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.

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