



## Puccia Bread Chips

*If you cannot source puccia bread a loaf of olive ciabatta would make a great substitute.*

### Ingredients

- Puccia Bread, 1 loaf (with olives)
- 8 slices of Tyrolean Speck
- 3.5 ounces of butter
- 1 handful of parsley leaves

### Directions

1. Ahead of cooking, place loaf of bread into the freezer and leave for 20 minutes, or until semi-frozen.
2. Preheat Oven to 350°F
3. Using a sharp knife, cut eight very thin slices of the loaf and arrange across a baking tray. Place in the oven and bake for 2 minutes.
4. Remove the bread slices from the oven and leave to rest until crisp.
5. Meanwhile, gently soften the butter and whip until smooth. Transfer to a piping bag and set aside, keeping at room temperature.
6. To serve, pipe a few drops of softened butter across each slice of bread and top with a slice of speck. Garnish with a few sprigs of parsley and serve immediately.