

Prosciutto & SunBlush® tomato Ciabattton

YOU WILL NEED

- 1 Ciabattton (BRE021)
- 30g SunBlush® red pepper tapenade (PST203)
- 6 slices Prosciutto Di Parma (PRO001)
- 40g SunBlush® red cherry tomato (TOM180)
- 1 bunch rocket

PROCEDURE

Cook the frozen ciabattton for 15 minutes at 180°C. Let it cool then cut in to portions and slice in half.

Spread with red pepper tapenade

Add the prosciutto, cherry tomato and rocket and serve



SERVES 2
APPROX 20 MINS

Leathams
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