

ITALIAN-STYLE BOWL BREAD



USED BRESC PRODUCTS



Erbe Italiano 450g



Tomato tapenade 1000g



Tomato tapenade 325g

INGREDIENTS

4 

- 4 slices bowl bread
- 4 balls burrata
- 4 pomodoro tomatoes
- 100 g Bresc sundried tomato tapenade
- 100 slices coppa di Parma
- 80 g green olives
- 80 g black olives
- 20 g Bresc erbe Italiano
- 30 basil leaves
- salt and pepper

PREPARATION METHOD

Spread the sundried tomato tapenade on the slices of bread, including along the top. Tear the mozzarella into pieces. Cut the tomato into quarters, remove the seeds and cut into concassé. Chop the basil leaves and the coppa di Parma into small pieces. Mix all the ingredients together and season with salt and pepper and erbe Italiano. Fill the bread with the mixture and place more mozzarella on top. Crisp the bread in the oven at 220 °C for 10 minutes.