

## 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

### For this recipe we used:

Strained Tomatoes 4.2 oz



### 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.