Country ring loaf with Stracco di Capra Selezioni d'Autore



Informations

People : **4**

Ingredients

- 1 Stracco di Capra Selezioni d’Autore
- 1 country ring loaf
- 3 meaty tomatoes e.g. beefsteak variety
- 2 tablespoons crushed walnuts
- Tartare sauce
- Basil

Preparation steps

1. Cut loaf in half and spread cut sides with tartare sauce.
2. Slice tomatoes. Arrange tomato slices on top of tartare sauce and top with walnuts.

3. Place slices of Stracco di Capra on top of walnuts and then place the other half of the loaf on top, cut side down.
4. Bake at 180°C for 15 minutes.
5. Garnish with basil.