Bread sticks with wild boar tenderloin and ras el hanout mayonnaise



Ingredients

10

- 3 focaccia loaf
- 1250 g wild boar tenderloin
- 500 g mayonnaise
- 100 g Bresc Tapenade figs
- 75 g Bresc Ras el hanout
- olive oil
- cress
- salt and pepper

Preparation method

Slice the focaccia, spread the olive oil on it and toast in the oven at 180 °C until crisp. Season the wild boar tenderloin with salt and pepper, cook in the oven until the core temperature reaches 65 °C. Season the mayonnaise with the Ras el Hanout. Arrange thin slices of wild boar on the focaccia. Pipe swirls of mayonnaise and fig tapenade alternately on the meat. Garnish with different kinds of cress.

Used bresc products



Bresc Ras el hanout spice mix 450g



Bresc Tapenade figs 325g

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