SALTIMBOCCA BREAD WITH CACIOCAVALLO CHEESE, ‘NDUJA SAUCE FROM CALABRIA, RED ONION FROM TROPEA AND SPIANATA PICCANTE



Menù Ingredients

30 g Salsa di ‘Nduja Calabrese (Calabrian ’Nduja Sauce) - X60X

n°1 Saltimbocca – Saltimbocca Bread - 7011

Ingredients

40 g Caciocavallo cheese

to taste Red onion from Tropea

to taste Gentile lettuce

40 g Spianata Piccante

Chef: Leonardo Pellacani

Method

Serves 1

Warm the Saltimbocca well. Cut the red onion from Tropea into round slices. Slice the Caciocavallo cheese thinly, slice the Spianata Piccante and fill the Saltimbocca, alternating the ingredients with some ‘Nduja Sauce from Calabria and some leaves of Gentile lettuce

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