# Pizza Dip with Ciabatta Chips

**The Perfect Pizza Dip for Cozy Evenings**

Easy  4 Servings  30 min.




Crispy, creamy, and simply irresistible—this oven-baked pizza dip has everything your heart desires. Crispy on the outside thanks to the freshly baked ciabatta, and on the inside, a flavorful, creamy blend of ricotta, mozzarella, and spicy salami. The ORO di Parma “Soffritto” Vegetable Sugo adds an extra layer of depth that makes this dish a real standout. With every bite, this dip transports you straight to Italy, where enjoyment and conviviality go hand in hand. Whether as a snack between meals or a hearty dinner—this pizza dip is a true all-rounder that adds variety and is guaranteed to disappear from the table in no time.

## Ingredients

250 g ricotta

1 handful of basil

1/2 package ORO di Parma Sugo Vegetable Tomato Sauce

200 g grated mozzarella

50 g salami

Salt and pepper

Ciabatta

Olive oil

### Step 1: The Preparation

Preheat the oven to 200 degrees and slice the ciabatta. Cut the basil into strips and mix it with the ricotta, salt, and pepper until creamy. Spread the mixture into a small baking dish and top with the vegetable soffritto sauce.

### Step 2: Serving

Sprinkle the mozzarella generously over the sauce and top with the salami. Bake the prepared dish in the oven for about 20–25 minutes, until the mozzarella is melted and golden brown.

### Step 3: The Finale

Drizzle the ciabatta with olive oil and bake it in the oven for the last 5–8 minutes, until it's crispy. Serve the finished pizza dip with the crispy ciabatta slices and enjoy!

**Used products:**




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