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Fine Breads of Australia

ABN 47 636 286 577 • 28 Cross Street Brookvale NSW 2100

Ph 02 9905 6021 • Fax 02 9905 6834

www.finebreadsofaustralia.com.au

Italian Picnic Loaf (Ideal with Dallas Ciabatta)

Your ingredients list:

- 1 Vienna – ciabatta loaf bread
- Olive oil
- 2 small eggplants, sliced
- ½ red capsicum sliced
- 1 cup grated mozzarella cheese
- 1 cup sliced mushrooms
- ½ punnet cherry tomatoes sliced
- 170g bottle marinated artichokes, drained and sliced.
- ¼ cup black olives, pitted
- ¼ cup sun dried tomatoes, chopped
- 5 chopped fresh basil leaves

Instructions:

Cut loaf in half, brush insides with olive oil bake 10 mins in a hot oven 180°C until golden, Stir fry egg plant and capsicum until soft, sprinkle half cheese on each of the inside layer of loaf, layer remaining ingredients on one side. Put the loaf together and wrap in foil and bake in a moderate oven 25 minutes. Cool and serve cut into thick slices, delicious for a picnic basket when made in advance, will refrigerate for 2 days whole. Serves 6.