

## 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.