Avocado Easter egg



Ingredients

10

- 10 avocados
- 500 g tuna (tinned)
- 5 eggs (boiled)
- 5 gherkins
- 125 g Bresc Chopped shallot
- 250 g Bresc marinated bell pepper pieces (Peperoni marinati)
- 10 slices mild Dutch cheese
- 375 g vegetable crisps
- 10 violets
- 10 sprigs cress

Used Bresc products



Bresc Chopped shallot
1000g



Bresc Peperoni marinati
1000g

Preparation method

Cut the avocado in half horizontally and remove the skin and stone. Make a salad with the tuna, eggs, finely chopped gherkins, shallot and pieces of marinated bell pepper. Season the salad with salt and pepper and stuff the avocado by filling the hole left by the stone. Put the two halves back together and press firmly. Crumble the vegetable crisps in a kitchen machine and roll the avocado in the mixture. Cut the slices of cheese in half diagonally and fry them in a frying pan until they are crisp. Arrange the avocado on a plate and finish it off with the cheese cracker, a violet and the sprigs of cress.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000