

CAPRESE-STYLE CROUTONS



Chef: Leonardo Pellacani

Gluten Free

Method

Makes 6 croutons

Slice and toast the bread in the oven. Top the croutons with Stracciatella cheese, Dorati cherry tomatoes and Genovese pesto. Decorate with a leaf of basil.

Gluten Free Method

Sostituendo il pane con la dicitura “senza glutine” in etichetta, la preparazione diventa Gluten Free.

Menù Ingredients

100 g Dorati - TN1
30 g Pesto alla genovese fresco (Fresh Genovese pesto) - WHOX

Ingredients

to taste Fresh basil
150 g Stracciatella cheese
150 g Bread loaf