

# Focaccia & Salami Bites

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Category: Hors d'Oeuvre  
Servings: 16  
Preparation Time: 20 min  
Cooking Time: 30 seconds

## Ingredients:

8 slices of focaccia bread; I buy mine from my local Whole Foods

1/2 cup of whipped ricotta

8 slices of salami cut in half

1/3 cup of freshly grated Pecorino Romano cheese

1/4 tsp of garlic powder

Drizzle of hot honey (optional)

**Step 1:** Spread each slice of focaccia with a layer of whipped ricotta

**Step 2:** Top each slice with 2 pieces of salami

**Step 3:** Mix together the garlic powder with the Romano cheese and sprinkle on top of the Salami

**Step 4:** Preheat the broiler. Once hot, broil the focaccia slices for 30 seconds. Watch them closely as they'll burn quickly. This step is optional. Remove from the oven and drizzle with hot honey; (also optional). Cut each slice in half.

**Buon Appetito!**



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