

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



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.