



Consejo del chef

Garnish with grated cheese or parsley for an aesthetic touch.

Raciones para 2

Bacon or cured pork fat

8-10 Slices of sandwich bread

Tomato sauce

Oregano

Grated mozzarella cheese

2 Eggs

A dash of milk

Breadcrumbs

- 1 Dice or cut the bacon into sticks.
- 2 Use a pin roll to flatten the bread slices and arrange them, forming a diamond shape. Spread tomato sauce from top to bottom, leaving the other ends without sauce.
- 3 Sprinkle oregano and grated cheese over the tomato, and place the meat on top.
- 4 Put the ends without sauce together and put them together with some beaten egg and milk, using a toothpick as well.
- 5 Then, soak the rest of the bread with the remaining egg and coat it with breadcrumbs for a crunchy result.
- 6 Bake in the AirFry oven with the air frying function on for about 10 minutes.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/rollitos-de-pizza/>

