

## FOCACCIA CILENTINA



### Menù Ingredients

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

q.s. Salsa alle noci - Walnut sauce - C4H

### Ingredients

q.s. Tomino, Goat's milk cheese

q.s. Walnuts

q.s. Fresh Figs

**Chef:** Leonardo Pellacani

### Method

Make a focaccia prepared with burnt wheat and a drizzle of extra virgin olive oil and put it in the oven. When cooked remove it from the oven and spread a layer of Menù walnut sauce, garnish with goat cheese, walnuts and the fresh figs cut into wedges.

EXECUTIVE PIZZA CHEF: ANTONINO ESPOSITO