

FOCACCIA WITH WILD BOAR MORTADELLA AND PISTACCHIO



Menù Ingredients

q.s. Crema ai formaggi spalmabile - Spreadable 4 Cheeses
sauce - EM1
q.s. Mortadella con cinghiale - Wild Boar Mortadella - 2K9
q.s. Pesto ai pistacchi - Pistachio pesto - BX7

Ingredients

Focaccia

Chef: Monica Copetti

Method

Cut the focaccia horizontally. Mix the cheese sauce with the pesto and spread on the focaccia. Add the mortadella and bake in the oven for 3/4 minutes at 200 °C.