

PASTA TERRINE WITH SMOKED SALMON



INGREDIENTS

12 

- 1 packet of lasagne sheets
- 500 g smoked salmon
- 400 g cream cheese
- 80 g Bresc Pesto verde
- 0.5 dl white wine
- 10 g Bresc Garlic puree superior
- 2 g agar agar
- 12 Bresc Cherry tomatoes garlic lemongrass
- cress

USED BRESC PRODUCTS



Pesto verde 1000g



Pesto verde 450g



Sweet 'n sour Cherry tomatoes garlic lemongrass 1100g

PREPARATION METHOD

Boil the sheets of lasagne, then rinse them until they are cold. Puree the cream cheese with the pesto in a kitchen machine. Mix the white wine, garlic puree and the agar agar and bring it to the boil. Allow to cool a little and mix it into the cream cheese. Line a terrine mould with plastic film and arrange the sheets of lasagne in it. Build up the terrine with layers of cream cheese alternated with layers of smoked salmon. Press everything down well and leave to rest for at least one hour. Turn the terrine out of the mould and slice it with a hot knife. Garnish with the tomatoes and cress