

HOTCHPOTCH WITH ROCKET AND SERRANO HAM



INGREDIENTS

4

- 500 g potatoes, peeled
- 200 g rocket
- 100 g Bresc Cherry tomatoes garlic parsley
- 100 g butter
- 50 g Bresc Roasted garlic puree
- 50 g Bresc Pesto di basilico
- 1.5 dl milk
- 8 slices Serrano ham
- salt and pepper

USED BRESC PRODUCTS



Pesto di basilico 1000g



Roasted garlic puree
325g



Sweet 'n sour Cherry
tomatoes garlic parsley
1100g

PREPARATION METHOD

Cut the potatoes into chunks, cook until tender and then mash them. Mix the rocket with the potatoes. Mash the mixture with the milk and butter. Drain the tomatoes and mix them into the mash using a spatula. Season with the roasted garlic puree and salt and pepper. Dry the ham in the oven, crumble it lightly and sprinkle it evenly over the hotchpotch. Garnish with the pesto.