

PUGLIESE BRUSCHETTA



Chef: Monica Copetti

Method

Toast the bread brush on some extra virgin oil. Let it cool down.
Spread the Tomato puree onto the bread and add the bruschetta cheese.
Bake for 2/3 minutes.
Add the halved grilled artichokes.
Heat for other 2 minutes. Serve.

Menù Ingredients

q.b. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
Carciofi alla griglia - Grilled artichokes - TO1
Formaggio Bruschetta...Mia - Bruschetta...Mia Cheese - 7020
Pane Bruschetta...Mia - Bruschetta...Mia bread - 7010
Passata di pomodoro - Tomato puree - U21

Ingredients

cheese