

## CHERRY TOMATOES STUFFED WITH PARMA HAM AND PECORINO CREAM



### INGREDIENTS

10 

250 g Parma ham, slices  
500 g Bresc Sweet'n sour cherry tomatoes garlic parsley  
125 g cream cheese  
125 g mayonnaise  
125 g Pecorino cheese, grated  
13 g parsley, chopped  
13 g spring onion, sliced  
5 g tomato powder  
salt and pepper

### USED BRESC PRODUCTS



Bresc Sweet 'n sour  
Cherry tomatoes garlic  
parsley 1100g

### PREPARATION METHOD

Bake the slices of Parma ham in the oven for 5 minutes at 200°C. Allow to cool, then puree to a smooth paste in the kitchen machine. Drain the sweet-and-sour cherry tomatoes and pat them dry in layers of kitchen paper. Mix the mayonnaise with the cream cheese and Pecorino. Add the chopped parsley and season with salt and pepper. Fill a piping bag with the cream and pipe a little into the tomatoes. Garnish with the spring onion and tomato powder.