

NAAN BREAD WITH SMOKED BEEF RIB-EYE STEAK



INGREDIENTS

4 

- 4 naan breads, miniature
- 120 g smoked beef rib-eye steak (sliced)
- 80 g Bresc Kalamata olive tapenade
- 50 g Parmesan cheese (flakes)
- 40 g Bresc Alioli Pimiento
- 30 g rocket

PREPARATION METHOD

Bake the naan breads according to the instructions on the packet. Spread the Alioli on the bread. Top with the smoked rib-eye steak. Sprinkle the Parmesan cheese over them. Garnish with the rocket and a quenelle of olive tapenade.

USED BRESC PRODUCTS



Alioli Pimiento 1000g



Black Kalamata olives
tapenade 1000g