

FOCACCIA WITH HAM AND EGGPLANT



Chef: Monica Copetti

Method

Cut the focaccia horizontally. Spread the Eggplant Gransalsa mixed with the pesto, add in the mozzarella, sliced tomato and lettuce. Bake in the oven at 200 °C for 3/4 minutes.

Menù Ingredients

30 g. Gransalsa di melanzane - Gransalsa sauce with eggplant - ZK1

5 g. Pesto alla genovese - Genovese pesto sauce - C37

Ingredients

q.s. Lettuce

q.s. Fresh sliced tomato

60 g. Sliced mozzarella

60 g. Ham

Focaccia