

BRUSCHETTA FIOR DI BOSCO



Chef: Monica Copetti

Method

Toast the bread with extra-virgin olive oil, then allow to cool. Spoon the tomato sauce and add cheese. Put in the oven for 2/3 minutes. Use G51 - cocktail of mushrooms as a topping and then heat up for 2 minutes more. Garnish with fresh parsley. Here you go!

Menù Ingredients

q.b. Olio extravergine di oliva - EK5

Cocktail di funghi trifolati - Cocktail of mushrooms sauteed with garlic, parsley and oil - G51

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

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

Passata di pomodoro - Tomato puree - U21

Ingredients

Parsley