



BREAD WITH DRIED TOMATO PESTO, PISTACHIO AND GOAT CHEESE.

INGREDIENTS FOR THE BREAD

Flour (250g)
Yeast (12g)
Salt (7g)
Olive oil 50 cc
Water

INGREDIENTS FOR THE PESTO

Dried tomatoes (20g)
Pistachios (10g)
Parmesan cheese (10g)
Garlic cloves (2 units)
Olive oil (50ml)
Salt, Pepper
Basil for decoration

PREPARATION

Make a crown with the flour and add salt and fat, knead, adding the yeast and the water slowly until you get a bunch. Let it rest for 10 minutes until its volume duplicates. Bake at 180 ° 20 minutes.

PREPARATION

Mix the dried tomatoes, cheese, garlic, and olive oil, salt and pepper and grind until obtaining a homogeneous paste. Now add the chopped pistachios already cut with a knife.

