



## Pane Carasau, Rosemary, Olives & Pecorino

I love Sardinia's crisp flatbread, called carta di musica or, in dialect, pane carasau – especially the way chef Giovanni Pilu serves it at Pilu at Freshwater. He brushes it with olive oil, sprinkles with salt and rosemary and crisps it up in the oven. Add a few olives, a chunk of Pecorino and glass of vermentino I just might forget about the rest of dinner!

**Serves 2 as an appetiser**



### INGREDIENTS

- 2 sheets pane carasau (carta di musica)
- Extra virgin olive oil, for drizzling
- Salt flakes, to taste
- 1 sprig rosemary, leaves picked
- Olives, for serving
- Pecorino Sardo, for serving

### METHOD

1. Preheat oven to 180°C (355°F).
2. Place pane carasau on a baking tray.
3. Brush with oil.
4. Sprinkle with salt and rosemary.
5. Bake for 5–8 minutes, until well coloured.
6. Break into pieces and serve with olives, Pecorino and your favourite aperitivo.