

## TOMATO-FENNEL CROSTINIS



### USED BRESC PRODUCTS



Tomato tapenade 1000g



Tomato tapenade 325g

### INGREDIENTS

2 

- 6 slices stale bread
- 0.5 dl olive oil
- 1 fennel bulb
- 100 g Bresc Tomato Tapenade
- salt and pepper

### PREPARATION METHOD

Preheat the oven to 150°C. Grate the fennel with a mandoline and season with a little pepper, salt and olive oil. Grill the fennel until it is golden-brown, turn it over every now and then. Spread the remaining oil on the bread and sprinkle with salt and pepper. Bake in the oven at 150°C for 15 minutes. Allow to cool, spread the tomato tapenade on them and sprinkle the fennel over them.