# CROSTINI WITH BURRATA CHEESE AND SMOKED SALMON



## Menù Ingredients

3 slices Pane Bruschetta...Mia - Bruschetta...Mia bread - 7010
500 g. Salmone scozzese affumicato preaffettato (Sliced Scottish Smoked Salmon) - 159
to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
to taste Pepe rosa speciale essiccato (Rose pepper special dried) - 1282

## Ingredients

300 g. Burrata Cheese
q.s. Chives

**Chef:** Leonardo Pellacani

## Method

Serve 6
With the help of a pastry cutter, cut the bread in order to obtain round croutons with a diameter of 10 cm, brush them with evoo and toast them in the oven for a few minutes. In the meantime, roll the  all salmon and use the chives to old them together, then cut  six rolls. Place the salmon rolls on the croutons and slightly open the ends ,like a flower than stuff them with a teaspoons of burrata. Complete with a ground pink pepper and serve.

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