Salad of little gem, watermelon, feta cheese and ramsons



Ingredients

4

- 8 heads little gem
- 800g watermelon
- 200 g feta cheese
- 20 Bresc Cherry tomatoes garlic parsley
- 80 g Bresc Ramsons pesto
- 3 slices Italian ham

Preparation method

Remove the core from the little gems and cut them in half. Crumble the feta cheese. Grill the little gems and spread half the Ramsons pesto on them. Divide the little gem over the plate. Grill the watermelon and arrange it on top of the little gem. Place the Italian ham on top. Sprinkle the feta cheese crumbles over it. Serve with the cherry tomatoes and sprinkle with the remainder of the Ramsons pesto.

Used bresc products



Bresc Bärlauch pesto 450g



Bresc Sweet 'n sour Cherry tomatoes garlic parsley 1100g

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