

Homemade FAVOURITES

Bruschetta con Funghi

Prep time: 1 hour Cooking time: 12-15 mins

Makes: 2 Bruschette



Ingredients:

Pizza dough (use half of our Dough Ball recipe)

Béchamel (see our Pollo Pesto recipe)

For the Bruschetta Con Funghi

80g Béchamel

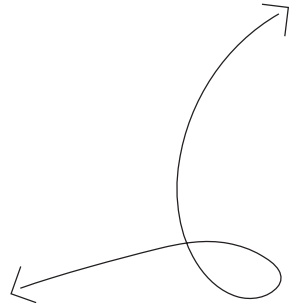
60g Cup mushrooms

28g Red onion (sliced)

Pinch Black pepper

3ml Balsamic syrup

Pinch Parsley (chopped)



Method:

1. Preheat your oven to 180°C
2. In a small baking dish add the béchamel, onions and mushrooms
3. Season with black pepper and cook for 8-10 mins
4. Bake the dough sticks for 8-10 mins until golden brown
5. Place the dough sticks on a plate and transfer the béchamel mix over the dough sticks
6. Drizzle on the balsamic syrup and finish with a sprinkle of chopped parsley

Serve. Share. Enjoy.... and share with us @pizzaexpress.