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
- Taggiasche olives: to taste

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: ***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

