



## 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

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

