

SALTIMBOCCA BREAD WITH PULLED TURKEY, BBQ SAUCE, RED CABBAGE SAUCE AND SMOKED MOZZARELLA



Menù Ingredients

100 g Pulled Turkey - SQ2
20 g Salsa barbecue - Barbecue sauce - E60K
30 g Salsa di cavolo viola (Red Cabbage Sauce) - XX0X
n° 1 Saltimbocca - Saltimbocca Bread - 7011

Ingredients

50 g Smoked mozzarella
15 g Mixed leaf salad

Chef: Diego Ponzoni

Method

For 1 person

Bake the pulled turkey in the oven at 230°C for 10-15 minutes until golden brown. Shred and leave to cool. In the meantime, heat the Saltimbocca bread in the oven for 2-3 minutes at 220°C. When warm, fill it with some mixed leaf salad, pulled turkey, barbecue sauce, red cabbage sauce, and thin slices of smoked mozzarella.