

TRUFFLED BRUSCHETTA



Chef: Monica Copetti

Method

Toast the bread with extra virgin olive oil. Let it cool down.

Spread it with Tomato puree and add the Cheese for bruschetta.

Bake for 2-3 minutes.

Spread the Tartufata mushroom paste and the Cheese cream with truffle aroma.

Heat for other 2 minutes and serve.

Menù Ingredients

1 Pane Bruschetta...Mia - Bruschetta...Mia bread - 7010

q.b. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Crema ai formaggi al profumo di tartufo - 5-cheeses and truffle aroma sauce - EI1X

Crema di funghi prataioli al profumo di tartufo - Button mushrooms paste with truffle aroma - EXH07

Formaggio Bruschetta...Mia - Bruschetta...Mia Cheese - 7020

Passata di pomodoro - Tomato puree - U21

Ingredients