

MONCHOU BALLS WITH OLIVE AND VEGETABLE CRISPS



INGREDIENTS

10



- 250 g MonChou
- 250 g vegetable crisps
- 5 g Bresc Black garlic puree
- 38 g Bresc Black Kalamata olive tapenade

PREPARATION METHOD

Mix the MonChou with the garlic and the olive tapenade. Crumble the vegetable crisps in a kitchen machine. Roll the MonChou mixture into eight small balls and chill in the fridge. Cover the balls with the finely ground vegetable crisps.

USED BRESC PRODUCTS



Black garlic puree 325g



Black Kalamata olives tapenade 1000g