

FOCACCIA WITH PORCHETTA, BROCCOLI RABE AND PECORINO CHEESE SPREAD



Chef: Gianluca Galliera

Method

Cut the focaccia horizontally. Spread the cream cheese, eggplant and Porchetta on one side and the chopped Broccoli rabe and Pecorino cheese sauce on the other. Bake in the oven for 3-4 minutes at 200°C, finish with the lettuce and cracked pepper.

Menù Ingredients

10 g. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1
50 g. Porchetta Cotta su Forno a Legna - Porchetta Roasted in Wood Fired Oven - 2Z9X
5 g Crema di friarielli - Turnip top spread - K20K

Ingredients

15 g. Crema cheese
q.s. Cracked Pepper
40 g. Sliced Eggplant, roasted
10 g. Lettuce
Focaccia