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BAKING THE
Difference.

BRUSSELS SPROUT CAESAR WITH GOLDEN CIABATTA CROUTONS

Made with Il Granino Ciabatta

Croutons take any salad to the next level. Transform stale or fresh bread into crispy croutons and add crunch and body to your favourite salad. This winter salad uses brussels sprouts and prosciutto to create a satisfying Caesar.

Brussels sprouts provide a nutritional power hit and are less prone to wilting than lettuce drenched in dressing.

INGREDIENTS

6 slices of Ciabatta brushed with oil,
torn into 2cm pieces
¼ Cup Extra Virgin Olive Oil
500g Brussels Sprouts, trimmed & thinly sliced
6 slices Prosciutto
2 Shallots, thinly sliced
½ can Cannellini Beans
1 cup Caesar Salad Dressing
60g Parmesan, shaved
Seasoning

METHOD

Pre-heat oven 180°C.

Prepare ciabatta and spread out across a lined baking tray. Bake for 10-15 minutes until golden and crisp.

At the same time, lay prosciutto across a lined baking tray, drizzle with a little oil and bake for 5-10 minutes, until crispy.

In the meantime, toss brussels sprouts, shallots, and cannellini beans together with salad dressing.

Season to taste.

To serve, fold through croutons and prosciutto and sprinkle over parmesan shavings.



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