Stuffed egg with tomato tartare



Ingredients

10

- 10 egg shells
- 5 pomodoro tomatoes
- 250 g cream cheese
- 25 g Bresc Pesto di basilico
- 25 g Bresc Chunky salsa tomato
- pepper
- cress

Preparation method

Puree the cream with the pesto di basilico and season with pepper. Pipe a layer of cream into an empty egg shell. Remove the skin from the tomato and dice it. Mix the tomato with the chunky salsa tomato and spoon it onto the pesto cream. Garnish the eggs with a sprig of cress.

Used bresc products



Bresc Pesto di basilico 1000g

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