

## ITALIAN-STYLE BOWL BREAD



### INGREDIENTS

10 

- 10 slices bowl bread
- 10 balls burrata
- 10 pomodoro tomatoes
- 250 g Bresc sundried tomato tapenade
- 250 slices coppa di Parma
- 200 g green olives
- 200 g black olives
- 50 g Bresc erbe Italiano
- 65 basil leaves
- salt and pepper

### USED BRESC PRODUCTS



Bresc Erbe Italiano 450g



Bresc Tomato tapenade  
1000g



Bresc Tomato tapenade  
325g

### 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.