

## Stale bread pizzaiola style

Preparation time: 15 min

**Difficulty**: Easy

## **Ingredients**

Aromatic herbs: to taste
Capers in salt: to taste
Cow's milk mozzarella: 1
Parmesan cheese: 40 gr
Stale bread: 4 slice

• Taggiasche olives: to taste



## **Preparation**

- 1. Cut the stale bread into slices, place inside an oven dish lined with baking paper.
- 2. Top each slice with ingredients in the following order: *Rustica tomato sauce*, parmesan cheese, sliced mozzarella, rinsed capers and taggiasche olives.
- 3. Place inside an oven preheated to 200°C for 8 minutes, garnish with a sprinkling of parmesan cheese and fresh aromatic herbs.

## For this recipe we used:

Strained Tomatoes 4.2 oz

