

CHEEK TO CHEEK BRUSCHETTA



Menù Ingredients

1 Pane Bruschetta...Mia - Bruschetta...Mia bread - 7010
Formaggio Bruschetta...Mia - Bruschetta...Mia Cheese - 7020
Grancrema di Pecorino - Grancrema cheese sauce with
Pecorino - KG1
Gransalsa di cuori di carciofo - Gransalsa sauce with artichoke
hearts - C1107
Guanciale cotto affumicato - Cooked smoked jowl bacon -
2T9
Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

Chef: Monica Copetti

Method

Toast the bread with extra virgin olive oil. Spread the Bruschetta...Mia cheese on top and return to the oven for 3-4 minutes. Add the artichoke heart Gransalsa and guanciale. Heat for another 2 minutes and serve garnished with a drizzle of Pecorino Grancrema.