

CROSTINI WITH BURRATA CHEESE AND SMOKED SALMON



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.

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