

BRUSCHETTA WITH PARMESAN FOAM, CARAMELISED ONION AND TOASTED ALMONDS.



Chef: Leonardo Pellacani

Method

Serve 6

Use a cookie cutter to cut circle shapes out of the bread, butter them and toast them in the oven for a few minutes. Prepare the foam by adding the Parmesan cheese to the cream cheese. When the toasts have cooled, add the caramelised onions, the parmesan cream and garnish with toasted almonds and a sprig of dill.

Menù Ingredients

3 slices Pane Bruschetta...Mia - Bruschetta...Mia bread - 7010
q.s. Cipolla Caramellata all'aceto balsamico di Modena I.G.P.
(Caramelised onions in Balsamic Vinegar of Modena PGI) - ZU2
q.s. Grancrema al Parmigiano Reggiano D.O.P. - Grancrema
cheese sauce with Parmigiano Reggiano PDO - KH1

Ingredients

q.s. Butter
q.s. Cream cheese
Toasted Almonds to garnish
Dill to garnish