

FOCACCIA WITH SPECK AND HEMP SEED PESTO



Chef: Gianluca Galliera

Method

Cut the focaccia in halves. Spread the cheese and hemp pesto on one side, zucchini and speck on the other. Toast in the oven for 4/5 minutes at 200°C. Finish with salad, tomatoes, salt and pepper. Cut into triangles and join them with a wooden skewer.

Menù Ingredients

20 g. Pesto di canapa Bio - Organic Hemp Seed pesto - K370B

Ingredients

20 g. Cream cheese

q.s. Salt and Pepper

10 g. Lettuce

50 g. Sliced red tomatoes

25 g. Oven-baked sliced zucchini

50 g. Speck