

PUCCIA WITH MIX GRILL



Chef: Leonardo Pellacani

Method

Serves 1

Heat the Puccia bread in the oven at 220°C for about 3 minutes or on a pan, toaster or griddle. Mix the Chickpea Hummus and Vegan Mayonnaise until smooth. Stuff the puccia bread with some mixed leaf salad, the wheels of semi-dried tomatoes, some Mix Grill heated with the chopped parsley, and the Chickpea Hummus and Vegan Mayonnaise cream. Serve immediately. Vegan recipe

Menù Ingredients

140 g Mix grill - Grilled mix - TP2
25 g Hummus di ceci bio - Chickpea Hummus - ZC70B
25 g Maionese vegana - Vegan mayonnaise - K60X
50 g Ruotine di pomodoro semisecche - Wheels of semi dried tomatoes - ZJ1X
n° 1 Puccia salentina - Puccia Bread Roll from Salento region - 7012

Ingredients

to taste Mixed leaf salad
to taste Parsley