Finger-food buns

Used bresc products

Bresc Basil puree 450g

Bresc Garlic slices 450g

Bresc Sweet 'n sour Cherry tomatoes garlic parsley 1100g

Ingredients

10

- 250g grated cheese
- 200g Bresc premium basil pesto
- 125g Bresc garlic slices
- 30 Bresc cherry tomatoes garlic parsley
- 20 slices Serrano ham
- 10 ready-to-bake buns (pizza dough)
- 3 red onions
- basil leaves

Preparation method

Make diagonal cuts in the buns to create a checkerboard-pattern. Cut the red onion into pieces and divide it with the garlic slices over the incisions. Tear the slices of Serrano ham and divide it evenly over the incisions too. Sprinkle the grated cheese over the buns and press it into the buns too here and there. Bake the buns at 180°C for 10 minutes. Garnish with the sweet-and-sour tomatoes and basil leaves. Finish it off with the pesto. Place the buns on a wooden board.

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