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

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