



Stale bread pizzaiola style



Time: 15 min.

Difficulty: Easy

Ingredients (2 people)

- **Ingredients**

- Pomi Strained Tomatoes 750g 120 gr
- Aromatic herbs to taste
- Capers in salt to taste
- Cow's milk mozzarella 1
- Parmesan cheese 40 gr
- Stale bread 4 slice
- Taggiasche olives to taste

For this recipe we used:



Preparation

1. Cut the stale bread into slices, place inside an oven dish lined with baking paper.
2. Top each slice with ingredients in the following order: **Pomi Strained tomatoes**, 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.