

PUCCIA BREAD WITH SLOW-ROASTED PORK AND CARAMELISED ONION



Chef: Leonardo Pellacani

Method

Heat the puccia bread in the oven at 220°C for about 3 minutes or on a pan, toaster or griddle. Fill the puccia with mixed leaf salad, Asiago cheese, slightly heated sliced pork, tomato slices and caramelised onion.

Menù Ingredients

30 g Cipolla Caramellata all'aceto balsamico di Modena I.G.P.
(Caramelised onions in Balsamic Vinegar of Modena PGI) -
ZUH
80 g Porchetta Cotta su Forno a Legna - Porchetta Roasted in
Wood Fired Oven - 2Z9X
N° 1 Puccia salentina - Puccia Bread Roll from Salento region -
7012

Ingredients

to taste Tomatoes
to taste Asiago cheese
to taste Mixed leaf salad