



Schiacciata with robiola cheese & cherry tomatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

(serves 1)

- a piece of schiacciata bread or you can use any other type of bread you like (the size depends on how hungry you are! :);*
- robiola cheese (or cream cheese);*
- rings of red onion;*
- cherry tomatoes (enough to "cover" the piece of bread surface);*
- salt, fresh ground pepper and poppy seeds;*
- extravirgin olive oil.*

Instructions

Spread the robiola cheese on the piece of bread.

Then place the onion rings and cherry tomatoes on it.

Sprinkle salt, fresh ground pepper and poppy seeds.

Complete with a drop of extravirgin olive oil.

Put the sheet with the "sandwich" in the oven (180/200 degrees) until the cherry tomatoes are tender.

(Note: next time I'll try to bake the bread dough with the other ingredients because I think it would be perfect for the cherry tomatoes cooking time)