

FOCACCIA CAMPAGNOLA



Chef: Monica Copetti

Method

Cut the focaccia horizontally. Spread the leek sauce on one side and the Parmigiano sauce on the other. Bake in the oven for 3-4 minutes then add the Patanegra Lard and the lettuce.

Menù Ingredients

q.s. Grancrema al Parmigiano Reggiano D.O.P. - Grancrema
cheese sauce with Parmigiano Reggiano PDO - KH1
q.s. Gransalsa di Porro - Gransalsa sauce with leeks - BI1
q.s. Lardo Patanegra - Patanegra Lard - 2B9

Ingredients

q.s. Lettuce
Focaccia