



SALAMI AND VEGETABLE FOCACCIA [FLATBREAD]



QimiQ BENEFITS

- Emulsifies with fat
- Smooth and creamy consistency in seconds
- 100% natural, contains no preservatives, additives or emulsifiers



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easy

INGREDIENTS FOR 1000 G

FOR THE BREAD

170 g QimiQ Cream Base

285 g All purpose flour

14 ml Olive oil

4 g Dried yeast

4 g Salt

0.6 g Sugar

FOR THE CHEESE SAUCE

85.5 g QimiQ Cream Base

115 g Mozzarella

43 g Fontina cheese

8.5 ml Olive oil

5.7 g Garlic

Salt and pepper

5.7 g Oregano

FOR THE TOPPING

57 g Salami, thinly sliced

57 g Courgette(s), thinly sliced

85.5 g Cherry tomatoes, halved

57 g Yellow pepper(s), finely shredded

Basil leaves, chopped

METHOD

1. Preheat the oven to 260 °C (conventional oven).
2. For the bread: mix all the ingredients together to a smooth dough. Cover and allow to rest for one hour.
3. For the cheese sauce: bring the QimiQ Sauce Base to the boil and cook for one minute. Remove from the heat, add the remaining ingredients and blend smooth.
4. Roll the dough out onto a floured surface. Spread with the cheese sauce, top with the salami, vegetables and sprinkle with the basil.
5. Bake in a hot oven for approx. 10 minutes.