

FOCACCIA BOSCAIOLA



Chef: Monica Copetti

Method

Cut the focaccia horizontally. Spread the smoked Scamorza on one side and the Porcini sauce on the other. Bake in the oven at 200 ° C for 3-4 minutes. Add the roast beef loin and rocket salad and serve.

Menù Ingredients

q.s. Grancrema di Scamorza affumicata - Grancrema cheese sauce with Smoked Scamorza - E91

q.s. Gransalsa di funghi porcini - Gransalsa sauce with porcini mushrooms - BV1

Roast beef di sottofesa al Profumoro – Profumoro seasoned roast beef - 2N9

Ingredients

q.s. Rocket Salad

Focaccia