



Quick Pizzetti

Crispy Toast Rolls with Salami, Mozzarella, and a Spicy Tomato Flavor



Easy



4 Servings



30 min.



These **Salami Pizzetti** turn toast rolls into crispy mini-pizzas. With savory pesto, ORO di Parma tomato paste, mozzarella, and salami, you can whip up golden-brown, baked appetizers in just a few minutes for your next get-together with family or friends. La vita è ORO.

Ingredients

6 toast rolls
190 g ORO di Parma Pesto Calabrese
30 g ORO di Parma triple-concentrated tomato paste
200 g grated mozzarella
150 g salami sticks (about 3 pieces)

Step 1: Prepare the rolls

Cut the toast rolls in half and place them cut-side up on a baking sheet lined with parchment paper.

Step 2: Spread the pesto mixture

Mix the ORO di Parma Pesto Calabrese with the ORO di Parma tomato paste. Spread about 1 tablespoon of the mixture on each half of the roll.

Step 3: Slicing salami

Cut the salami sticks into thin slices.

Step 4: Evidence

First, top the bread halves with mozzarella, and then with the salami slices.

Step 5: Baking

Bake in a preheated oven at 200 °C (top and bottom heat) for 15 to 20 minutes, until the cheese is melted and golden brown.

Used products:



You can find this and more delicious recipe ideas at:
www.oro diparma.de/en/italian-recipes