



BRUSCHETTA DIAVOLO



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

1 French loaf(s) 8.8 oz each, sliced

FOR THE TOPPING

125 g QimiQ Classic, room temperature

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 an oven to 400 °F (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.