

SELECTION OF DRINKS SNACKS WITH SWEET-AND-SOUR CHERRY TOMATOES



INGREDIENTS

10

375 g Bresc Sweet'n sour cherry tomatoes garlic parsley
3 fuet
375 g olives, black
40 g Bresc Parrillada Aio e limone
25 g Bresc Premium basil pesto
25 g cheese, grated
5 sheets puff pastry
salt and pepper

PREPARATION METHOD

Drain the cherry tomatoes and spoon them into small bowls. Chop the fuet into thin slices. Mix the olives with the Parrillada Aio e limone and season with salt and pepper. Leave the puff pastry to rest in the fridge for one hour. Roll it out a little. Spread the pesto on the puff pastry and sprinkle the grated cheese on top. Cut it into ribbons and then twist the ribbons. Bake in the oven at 180 °C for 10 minutes. Arrange the cherry tomatoes, fuet, olives and cheese twisters on a wooden plank.

USED BRESC PRODUCTS



Parrillada Aio e Limone
450g



Sweet 'n sour Cherry
tomatoes garlic parsley
1100g