Air Fryer Pesto Focaccia Bites

Light and Fluffy Focaccia Bites with ORO di Parma Pesto Calabrese

Easy | 4 Servings | 22 min.



Stuffed focaccia bites with ORO di Parma Pesto Calabrese made in the air fryer—crispy on the outside and soft on the inside.

Ingredients

500 g pizza dough or focaccia dough (fresh, in a roll)

80 g ORO di Parma Pesto Calabrese

20 ml olive oil

1–2 g coarse salt

1 tsp rosemary (fresh or dried)

Step 1: Prepare the dough

Cut the rolled-out pizza dough into squares measuring about 5 × 5 cm.

Step 2: Filling and Shaping Bites

Place about 1 teaspoon of ORO di Parma Pesto Calabrese in the center of each square. Fold the corners upward, seal the dough well, and shape into small balls.

Step 3: Refine

Brush the bites evenly with olive oil and sprinkle them with coarse salt and rosemary.

Step 4: Baking in the Airfryer

Bake the Pesto Focaccia Bites in the air fryer at 190 °C for 8–10 minutes, until they are golden brown and puffed up.

Used products:



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