

HERBS FOCACCIA BITES



Menù Ingredients

q.s. Crema di Rosmarino – Rosemary cream - KU7

q.s. Crema di salvia - Sage cream - KT7

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

q.s. Coarse Salt

Chef: Monica Copetti

Method

Brush the surface of the focaccia with extra virgin olive oil. Spread the rosemary and sage over the focaccia. Sprinkle the salt and bake in a pre-heated oven at 200 °C for 3-4 minutes. Cut into cubes and serve in a basket.