

BRUSCHETTA “O SOLE MIO”



Chef: Monica Copetti

Method

Brush the bread with extra virgin oil and heat in the oven until golden.

Let it cool down. Spread on the Tomato Puree and add Cheese for Bruschetta. Bake for 2/3 minutes. Add a few dots of Genovese Pesto across the bruschetta and finally scatter the Soleggiati. Heat for other 2 minutes and serve.

Menù Ingredients

q.b. Olio extravergine di oliva - EK5
Formaggio Bruschetta...Mia - Bruschetta...Mia Cheese - 7020
Pane Bruschetta...Mia - Bruschetta...Mia bread - 7010
Passata di pomodoro - Tomato puree - U21
Pesto alla genovese - Genovese pesto sauce - C3H
Soleggiati - TX1

Ingredients

Fresh rocket