

FOCACCIA WITH DORATI TOMATOES AND ARTICHOKES



Chef: Monica Copetti

Method

Cut the focaccia horizontally. Spread the Cheese sauce on one side and the Artichoke spread on the other. Fill with pancetta and Dorati tomatoes. Close and bake it at 180 ° C for 7/8 minutes. Cut in 6.

Menù Ingredients

200 g. Crema ai formaggi spalmabile - Spreadable 4 Cheeses
sauce - EM1

200 g. Dorati - TN1

300 g. Salsa di cuori di carciofo - Artichoke heart spread - CEH

Ingredients

100 g. Smoked Pancetta

Focaccia