Italian summer flower: asparagus and Parma ham with Calabrian chili & bell pepper sauce



Ingredients

10

- 300g Riso pasta, cooked
- 150g Bresc Peperoni marinati
- 300g Bresc Calabrian chilli & bell peppersauce
- 10 slices of Coppa di Parma
- 10 slices of Parma ham
- 20 asparagus tips
- 20 lupin cress
- 50g Jorda bacon crumble

Preparation method

Cook the riso pasta and mix it with the Peperoni Marinati. Dip the rim of the glass in egg white and then in the crunch. Divide the pasta among the glasses and drizzle the Calabrian Chili & Paprika Sauce over it. Roll the Coppa di Parma and Parma ham into small roses. Place these in the glass, in the sauce, and insert the lupine cress and asparagus tips.

Used Bresc products



Bresc Calabrian chili & bell pepper sauce 1000g



Bresc Peperoni marinati 1000g

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