

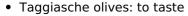
Stale bread pizzaiola style

Preparation time: 15 min

Difficulty: Easy

Ingredients

Aromatic herbs: to taste
Capers in salt: to taste
Cow's milk mozzarella: 1
Parmesan cheese: 40 gr
Stale bread: 4 slice





- 1. Cut the stale bread into slices, place inside an oven dish lined with baking paper.
- Top each slice with ingredients in the following order: *Pomì Strained tomates*, parmesan cheese, sliced mozzarella, rinsed capers and taggiasche
 olives.
- 3. Place inside an oven preheated to 200°C for 8 minutes, garnish with a sprinkling of parmesan cheese and fresh aromatic herbs.



For this recipe we used:

Rustica Tomato Sauce 120 gr

