



SICILIAN CHEESE AND PANI CUNZATU (BREAD WITH BASIL AND TOMATO)

A spice-filled wine that goes down well with the full flavours of, for example, Pecorino cheese and basil.

 Serves 4 people |  Cooking time: 15 minutes

INGREDIENTS

- 4 rolls of ciabattina bread
- 2 Tbsp olive oil
- 1 clove garlic
- 4 anchovy fillets
- 2 tomatoes
- 2 sprigs fresh basil
- 1 twig fresh oregano
- 250 g pecorino cheese

PREPARATION

Heat the olive oil with garlic. Sprinkle this over sliced ciabattina.

On this, lay slices of tomato, anchovies, basil, some finely chopped fresh oregano and some freshly grated pecorino cheese.

Wine suggestion: [Nero d'Avola](#)