

MEDITERRANEAN FOCACCIA GRILLED SANDWICH



INGREDIENTS

4

- 400 g focaccia loaf
- 200 g chicken fillet
- 8 slices lightly matured Dutch cheese
- 60 g rocket
- 50 g Bresc ratatouille
- 40 g alioli pimiento
- 30 g Bresc pesto alla Genovese
- 20 g crème fraîche

PREPARATION METHOD

Spread the pesto on the chicken fillet and place it in the oven at 130 °C for 20 minutes. Grind the ratatouille in a Magimix until it is smooth enough to spread. Cut the focaccia open and spread ratatouille on it. Mix the alioli with the crème fraîche to make a sauce. Slice the cooked chicken fillet thinly and arrange it on the focaccia loaf with the rocket and lightly matured Dutch cheese. Fold the focaccia in two and place it under a contact grill until the cheese has melted and the bread is golden brown. Serve the alioli pimiento sauce with the grilled sandwich.

USED BRESC PRODUCTS



Alioli Pimiento 1000g



Ratatouille 1000g