



Product in the spotlight
Schiacciata lingua romana

Ingredients

- schiacciata
- tomato sauce
- mozzarella
- grilled vegetables
- Italian ham
- rosemary
- green pesto
- mortadella
- pecorino
- pistachios

Topped schiacciata

Culinary tip 🍳

This '**Italian flatbread**' is ideal to serve as antipasti. Top with your favourite ingredients, e.g. tomato sauce with mozzarella, Italian ham, grilled vegetables and rosemary. Or what about green pesto, mortadella ham, pecorino cheese and pistachio nuts. Didn't find a schiacciata? You can do the same with its 'big brothers': **focaccia or ciabatta!**

Did you know that... 💡

... the name comes from '**schiacchiare**', Italian for pressing with the fingers. This results in its unique shape with the indented holes. Using authentic ingredients such as extra virgin olive oil and sea salt gives the typical taste and open crumb structure.

Schiacciata at LLBG 🍷

... available as fully baked or 'thaw & serve', pre-cut or not. Also in multigrain variant or already fully 'margherita-style' topped!