

FLATBREAD WITH ROASTED PUMPKIN



INGREDIENTS

4 

- 4 flatbreads
- 1 pumpkin
- 100 g mayonnaise
- 100 g Besc Chunky salsa tomato
- 50 g Besc Chimichurri
- 40 g Parmesan cheese flakes
- 30 g oil
- 20 g Besc Smoked garlic puree
- 20 g Besc Freshly chopped Spanish garlic
- Nasturtium

USED BESC PRODUCTS



Chimichurri herb mix
450g



Chunky salsa tomato
1000g



Freshly chopped Spanish
garlic 450g



Smoked garlic puree 325g

PREPARATION METHOD

Cut the pumpkin and peel it, remove the seeds. Slice the pumpkin. Place it on a baking tray and sprinkle with the garlic, chimichurri and drizzle oil over it. Roast the pumpkin in the oven at 200°C for 10 minutes. Mix the smoked garlic puree with the mayonnaise. Spread the tomato salsa on the bottom half of the flatbreads. Place the roast pumpkin on top and sprinkle the Parmesan cheese over it. Garnish with the smoked garlic mayonnaise. Place the other half of the bagel on top and top it off with Nasturtium.