

## MONCHOU BALLS WITH OLIVE AND VEGETABLE CRISPS



### INGREDIENTS

10 

- 250 g MonChou
- 250 g vegetable crisps
- 5 g Bresc Black garlic puree
- 38 g Bresc Black Kalamata olive tapenade

### PREPARATION METHOD

Mix the MonChou with the garlic and the olive tapenade. Crumble the vegetable crisps in a kitchen machine. Roll the MonChou mixture into eight small balls and chill in the fridge. Cover the balls with the finely ground vegetable crisps.

### USED BRESC PRODUCTS



Bresc Black garlic puree  
325g



Bresc Black Kalamata  
olives tapenade 1000g