



Easter Mini Focaccia Bites

Method

- 1 Boil eggs and asparagus separately, until cooked.
- 2 Add a thin layer of extra virgin olive oil to a pan and heat to low. Once hot, add frozen small shrimp to the pan and cook for a few minutes. Add salt and pepper.
- 3 Shell hard-boiled eggs, cut into small pieces and season with salt and pepper. Do the same thing with boiled asparagus.
- 4 Spread butter on a Mini Focaccia Bites Meliora, add eggs and asparagus. Put another mini focaccia bites on top to create mini sandwich. Serve your aperitif on a large serving plate.

Ingredients for two people:

- 1 bag Meliora Traditional Mini Focaccia Bites
- 5.29 oz asparagus (2/3 cup)
- 5.29 oz frozen small shrimp (2/3 cup)
- 5 eggs
- butter
- salt
- pepper
- extra virgin olive oil
- garlic

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