

TRUFFLE OF PATE WITH CAPONATA



USED BRESC PRODUCTS



Caponata 1000g

INGREDIENTS

10

- Pate 1250 grams
- Bresc Caponata
- Rye bread 300 grams/ 10 slices
- Dried raisins
- Dates
- Pollen balls/crumble

PREPARATION METHOD

In a food processor, turn the rye bread, sultanas and some dates into a crumble.

Make small balls of the pâté and refrigerate.

Roll the pate balls through the crumble. Dress the caponata on the plate as shown in the picture, add the truffle and garnish with a crumble/ruble balls for sweetness.