

HOTCHPOTCH WITH ROCKET AND SERRANO HAM



INGREDIENTS

4 

- 500 g potatoes, peeled
- 200 g rocket
- 100 g Bresc Cherry tomatoes garlic parsley
- 100 g butter
- 50 g Bresc Roasted garlic puree
- 50 g Bresc Pesto di basilico
- 1.5 dl milk
- 8 slices Serrano ham
- salt and pepper

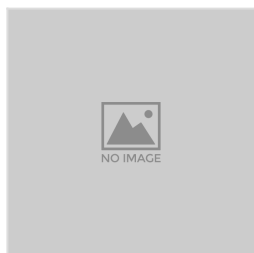
USED BRESC PRODUCTS



Bresc Pesto di basilico
1000g



Bresc Roasted garlic
puree 325g



Bresc Sweet 'n sour
Cherry tomatoes garlic
parsley 1100g

PREPARATION METHOD

Cut the potatoes into chunks, cook until tender and then mash them. Mix the rocket with the potatoes. Mash the mixture with the milk and butter. Drain the tomatoes and mix them into the mash using a spatula. Season with the roasted garlic puree and salt and pepper. Dry the ham in the oven, crumble it lightly and sprinkle it evenly over the hotchpotch. Garnish with the pesto.