

BASIC PESTO SALAD SHAPED AS A BONBON WITH SMOKED SALMON



INGREDIENTS

4 

300 g mini penne
60 g Bresc Premium basil pesto
100 g crème fraîche
350 g smoked salmon
100 g mozzarella
4 cheese crackers
1 tomato
1 head little gem
0.25 cucumber
cress
salt and pepper

USED BRESC PRODUCTS



Premium Basil Pesto
450g

PREPARATION METHOD

Boil the pasta, then rinse it until it is cold. Mix in the crème fraîche and season with the pesto and salt and pepper. Chop the tomato, cucumber and mozzarella into brunoise. Line a ladle with plastic film and arrange the smoked salmon in it. Fill it with pasta salad and shape it into a firm, neat bonbon. Arrange the bonbon on a plate and finish it off with a few drops of pesto. Garnish with little gem, cress, tomato, cucumber, mozzarella and a cheese cracker.