonardo Pellacani

Method

Slice and toast the loaf of bread in the oven. Top the croutons with thin strips of roasted pepper, red cabbage and baby mozzarella. Garnish with pesto and serve.

Menù Ingredients

to taste Cavolo viola pronto (Ready-to-Serve Red Cabbage) - Z8P

to taste Peperoni interi alla Brace - Roasted Whole Peppers - TT1

to taste Pesto alla genovese fresco (Fresh Genovese pesto) - WH0X

Ingredients

to taste Loaf of bread

to taste baby mozzarella