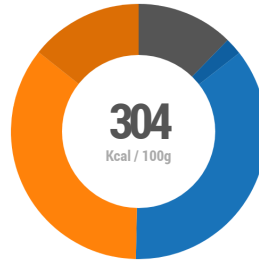


La paradiso sandwich (website)

OVERVIEW ...



CALORIES:

38.1% Carbs

12.3% Protein

49.7% Fat

FOOD LABELLING...

Serves **1**

CONTAINS:



WHEAT, RYE



CASHEWS,
PISTACHIOS



MILK

MAY CONTAIN:



HAZELNUTS,
PECANS,
ALMONDS,
WALNUTS,
BRAZIL NUTS,
MACADAMIAS



PEANUTS



EGGS

RECIPE INGREDIENTS ...

QUANTITY:

DESCRIPTION:

METHOD:

119775 La Boulangerie Sourdough Rosemary Spianata..

SPIANATA

BRAKES **210g**

1 x Each

unchanged

119689 Cooks & Co Green Pesto Alla Genovese..

GREEN PESTO ALLA GENOVESE

BRAKES **50g**

unchanged

8823 Brakes Pistachio Kernels..

PISTACHIO KERNELS

BRAKES **10g**

unchanged

116167 Sliced Italian Mortadella.. - BRAKES

116167 SLICED ITALIAN MORTADELLA

BRAKES **45g**

3 x Each

unchanged

130021 Burrata Bocconcini..

BURRATA BOCCONCINI

BRAKES **55g**

1 x Each

unchanged

10527 Roquette..

ROQUETTE FRESH DIRECT

BRAKES **10g**

0.04 x Each

unchanged

134544 Kuhne Crispy Fried Onions..

FRIED ONIONS

BRAKES **10g**

Each

N/A

PRODUCTS / PACK SIZES ...

1 Serving



400g / 1234kcal

1.0

COOKING INSTRUCTIONS & NOTES

METHOD

Preparation:

Defrost the bread
Defrost the burrata
Chop pistachios

Method:

1. In bowl smash together the burrata, olive oil and crispy onions.
2. In another bowl mix together the pesto and chopped pistachios.
3. Warm the Spianata in the oven for a couple of minutes.
4. Spread the pistachio pesto generously over the bread, follow with the burrata mix and then the mortadella.
5. Add rocket and top the sandwich pressing together.
6. Cut and serve!