



# BRUSCHETTA DIAVOLO



## QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 4 PORTIONS

1 French loaf(s) 250 g each, sliced

## FOR THE TOPPING

125 g QimiQ Classic, unchilled

50 g Salami, diced

50 g Ham, diced

50 g Pepperoni, finely sliced

50 g Parmesan, grated

Salt and pepper

Oregano, finely chopped

## METHOD

1. Preheat the oven to 200 °C (conventional oven).
2. For the topping: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
3. Spread the bread slices evenly with the QimiQ mixture and bake in the hot oven until golden brown. Serve immediately.