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BAKING THE
Difference.

SWEET & SPICY ITALIAN-STYLE CIABATTA

Made with Il Granino Ciabatta

There is nothing more simple and decadent than a creamy burrata draped over great quality toasted bread.

That is, until you pair it with salty prosciutto and dress the whole delicious tower with sweet and spicy chilli honey. Use this recipe as an easy lunch recipe served with dressed greens, create small versions and serve as a canape or serve them up as is for a brilliant brunch option.

INGREDIENTS

4 slices Il Granino Ciabatta,
toasted and torn in half
250g fresh burrata
8 small slices of prosciutto
Fresh basil leaves to garnish

CHILLI HONEY

2/3 cup honey
2 tbsp red chilli flakes
1 tbsp lemon zest (optional)

METHOD

Warm honey gently in the microwave or in a small saucepan on the stovetop over medium heat. Stir through chilli flakes, and zest if using, then allow to infuse whilst preparing ciabatta.

ASSEMBLY

Lay ciabatta out on a platter. Fold prosciutto slices on top of each piece of toasted ciabatta. Divide burrata evenly across the ciabatta to top prosciutto. Drizzle with warmed chilli honey and finish with fresh basil leaves.



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