

## BEER LOAF WITH BÜDNERFLEISCH AND FENNEL



### INGREDIENTS

10 

- 10 Crystal breads (sourdough bread with a beer flavour)
- 60 slices Bündnerfleisch
- 5 fennel bulbs
- 100 g Bresc Parrillada aio e limone
- 25 g pine nuts, toasted
- 10 sprigs salad pea
- 30 Bresc Cherry tomatoes garlic parsley

### PREPARATION METHOD

Slice the fennel finely with a mandoline. Mix it with the aio e limone and marinate it under pressure, preferably by vacuum-sealing it. Slice the crystal bread in two and put the fennel salad on the bottom half. Arrange the slices of Bündnerfleisch on top. Garnish with the sweet-and-sour tomatoes and a few drops of aio e limone. Sprinkle with toasted pine nuts and top it off with the salad pea.

### USED BRESC PRODUCTS



Bresc Parrillada Aio e  
Lemone 450g



Bresc Sweet 'n sour  
Cherry tomatoes garlic  
parsley 1100g