

BRUSCHETTA YELLOW DATTERINI TOMATOES AND BACON FAT



Chef: Leonardo Pellacani

Method

Brush one side of the slice of bread with the extra-virgin olive oil. Brown the bread in the special oven for 2-3 minutes. After browning remove from the oven and leave the slice to cool on the special grid. Take the slice of toasted bread and spread the tomato purée over it and level with the special levelling spoon, removing any excess purée. Dress with the Bruschetta Mia cheese and return to the oven for 2-3 minutes. After having melted the cheese, dress with the yellow datterini tomatoes and the bacon fat. Decorate with rosemary and serve.

Menù Ingredients

Datterini gialli semisecchi in olio di semi di girasole - Semi dried yellow grape tomatoes in sunflower seeds oil - XS1X
Formaggio Bruschetta...Mia - Bruschetta...Mia Cheese - 7020
Lardo Patanegra - Patanegra Lard - 2B9
Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
Pane Bruschetta...Mia - Bruschetta...Mia bread - 7010
Passata di pomodoro - Tomato puree - U21

Ingredients

Rosemary