

GRILLED LITTLE GEM LETTUCE WITH SERRANO HAM AND BRESC AJO DE ANDALUCIA CREAM



USED BRESC PRODUCTS



Bresc Spanish garlic Ajo de Andalucia 450g

INGREDIENTS

10 

- 15 little gem lettuces
- 30 slices of Spanish ham
- 400 g crème fraîche
- 40 g Bresc Ajo de Andalucia
- Cress
- Chili oil

PREPARATION METHOD

Slice the little gem lettuces in half and lightly drizzle the cut sides with olive oil. Briefly grill the lettuce on both sides until nicely charred with visible grill marks, then season with freshly ground black pepper. Mix the crème fraîche with the Ajo de Andalucia garlic until smooth and creamy, and transfer to a piping bag. Playfully arrange three grilled halves on a plate and top with slices of Serrano ham. Garnish with dots of garlic cream, fresh cress, and a few drops of spicy chili oil for an extra flavor kick.