

## FOCACCIA PUTTANESCA



### INGREDIENTS

10 

- 10 focaccia buns, pre-baked
- 1000 g Bresc Tomato bruschetta
- 60 anchovy fillets
- 50 g capers
- 5 balls buffalo mozzarella
- 1 carton rocket
- extra vergine olive oil

### PREPARATION METHOD

Preheat the oven to 180°C. Slice the buns in half and spread the bruschetta on them, add the anchovy and the mozzarella and sprinkle with the capers. Bake the focaccia for 5 minutes. Drizzle the olive oil over them and garnish with the rocket. Serve with basil mayonnaise, to taste.

### USED BRESC PRODUCTS



Bresc Tomato bruschetta  
1000g



Bresc Tomato bruschetta  
325g