

# THE C O O K B O O K





# Index

<b>Focaccia with Cherry Tomatoes, Olives &amp; Cheese</b>	pag. 2
<b>Mediterranean Veggie Focaccia with Goat Cheese</b>	pag. 3
<b>Trio of Gourmet Sandwiches with Ham &amp; Veggies</b>	pag. 4
<b>Genoese Focaccia with smoked salmon, cherry tomatoes, pesto, baby spinach &amp; mascarpone cheese</b>	pag. 5
<b>Genoese Focaccia with smoked salmon, cream cheese &amp; dill</b>	pag. 6
<b>Focaccia for a Snack: Genoese Focaccia with cream cheese, carrot &amp; cucumber sticks</b>	pag. 7
<b>The Perfect Aperitivo using Focaccia with herbs</b>	pag. 8
<b>Focaccia with Bell Peppers &amp; Mozzarella cheese served with Italian Delights</b>	pag. 9
<b>Mini Burger Trio with Stuffed</b>	pag. 10
<b>Sweet Focaccina Mini Snack: With honey, ricotta cheese &amp; walnuts   With hazelnut cream &amp; red fruits</b>	pag. 12
<b>Salty Focaccina Mini Snack: With ham &amp; stracchino cheese   With tuna fillets &amp; mayonnaise</b>	pag. 13
<b>Pizza Margherita stuffed with black olives, ham, mushrooms &amp; artichokes</b>	pag. 14
<b>Focaccia with Tomato Sauce Stuffed with Burrata cheese, Parma ham &amp; basil</b>	pag. 15
<b>Focaccia with Olives with Tzatziki cream &amp; Hummus</b>	pag. 16
<b>Traditional Genoese Focaccia with caramelized onions, gorgonzola cheese &amp; walnuts</b>	pag. 18
<b>Pizza Margherita with mortadella, burrata cheese and pistachio</b>	pag. 20
<b>Focaccia with Stracchino Cheese, stuffed with roasted cherry tomatoes and basil pesto</b>	pag. 21
<b>Focaccia with Stracchino cheese stuffed with Gorgonzola cheese and walnuts</b>	pag. 22
<b>Mediterranean Focaccia with whipped goat cheese and songino salad</b>	pag. 23
<b>Focaccia with Cherry Tomatoes, Pesto, and Mozzarella Cheese Served with green beans and potato salad</b>	pag. 24





# Focaccia with Cherry Tomatoes, Olives & Cheese

Crispy focaccia topped with melted mozzarella, black olives, and Parmesan shavings. Rich, savory, and ready in minutes, ideal for a quick lunch or aperitivo.

## Preparation

- Preheat the oven to 200/210°C (392/410°F) and warm the Lanterna Focaccia with Cherry Tomatoes for 7-8 minutes until lightly crispy.
- Top with mozzarella and black olives. Finish with Parmesan shavings and a drizzle of extra virgin olive oil.

## Ingredients

1 Lanterna Focaccia with Cherry Tomatoes

80 grams of black olives, pitted and halved

150 grams of mozzarella cheese, torn into pieces

50 grams of Parmesan cheese shavings

1 tbsp extra virgin olive oil

## Serving Tip

Perfect for a healthy aperitivo with friends. Pair with a glass of chilled white wine and a side of fresh greens for a delicious, effortless gathering.





# Mediterranean Veggie Focaccia with Goat Cheese

Warm vegetarian focaccia topped with creamy goat cheese, fresh arugula, and Mediterranean herbs. Light, flavorful, and perfect for a relaxed lunch or aperitivo.

## Preparation

- Preheat the oven to 200/210°C (392/410°F) and warm the Lanterna Vegetarian Focaccia for 7-8 minutes until slightly crispy.
- Spread a generous layer of goat cheese, then top with fresh arugula and mixed herbs. Drizzle with extra virgin olive oil for the finishing touch.
- Slice and serve immediately for a light, flavorful bite.

## Serving Tip

Perfect for a healthy aperitivo with friends. Pair with a selection of olives, nuts, and a crisp white wine for a refreshing Mediterranean experience.

## Ingredients

1 Lanterna Vegetarian Focaccia

150 grams goat cheese

50 grams arugula

1 tsp mixed herbs (thyme, oregano, rosemary)

1 tbsp extra virgin olive oil





# Trio of Gourmet Sandwiches with Ham & Veggies

Soft focaccia slices filled with cream cheese, ham, grilled eggplant, and dried tomatoes. A tasty, well-balanced trio, ideal for sharing or a quick, satisfying lunch.

## Preparation

- Slice the eggplant, brush with olive oil, and grill over medium-high heat for 3-4 minutes per side until tender and slightly charred. Season with salt and pepper and set aside.
- Meanwhile, warm the Lanterna Genoese Focaccia in the oven at 200/210°C (392/410°F) for 7-8 minutes, then slice into portions.
- Spread cream cheese on each focaccia slice, then layer with prosciutto cotto and grilled eggplant. Close the sandwiches and press lightly.
- Arrange on a plate and serve with dried tomatoes and extra grilled eggplant for a flavorful, well-balanced meal.

## Serving Tip

Perfect for a healthy aperitivo with friends. Pair with a selection of olives, nuts, and a crisp white wine for a refreshing Mediterranean experience.

## Ingredients

1 Lanterna Genoese Focaccia

150g cream cheese

150g ham

80g dried tomatoes

1 medium eggplant, sliced and grilled

1 tbsp extra virgin olive oil

Salt & black pepper to taste





# Genoese Focaccia with smoked salmon, cherry tomatoes, pesto, baby spinach & mascarpone cheese

Creamy mascarpone, smoked salmon, cherry tomatoes, baby spinach, and pesto on warm Genoese focaccia. Fresh, rich, and ready in minutes – perfect for a quick, flavorful meal.

## Preparation

- Preheat the oven to 200/210°C (392/410°F) and heat the Lanterna Genoese Focaccia for 7-8 minutes until slightly crispy.
- Season the mascarpone with salt and black pepper, then spread it evenly over the warm focaccia.
- Top with smoked salmon, cherry tomatoes, and baby spinach.
- Drizzle with basil pesto and extra virgin olive oil, then serve immediately.

## Serving Tip

A perfect balance of creamy, fresh, and savory flavors, ideal for a cozy family meal. Pair with a light white wine or sparkling water with lemon for a refreshing touch!

## Ingredients

1 Lanterna Genoese Focaccia  
200g smoked salmon  
150g mascarpone cheese  
100g cherry tomatoes, halved  
2 tbsp basil pesto  
50g baby spinach  
1 tbsp extra virgin olive oil  
Salt & black pepper to taste





# Italian-Style Brunch: Genoese Focaccia with smoked salmon, cream cheese & dill

Warm Genoese focaccia topped with a lemon-dill cream cheese spread and silky smoked salmon. A fresh and elegant idea for brunch or a light gourmet lunch.

## Preparation

- Preheat the oven to 200/210°C (392/410°F) and warm the Lanterna Genoese Focaccia for 7-8 minutes until slightly crispy.
- In a bowl, mix cream cheese, chopped dill, lemon juice, salt, and black pepper until smooth.
- Spread the cream cheese mixture over the warm focaccia, top with smoked salmon, drizzle with extra virgin olive oil, and garnish with fresh dill if desired.

## Ingredients

1 Lanterna Genoese Focaccia  
200g smoked salmon

150g cream cheese

1 tbsp fresh dill, finely chopped

1 tbsp lemon juice

1 tbsp extra virgin olive oil

Salt & black pepper to taste

## Serving Tip

A refined and delicious option, perfect for a lazy weekend brunch or a light gourmet lunch. Serve with a fresh green salad and a glass of sparkling water or prosecco for an elegant touch!





# Focaccia for a Snack: Genoese Focaccia with cream cheese, carrot & cucumber sticks

Crispy Genoese focaccia spread with creamy cheese and served with fresh veggie sticks. A light, wholesome snack perfect for any time of day.

## Preparation

- Peel and cut the carrots and cucumber into thin sticks.
- Preheat the oven to 200/210°C (392/410°F) and warm the Lanterna Genoese Focaccia for 7-8 minutes until slightly crispy on the outside.
- Spread a generous layer of cream cheese over the warm focaccia. Arrange the vegetable sticks on a plate, drizzle with extra virgin olive oil, season with salt and black pepper, and serve alongside the focaccia.

## Serving Tip

A nutritious and fun snack, perfect for an after-school treat or a light afternoon bite. Pair with a fresh fruit smoothie for an extra energy boost!

## Ingredients

1 Lanterna Genoese Focaccia

150g cream cheese

2 carrots

1 cucumber

1 tbsp extra virgin olive oil

Salt & black pepper to taste





# The Perfect Aperitivo using Focaccia with herbs

Aromatic focaccia with garlic butter and mozzarella, served with grilled vegetables, ham and cheese. A savoury, satisfying combo—ideal for aperitivo or a light lunch.

## Preparation

- Wash and slice the zucchini, bell peppers, and eggplant into thin strips. Brush with extra virgin olive oil, then grill over medium-high heat for 3-4 minutes per side until tender and slightly charred. Season with salt and black pepper, then set aside.
- Preheat the oven to 180°C (350°F) and warm the Lanterna Focaccia with Herbs, Garlic Butter & Mozzarella cheese for 7-9 minutes until golden and slightly crispy.
- Place the focaccia on a serving board and serve with the grilled vegetables, thinly sliced cooked ham and Parmesan cheese on the side for a complete, flavorful meal.

## Serving Tip

Perfect for a healthy aperitivo with friends. Pair with a selection of olives, nuts, and a crisp white wine for a refreshing Mediterranean experience.

## Ingredients

1 Lanterna Focaccia with Herbs, Garlic Butter & Mozzarella cheese

150g Cooked ham

100g Parmesan Cheese

1 zucchini

1 red bell pepper

1 yellow bell pepper

1 small eggplant

2 tbsp extra virgin olive oil

Salt & black pepper to taste





# Focaccia with Bell Peppers & Mozzarella cheese served with Italian Delights

Soft focaccia with sweet bell peppers and melted mozzarella, paired with crunchy vegetable sticks for a fresh, light Italian-style snack.

## Preparation

- Preheat the oven to 180°C (350°F) and warm the Lanterna Focaccia with Bell Peppers & Mozzarella cheese for 7-9 minutes until slightly crispy on the outside.
- Meanwhile, slice the carrots, cucumber, and fennel into thin sticks to create a fresh and crunchy pinzimonio.
- Place the vegetable sticks in a bowl, drizzle with extra virgin olive oil, and season with salt and black pepper. Toss to coat evenly.
- Slice the focaccia into smaller portions and serve alongside the vegetable pinzimonio, olives, cheese cubes, and cherry tomatoes for a complete Italian snack platter.

## Serving Tip

A light yet satisfying option, perfect for a break during a busy day. Pair with a fresh fruit juice or iced tea for a refreshing touch!

## Ingredients

1 Lanterna Focaccia with Bell Peppers & Mozzarella cheese

2 carrots

1 cucumber

1 small fennel bulb

2 tbsp extra virgin olive oil

Salt & black pepper to taste





# Mini Burger Trio with Stuffed: Focaccinas Mini Sandwich

A gourmet trio of mini burgers served in soft focaccina buns: beef with smoked scamorza, beef with stracchino and dried tomatoes, and chickpea with feta, red cabbage and feta. Small in size, big in flavour.

## Preparation

Prepare the Chickpea Burgers:

- In a blender, mix the chickpeas, garlic, breadcrumbs, tahini, cumin, salt, and pepper until smooth.
- Shape into small patties and refrigerate for 15 minutes to firm up.
- Cook in a pan over medium heat with a drizzle of olive oil for 3-4 minutes per side, until golden brown.

Prepare the Beef Burgers:

- Shape the beef mince into patties (if not already done).
- Cook in a hot skillet for 3-4 minutes per side, or until they reach your preferred doneness.

Warm the Focaccia:

- Preheat the oven to 190°C (374°F) and warm the Lanterna Focaccinas Mini Sandwich for 3-4 minutes.
- Transfer them to a cutting board and slice each in half.

Assemble the Burgers:

- First burger: spread mayonnaise on one half, add songino, the beef burger, and a slice of smoked scamorza cheese before closing.
- Second burger: spread stracchino cheese, add arugula, the beef burger, and dried tomatoes, then close.
- Third burger: put feta, add red cabbage, the chickpea burger, and top with roasted cherry tomatoes, then close.
- Serve immediately and enjoy!

## Serving Tip

Perfect for a gourmet party platter—pair with crispy fries, veggie chips, or a fresh side salad for a complete mini burger experience!

## Ingredients

**For the Focaccina Mini Sandwich:**

6 Lanterna Focaccinas Mini Sandwich  
2 tbsp mayonnaise

100g stracchino cheese

100g feta

40g songino

40g arugula

40g red cabbage, finely sliced

3 beef burger patties (50g each)

3 chickpea burger patties (50g each, see recipe below)

3 slices smoked scamorza cheese

40g dried tomatoes

80g roasted cherry tomatoes

**For the Chickpea Burgers:**

200g canned chickpeas, drained and rinsed

1 small garlic clove, minced

2 tbsp breadcrumbs

1 tbsp tahini (or olive oil)

1 tsp cumin

Salt & pepper to taste







# Sweet Focaccina Mini Snack: With honey, ricotta cheese & walnuts | With hazelnut cream & red fruits

Soft mini focacce filled with ricotta, honey and walnuts, or hazelnut cream and red fruits. A sweet, indulgent twist perfect for breakfast, dessert or snacking.

## Preparation

- Preheat the oven to 190°C (374°F) and warm the Focaccina Mini Snack for 3-4 minutes until slightly crispy on the outside.
- Transfer them to a cutting board and slice each mini focaccia in half.
- For the first filling: spread a layer of ricotta cheese on one half of the focaccia, drizzle with honey, and sprinkle with chopped walnuts before closing.
- For the second filling: spread a generous amount of hazelnut cream on the focaccia, then add the red fruits before closing.
- Serve immediately and enjoy these sweet mini sandwiches!

## Serving Tip

Mini sandwiches for a party at home. Serve alongside a selection of fresh fruit, chocolate shavings, or a cup of espresso for the perfect Italian-style sweet treat.

## Ingredients

4 Lanterna Focaccina Mini Snack

50g ricotta cheese

1 tbsp honey

20g walnuts, roughly chopped

50g hazelnut cream

40g mixed red fruits (strawberries, raspberries, blueberries, or red currants)





# Salty Focaccina Mini Snack: With ham & stracchino cheese | With tuna fillets & mayonnaise

Soft mini flatbreads filled with songino, cherry tomatoes and tuna or with hummus, grilled aubergines and cooked ham . Perfect for an aperitif, snack or sharing.

## Preparation

- Preheat the oven to 190°C (374°F) and warm the Focaccina Mini Snack for 3-4 minutes until slightly crispy on the outside.
- Transfer them to a cutting board and slice each mini focaccia in half.
- For the first filling: spread a thin layer of mayonnaise on one half of the focaccia, then add the tuna fillets before closing the sandwich.
- For the second filling: spread a generous amount of stracchino cheese on the focaccia, then layer with cooked ham and close.
- Serve immediately and enjoy these savory mini sandwiches!

## Serving Tip

Mini sandwiches for a party at home. Arrange them on a platter and serve alongside olives, cheese cubes, or vegetable sticks for the perfect Italian-style aperitivo.

## Ingredients

4 Lanterna Focaccina Mini Snack

50g tuna fillets, drained

A handful of lamb's lettuce

50 grams hummus

3 slices of grilled aubergine

50g cooked ham, thinly sliced





# Four Seasons Pizza: Pizza Margherita stuffed with black olives, ham, mushrooms & artichokes

Classic Margherita pizza topped with cooked ham, black olives, mushrooms, and marinated artichokes. A flavour-packed favorite that brings the pizzeria experience home.

## Preparation

- Preheat the oven to 180/190°C (350/374°F). Warm the Lanterna Pizza Margherita for 8-10 minutes, until the base is crispy and the cheese is melted.
- Remove from the oven and evenly distribute the cooked ham, mushrooms, black olives, and marinated artichokes over the pizza.
- Finish with a drizzle of extra virgin olive oil and serve immediately.

## Serving Tip

The perfect balance of classic and rich toppings, ideal for sharing or enjoying as a complete meal. Pair with a light Italian salad and a glass of white wine or craft beer for a true pizzeria-style experience.

## Ingredients

1 Lanterna Pizza Margherita

150g cooked ham, thinly sliced

80g black olives, pitted

100g mushrooms, thinly sliced

100g marinated artichokes, drained and chopped

1 tbsp extra virgin olive oil





# Focaccia with Tomato Sauce Stuffed with Burrata cheese, Parma ham & basil

Warm focaccia with tomato sauce, filled with creamy burrata, delicate Parma ham, and fresh basil. A rich and refined take on a classic Italian pairing.

## Preparation

- Preheat the oven to 200/210°C (392/410°F). Warm the Lanterna Focaccia with Tomato Sauce for 7-8 minutes until slightly crispy on the outside.
- Take the burrata cheese, place it over the focaccia, and gently cut it open. Using a spoon, spread the creamy interior evenly across the surface.
- Arrange the Parma ham slices on top of the burrata cheese.
- Finish with a drizzle of extra virgin olive oil and a few fresh basil leaves.
- Serve immediately and enjoy!

## Serving Tip

Gourmet base for a dinner at home. Pair it with a light mixed salad and a glass of Italian red wine for an effortlessly elegant meal.

## Ingredients

1 Lanterna Focaccia with Tomato Sauce

200g burrata cheese

150g Parma ham, thinly sliced

A few fresh basil leaves

1 tbsp extra virgin olive oil





# Crispy Sticks: Focaccia with Olives with Tzatziki cream & Hummus

Crunchy olive focaccia sticks served with refreshing tzatziki and creamy hummus. A fun, shareable dish with bold Mediterranean flavors.

## Preparation

Prepare the Tzatziki:

- Grate the cucumber, squeeze out excess water, and place it in a bowl.
- Add the Greek yogurt, minced garlic, olive oil, lemon juice, and fresh dill.
- Mix well, season with salt & pepper, and refrigerate for at least 15 minutes before serving.

Prepare the Hummus:

- In a food processor, blend the chickpeas, tahini, garlic, lemon juice, olive oil, and cumin until smooth.
- Add a little water if needed to adjust the consistency.
- Season with salt and mix again. Transfer to a bowl.

Prepare the Focaccia Sticks:

- Preheat the oven to 200/210°C (392/410°F) and warm the Lanterna Focaccia with Olives for 7-8 minutes.
- Slice it into thin sticks to create a crispy and shareable format.

Serve:

- Arrange the focaccia sticks on a platter alongside the tzatziki and hummus in small bowls.
- Enjoy dipping and sharing!

## Serving Tip

Try cutting the focaccia into triangles, thin strips, or bite-sized pieces for a fun and versatile serving option!

## Ingredients

**For the Focaccia Sticks:**

1 Lanterna Focaccia with Olives

**For the Tzatziki:**

200g Greek yogurt

1/2 cucumber, grated

1 small garlic clove, minced

1 tbsp extra virgin olive oil

1 tbsp lemon juice

1 tsp fresh dill, finely chopped

Salt & pepper to taste

**For the Hummus:**

200g canned chickpeas, drained

2 tbsp tahini (sesame paste)

1 garlic clove

2 tbsp lemon juice

2 tbsp extra virgin olive oil

1/2 tsp ground cumin

Salt to taste

Water (if needed, to adjust consistency)







# Traditional Genoese Focaccia with caramelized onions, gorgonzola cheese & walnuts

Crispy Genoese focaccia topped with creamy Gorgonzola, sweet caramelized onions, roasted cherry tomatoes, and crunchy walnuts. A bold and comforting mix of textures and flavors.

## Preparation

- Roast the cherry tomatoes: preheat the oven to 180°C (350°F). Place the halved cherry tomatoes on a baking tray, drizzle with olive oil, season with salt and aromatic herbs, and roast for 15-20 minutes until caramelized and slightly wrinkled.
- Caramelize the onions: in a pan, heat 1 tbsp of olive oil over low heat. Add the sliced onions and cook for 10 minutes, stirring occasionally. Sprinkle with brown sugar and let it melt, then deglaze with balsamic vinegar. Continue cooking for another 5 minutes until the onions are soft and golden brown. Season with salt and pepper to taste.
- Warm the Focaccia: heat the Lanterna Genoese Focaccia in the oven at 200/210°C (392/410°F) for 7-8 minutes until lightly crispy.
- Assemble the focaccia: using a spoon, shape small quenelles of Gorgonzola cheese and place them evenly over the warm focaccia.
- Sprinkle the caramelized onions on top, then add the roasted cherry tomatoes.
- Finish with fresh basil leaves and chopped walnuts for an extra crunch and serve immediately

## Serving Tip

Perfect for a gourmet focaccia for my family time. Serve with a light mixed salad and a glass of full-bodied red wine for a cozy and delicious meal.

## Ingredients

1 Lanterna Genoese Focaccia  
100g Gorgonzola cheese  
2 medium onions, thinly sliced  
200g cherry tomatoes, halved  
40g walnuts, roughly chopped  
A few fresh basil leaves  
2 tbsp extra virgin olive oil  
1 tsp mixed aromatic herbs (thyme, oregano, or rosemary)  
1 tbsp brown sugar  
1 tbsp balsamic vinegar  
Salt & pepper to taste







# Gourmet Italian-Inspired Pizza: Pizza Margherita with mortadella, burrata cheese and pistachio

A crispy Margherita base topped with silky mortadella, creamy burrata, and crushed pistachios. A rich, elegant twist on the classic—ready in minutes for a true Italian gourmet experience at home.

## Preparation

- Preheat the oven to 180/190°C (350/374°F). Warm the Lanterna Pizza Margherita for 8-10 minutes, until the base is slightly crispy.
- Meanwhile, place the burrata in a small bowl and gently break it apart with a spoon to release its creamy texture.
- Remove the pizza from the oven and layer the mortadella evenly on top.
- Using a spoon, scoop small portions of burrata from the bowl and distribute them over the pizza.
- Sprinkle with crushed pistachios and drizzle with extra virgin olive oil for the perfect finishing touch.
- Serve immediately and enjoy!

## Serving Tip

Lunch to be enriched with Italian fresh and gourmet ingredients. Ideal for sharing with a loved one, creating a gourmet pizza experience at home.

## Ingredients

1 Lanterna Pizza Margherita

150g mortadella, thinly sliced

200g burrata cheese

40g crushed pistachios

1 tbsp extra virgin olive oil





# Sunday Focaccia: Focaccia with Stracchino Cheese, stuffed with roasted cherry tomatoes and basil pesto

Soft focaccia with creamy stracchino cheese, topped with oven-roasted cherry tomatoes and fragrant basil pesto. A simple, flavorful dish perfect for a relaxed Sunday meal.

## Preparation

- Preheat the oven to 180°C (350°F). Place the halved cherry tomatoes on a baking tray and season with olive oil, salt, thyme, and basil leaves. Roast for about 15-20 minutes until soft and slightly caramelized.
- Warm the Lanterna Focaccia with Stracchino Cheese in the oven at 200/210°C (392/410°F) for 7-8 minutes, allowing the cheese to become even creamier.
- Top the warm focaccia with the roasted cherry tomatoes and finish with a few fresh basil leaves.
- Drizzle with basil pesto and serve immediately.

## Serving Tip

The perfect balance of classic and rich toppings, ideal for sharing or enjoying as a complete meal. Pair with a light Italian salad and a glass of white wine or craft beer for a true pizzeria-style experience.

## Ingredients

1 Lanterna Focaccia with Stracchino Cheese

200g cherry tomatoes, halved

2 tbsp basil pesto

1 tsp fresh thyme leaves

A few fresh basil leaves

2 tbsp extra virgin olive oil

Salt to taste





# Focaccia with Stracchino cheese stuffed with Gorgonzola cheese and walnuts

Creamy stracchino focaccia filled with bold Gorgonzola and crunchy walnuts. A rich, indulgent twist on a classic.

## Preparation

- Warm the Lanterna Focaccia with Stracchino in the oven at 200/210°C (392/410°F) for 7-8 minutes, or until slightly crispy on the outside.
- Using a spoon, shape small quenelles of Gorgonzola cheese and gently place them over the warm focaccia.
- Add a handful of fresh arugula and sprinkle with chopped walnuts for crunch.
- Finish with a drizzle of extra virgin olive oil and serve immediately.

## Serving Tip

For an extra touch of flavor, add a few drops of honey or a sprinkle of black pepper. Perfect as a gourmet base for a Sunday lunch with family and friends.

## Ingredients

1 Lanterna Focaccia with Tomato Sauce

200g burrata cheese

150g Parma ham, thinly sliced

A few fresh basil leaves

1 tbsp extra virgin olive oil





# Mediterranean Focaccia with whipped goat cheese and songino salad

Soft focaccia filled with cherry tomatoes, pesto and mozzarella. Served with green beans and potato salad for a complete, flavour-packed meal.

## Preparation

- In a small bowl, stir the whipped goat cheese until it becomes smooth and creamy.
- Warm the Lanterna Mediterranean Focaccia in the oven at 200/210°C (392/410°F) for 7-8 minutes or until slightly crispy.
- Transfer the whipped goat cheese into a piping bag and cut the tip. Gently squeeze to create soft dollops on top of the focaccia.
- Add the lamb's lettuce and finish with a drizzle of extra virgin olive oil for a fresh and elegant touch.

## Serving Tip

For an extra touch of flavor, add a few drops of honey or a sprinkle of black pepper. Perfect as a gourmet base for a Sunday lunch with family and friends.

## Ingredients

1 Lanterna Mediterranean Focaccia

150g whipped goat cheese

50g songino salad

1 tbsp extra virgin olive oil

1 piping bag (sac à poche)





# Focaccia with Cherry Tomatoes, Pesto, and Mozzarella Cheese Served with green beans and potato salad

Soft focaccia topped with cherry tomatoes, pesto, and mozzarella. Served with green beans and a creamy potato salad for a fresh, satisfying meal.

## Preparation

- Bring a pot of salted water to a boil. Add the green beans and cook until tender but still slightly crisp, about 4-5 minutes. Drain and set aside.
- In the same pot, boil the potatoes with the skin on until fork-tender, about 15-20 minutes. Let them cool slightly, then peel and cut into bite-sized pieces.
- In a large bowl, combine the potatoes and green beans. Add the basil pesto and pine nuts, then gently mix until well coated.
- Warm the Focaccia with Cherry Tomatoes, Pesto & Mozzarella cheese in the oven at 180°C (350°F) for 7-9 minutes or until slightly crispy.
- Serve your Focaccia Lanterna with Cherry Tomatoes, Pesto & Mozzarella cheese alongside the salad for a perfectly balanced meal.

## Serving Tip

For an extra crunch, toast the pine nuts in a dry pan for 1-2 minutes before adding them to the salad. Enjoy this fresh and flavorful dish, perfect for a light lunch or an Italian-inspired aperitivo!

## Ingredients

1 Lanterna Focaccia with Cherry Tomatoes, Pesto & Mozzarella cheese

200g green beans

2 medium potatoes

3 tbsp basil pesto

20g pine nuts







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— FOCACCE E PIZZE —