Carpaccio of grilled sweet pepper, Pico de Gallo and Pecorino cheese



Ingredients

10

- 250 g Bresc Pico de Gallo
- 25 g Bresc Smoked garlic puree
- 20 sweet peppers, red
- 125 g Pecorino cheese
- 3 dl mayonnaise
- Cress

Preparation method

Scorch the sweet peppers in the oven or on the barbecue. Put them in a bowl, cover with plastic foil and leave. Peel, slice and remove the pith. Spread some of the Pico de Gallo on a plate and arrange the slices of sweet pepper on it. Divide the remaining Pico de Gallo on top. Sprinkle the cheese over it. Garnish with the mixed Smoked garlic mayonnaise and the cress.

Used bresc products



Bresc Pico de gallo 1000g



Bresc Smoked garlic puree 325g