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	**210g**	**1 x Each**	*unchanged*
119689 Cooks & Co Green Pesto Alla Genovese.. GREEN PESTO ALLA GENOVESE	**50g**		*unchanged*
8823 Pistachio Kernels.. PISTACHIO KERNELS	**10g**		*unchanged*
116167 Sliced Italian Mortadella.. - 116167 SLICED ITALIAN MORTADELLA	**45g**	**3 x Each**	*unchanged*
130021 Burrata Bocconcini.. BURRATA BOCCONCINI	**55g**	**1 x Each**	*unchanged*
10527 Roquette.. ROQUETTE FRESH DIRECT	**10g**	**0.04 x Each**	*unchanged*
134544 Kuhne Crispy Fried Onions.. FRIED ONIONS	**10g**	**Each**	*N/A*

33889 Olive Oil.. - 33889 OLIVE OIL		10ml	0.01 x Each	*unchanged*

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!