

CHIPS (FRENCH FRIES) WITH GREEK-STYLE TOPPING



INGREDIENTS

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- 50 g halloumi
- 50 g bacon
- 40 g mayonnaise
- 40 g cucumber
- 55 g chips
- 10 g Bresc Black Kalamata olive tapenade
- 5 g Bresc Smoked garlic puree

PREPARATION METHOD

Fry the chips at 175°C until they are golden-brown. Mix the mayonnaise with the black olive tapenade and the smoked garlic puree. Chop the halloumi and bacon into small cubes and fry them briefly. Rinse the cucumber and dice it. Arrange the chips in a small cone bag and garnish it with the halloumi and bacon chunks, mayonnaise and diced cucumber.

USED BRESC PRODUCTS



Bresc Black Kalamata olives tapenade 1000g



Bresc Smoked garlic puree 325g