

BRUSCHETTA WITH SPECK AND BUTTON MUSHROOMS



Chef: Leonardo Pellacani

Method

Serve 6

Toast the bread with a drizzle of olive oil. When it has cooled down , add on top of it the cream cheese, a slice of speck and the button mushrooms. Garnish with chives and serve.

Menù Ingredients

150 g. Funghi prataioli trifolati in aseptico - Button mushrooms with oil, garlic and parsley under aseptic technology - FEB
q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
Erba cipollina liofilizzata (Chives freeze-dried) - 1250

Ingredients

24 Bread slcies
250 g. Cream cheese
24 Slices of Speck