

FOCACCIA WITH PEPPERS AND GENOVESE PESTO



Chef: Monica Copetti

Method

Cut the focaccia horizontally. Fill with mozzarella, Peperonepronto and Genovese Pesto. Cook in the oven for 3/4 minutes. Finish with slices of fresh tomato, lettuce and a few basil leaves.

Menù Ingredients

q.s. Peperonepronto - Peperonepronto mixed peppers - V41

q.s. Pesto alla genovese - Genovese pesto sauce - C37

Ingredients

q.s. Fresh basil

q.s. Sliced mozzarella

q.s. Lettuce

q.s. Fresh sliced tomato

Focaccia