

Mixed wrap served with spinach and raw carrot

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Carne	Rápido	Fácil	Low	With friends	2 pessoas

Ingredientes

- 60ml of Gallo Extra Virgin
- 500g of flour
- 250ml of warm water
- 250g of sliced ham
- 300g of sliced cheese
- 200g of carrot
- 100g of spinach leaves
- Salt, to taste

Method of preparation

1. Pour the flour into a bowl and make a hole in the center to pour the Gallo Extra Virgin Olive Oil.
2. Add salt and knead thoroughly, adding water gradually.
3. Make a ball and let it rest for half an hour, covering the container with a kitchen cloth.
4. Spread flour on the counter and stretch the dough with a kitchen roll, cut in circles.
5. Put them, one by one, on a non-stick frying pan to golden.
6. Then, on top of the dough, place the spinach and the ham and cheese slices.
7. Serve in a roll, add carrots sticks and drizzle with Gallo Extra Virgin Olive Oil.

Dicas do Chef

The Gallo products suggested by the chef for this recipe may be replaced by other Gallo varieties of your choice. Try and share your combinations.

Produtos utilizados



Extra Virgin

Extra Virgin Olive Oil

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