



BRUSCHETTA WITH MOZZARELLA DI BUFALA DOP FROM CAMPANIA, ANCHOVY FILLETS FROM CETARA AMALFI LEMON ZEST

Categoria: Starter **Tempo di preparazione:** 3 minutes **Difficoltà:** molto facile 

Ingredienti per 1

- 1 slice of sourdough or rustic country bread about 1 cm thick, for the bruschetta
- 1 slice of mozzarella di bufala about 1/2 cm thick
- 2 anchovy fillets (or one if large)
- Amalfi lemon zest (not treated)

Chef: Alessandro Frassica

This simple dish is nonetheless delicious, with the unusual contrasting combination of mozzarella and anchovies, overall resulting in great balance and harmony. The touch of lemon zest will give a pleasing note of freshness and acidity ... and in one bite you will find yourself on the Amalfi coast.

Difficulty: **very easy**

Cost: **low**

Preparation time: **3 minutes**

Makes: **1 bruschetta**

Method

Cut a slice of bread about 1 cm thick, making sure it is neither too thin or too thick, place the slice of mozzarella on top, making sure it is well-drained of any liquid – it should be about ½ cm thick so bite-sized.

Then place the anchovy fillet on top, and grate a little lemon zest over the bruschetta.

Enjoy by chef **Alessandro Frassica!**

