

CHORIPAN WITH CHIMICHURRI CREAM



INGREDIENTS

10 

- 250 g crème fraîche
- 10 chorizo slices
- 10 Bresc Cherry tomatoes garlic parsley
- 10 small baguettes or Marraquetas
- 75 g Bresc Chimichurri
- 3 head little gem
- 125 g Bresc Pico de Gallo
- olive oil

PREPARATION METHOD

Spread the olive oil on the slices of chorizo and grill them briefly. Cut the bread in half and toast it slightly on the cut sides. Mix the crème fraîche with the chimichurri and spread it on the sides of the bread. Cut the little gem and place it on the bread, then arrange the chorizo on top. Top with the Pico de Gallo and garnish with the little tomatoes.

USED BRESC PRODUCTS



Chimichurri herb mix
450g



Pico de gallo 1000g



Sweet 'n sour Cherry
tomatoes garlic parsley
1100g