

FOCACCIA GENOVESE REMIX



INGREDIENTS FOR 1 FOCACCIA

- 4 lardo slices
- 200g Sliced Sautéed Porcini Mushrooms "C'Era Una Volta"
- 80g Chutney Pumpkin-Apple
- 100g spinach
- q.s. Dried Tomato Fillets in Sunflower Oil
- q.s. Black Bbq, Barbacoa Seasoning Mix
- q.s. Walnut Oil
- q.s. Sea Salt Flakes
- q.s. hazelnuts

METHOD

- Top the focaccia with the base the spinach seasoned with walnut oil and salt flakes, add the hot porcini mushrooms, the lard seasoned with the black BBQ mixture and complete with nuts, chutney and fillets of sun-dried tomato.

PRODUCTS IN THIS RECIPE



**Sliced Sautéed
Porcini Mushrooms
"C'Era Una
Volta"**



**Chutney Pumpkin-
Apple**



**Dried Tomato Fillets
in Sunflower Oil**



**Black Bbq, Barbacoa
Seasoning Mix**



Walnut Oil



Sea Salt Flakes