



**Recipe name Prosciutto and SunBlush® tomato ciabattone**

**Serves 2**

Ingredient	Measurement	Weight
Ciabattone (BRE021)	each	1
SunBlush® red pepper tapenade (PST203)	g	30
Prosciutto Di Parma (PRO001)	Slices	6
SunBlush® red cherry tomato (TOM180)	g	40
Rocket	bunch	1

Method

1. Cook the frozen ciabattone for 15 minutes at 180°C.
2. Let the ciabattone cool and then cut into portions and slice in half.
3. Spread with red pepper tapenade.
4. Put the prosciutto, SunBlush® cherry tomatoes and rocket in.