



# 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)*