SALTIMBOCCA BREAD WITH PULLED PORK



Menù Ingredients

Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62

Pulled pork - SB2

Salsa barbecue – Barbecue sauce - E60K

Saltimbocca – Saltimbocca Bread - 7011

Sauce cocktail au brandy - Cocktail sauce - ERH

Senape - Mustard - EW0X

Ingredients

Tomatoes

Iceberg lettuce

Salt

Chef: Leonardo Pellacani

Method

We take the Saltimbocca bread and heat it in the oven at 200° C for 5 minutes.

Excellent filled with pulled pork, cured meats, cheeses and vegetables

500 g bag (125 g/sandwich)

Storage 90 days at room temperature

We take the bread out of the oven and get ready to fill it. Taking some iceberg lettuce, washed and cut into strips, we arrange this on the bread;

we add the hot pulled pork, already cooked au gratin in the oven, and season it with barbecue sauce.

Then we finish off with some slices of tomato and close the sandwich.

Our sandwich is ready!

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