# Mediterranean focaccia grilled sandwich



## Ingredients

10

- 1000 g focaccia loaf
- 500 g chicken fillet
- 20 slices lightly matured Dutch cheese
- 150 g rocket
- 125 g Bresc ratatouille
- 100 g alioli pimiento
- 75 g Bresc pesto alla Genovese
- 50 g crème fraîche

## Preparation method

Spread the pesto on the chicken fillet and place it in the oven at 130 °C for 20 minutes. Grind the ratatouille in a Magimix until it is smooth enough to spread. Cut the focaccia open and spread ratatouille on it. Mix the alioli with the crème fraîche to make a sauce. Slice the cooked chicken fillet thinly and arrange it on the focaccia loaf with the rocket and lightly matured Dutch cheese. Fold the focaccia in two and place it under a contact grill until the cheese has melted and the bread is golden brown. Serve the alioli pimiento sauce with the grilled sandwich.

## Used Bresc products




Bresc Ratatouille 1000g

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