BRUSCHETTA WITH FRESH GENOVESE PESTO, BURRATA AND MINI RED



Menù Ingredients

1 Pane Bruschetta...Mia - Bruschetta...Mia bread - 7010
8 Mini Red Pomodori "Pizzutello" pelati semisecchi in olio - Semi dried peeled "Pizzutello" tomatoes in oil - XN1X
q.s. Formaggio Bruschetta...Mia - Bruschetta...Mia Cheese - 7020
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Passata di pomodoro - Tomato puree - U21
q.s. Pesto alla genovese fresco (Fresh Genovese pesto) - WH0X

Ingredients

burrata cheese

Chef: Leonardo Pellacani

Method

Brush one side of the bread slice with extra virgin olive oil. Brown the bread in the oven for 2-3 minutes. After browning, remove from the oven and allow the slice to cool on the oven rack. Take the toasted slice of bread and use the special shaving spoon to spread the tomato puree over it, shaving off the excess puree. Stuff with Bruschetta...Mia cheese and bake for 2-3 minutes. After the cheese has melted, top with burrata cheese, Mini Red tomatoes and fresh Pesto alla Genovese.

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