

## SELECTION OF DRINKS SNACKS WITH SWEET-AND-SOUR CHERRY TOMATOES



### INGREDIENTS

4

150 g Bresc Sweet'n sour cherry tomatoes garlic parsley  
1 fuet  
150 g olives, black  
15 g Bresc Parrillada Aio e limone  
10 g Bresc Premium basil pesto  
10 g cheese, grated  
2 sheets puff pastry  
salt and pepper

### PREPARATION METHOD

Drain the cherry tomatoes and spoon them into small bowls. Chop the fuet into thin slices. Mix the olives with the Parrillada Aio e limone and season with salt and pepper. Leave the puff pastry to rest in the fridge for one hour. Roll it out a little. Spread the pesto on the puff pastry and sprinkle the grated cheese on top. Cut it into ribbons and then twist the ribbons. Bake in the oven at 180 °C for 10 minutes. Arrange the cherry tomatoes, fuet, olives and cheese twisters on a wooden plank.

### USED BRESC PRODUCTS



Parrillada Aio e Limone  
450g



Sweet 'n sour Cherry  
tomatoes garlic parsley  
1100g