

BRUSCHETTA “CHICCHE ROSSE”



Chef: Leonardo Pellacani

Method

Brush one side of the slice of bread with the extra-virgin olive oil. Brown the bread in the special oven for 2-3 minutes. After browning remove from the oven and leave the slice to cool on the special grid. Take the slice of toasted bread and spread the tomato purée over it and level with the special levelling spoon, removing any excess purée. Dress with the Bruschetta Mia cheese and return to the oven for 2-3 minutes. After having melted the cheese, dress with the Chicche cut in half, the burrata cheese, the anchovies and the basil.

Menù Ingredients

q.b. Mini Red - Pomodori "Pizzutello" semiseccchi pelati in olio - XN1X

Filetti di Acciughe del Cantabrico in olio di oliva - Cantabrian

Anchovy fillets in olive oil - WA9

Formaggio Bruschetta...Mia - Bruschetta...Mia Cheese - 7020

Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Pane Bruschetta...Mia - Bruschetta...Mia bread - 7010

Passata di pomodoro - Tomato puree - U21

Ingredients

Fresh burrata cheese

Fresh basil