



## Pani Cunzatu

*MAKES: 4 - 6*

*PREPARATION TIME: 10 - 15 minutes*

*COOK TIME: 10 - 12 minutes*

### INGREDIENTS:

- 100g Sun Dried Tomatoes in Oil, drained well
- 4-6 tbsp Filippo Berio Monti Iblei Extra Virgin Olive Oil
- 1 X 300g rustic loaf of bread such as Ciabatta
- ½ Tsp flaked Sea Salt
- 8 slices of soft cheese
- 2 tbsp fresh oregano or 1 tbsp dried oregano
- 8 fresh basil leaves, torn
- Freshly ground black pepper

### METHOD:

Finely chop the sun dried tomatoes. Pre heat the oven to 180 degrees C / 350 degrees F / Gas mark 4 for about 10 minutes. Toast the bread until hot and crispy on both sides. Cut the hot bread in half horizontally and drizzle with Filippo Monti Iblei Extra Virgin Olive Oil.

Top with the tomatoes, cheese slices and oregano. Sprinkle with salt and basil leaves. Put on top of the loaf and cut into 4-6 wedges. Garnish the seasoned bread with basil leaves and serve whilst warm.

### WINE TIP:

Hot bread with oil, salt, black pepper, and oregano needs a fresh, smooth white, with good aroma and long length. Traditionally paired with a Sicilian Cataratto IGT.

### DID YOU KNOW:

'Pani cunzatu', which in Sicilian dialect literally means 'stuffed bread', was prepared on feast days when everyone baked bread at home.

As soon as the first loaf, known as 'a cudduredda', was ready it was cut in two, hot from the oven. It was then seasoned with salt, a sprinkle of oregano, lashings of olive oil, a handful of 'capuliatu' (Sicilian sun dried tomatoes) and a slice of seasoned cheese.

Traditionally made with regional cheeses such as Ragusano or Caciocavallo, however this works just as well with other soft cheeses such as Taleggio, Asiago or even Cheddar!



**Cook it with: Monti Iblei Val Tellaro**