Celeriac "Margherita"



Ingredients

10

- 2 celeriac
- 335 g Bresc Tomato salsa
- 165 g mozzarella
- 165 g Bresc Pesto verde
- 1 dl olive oil

Preparation method

Slice the celeriac into 6 slices, approx. 0.5 cm thick Spread the pesto rosso on the slices and vacuum pack them with the olive oil. Cook the celeriac in the sous-vide at 80 °C for 1 hour. Leave the celeriac to cool and take it out of the vacuum bag. Top the celeriac with the salsa and sprinkle the mozzarella over it. Bake the celeriac pizza at 180°C for 12 minutes.

Used bresc products



Bresc Pesto verde 1000g



Bresc Pesto verde 450g



Bresc Tomato salsa 1000g

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