



Bread and olive pie for canapés



Categoria

Entradas e Petiscos



Tempo de preparação

Rápido



Dificuldade

Fácil



Custo

Low



Com quem?

With friends



Nº de pessoas

4 pessoas

Ingredientes



50ml of Victor Guedes
Extra Virgin

- 4 slices of bread, without crust
- 25g of green pitted olives
- 25g of pepper filled olives

Modo de preparação

1

Chop up both the filled olives and the pitted olives and mix them together.

2

Place the slices of bread in line, slightly overlapping, cover with shrouding film and with the help of a dough roller stretch until thinner and stuck together.

3

Remove the shrouding film and brush with Victor Guedes Extra Virgin Olive Oil.

4

Spread the olive filling over the bread and roll up.

5

Cut into thick slices and serve with olives.

Produtos utilizados



Extra Virgin

Extra Virgin Olive Oil



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