

SPICY CHICKPEAS SALAD



INGREDIENTS

4 

- 200 g chickpeas
- 75 g young spinach
- 40 g Bresc peperoncini marinati
- 40 g Bresc peperoni marinati
- 40 g Bresc garlic chopped
- 25 g Bresc harissa
- 25 g almond flakes
- 1 lemon
- 0.5 pumpkin
- 1 dl olive oil
- 0.25 bunch coriander, chopped
- sea salt
- pepper

USED BRESC PRODUCTS



Bresc Garlic chopped
1000g



Bresc Garlic chopped
450g



Bresc Harissa spice mix
450g



Bresc Peperoncini
marinati 1000g



Bresc Peperoni marinati
1000g

PREPARATION METHOD

Preheat the oven to 180 °C. Peel the pumpkin and chop into pieces. Season with garlic cloves, sea salt and pepper. Roast the pumpkin for 5 minutes until it is al dente and allow to cool. In the meantime, roast the almond flakes in the oven until it is well browned. Mix all the ingredients together (but keep the almond flakes and coriander separate for the garnish) and season with salt and pepper and the grated peel and juice from the lemon. Garnish with almond flakes and chopped coriander.