



Autumn sandwich with pumpkin, bresaola and dried tomatoes with rocket

Ingredients

- 2pc Sliced bread (1 cm high)
- 2 tbsp. Ricotta with Italian spiced mix
- 10 slices Baked pumpkin with rosemary
- 50g Fresh rocket
- 8 slices Bresaola
- 50g Homemade dried tomato

Cooking cycle – 3 phase, flex model

	Top temp	Bottom t.	Tot time	Microwave	Bef/after	Flex	Food temp
SpeedDelight	249°C	220°C	0.45 min	Off	-	On	+3°C



Chef Tips

For baked pumpkin, cut 10 pieces on the slicer 3mm thick, then add olive oil, salt and rosemary. Put on the grill. Finally bake in SkyLine oven on 200gr with open valve 5 min.

Put on the bread ricotta, than baked pumpkin, bresaola, rocket and dried tomatoes.

Russian specialty



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