# Basic pesto salad shaped as a bonbon with smoked salmon



## Ingredients

10

750 g mini penne
150 g Bresc Pesto di Basilico
250 g crème fraîche
875 g smoked salmon
250 g mozzarella
10 cheese crackers
3 tomato's
3 head little gems
0.5 cucumber
cress
salt and pepper

## Used bresc products




Bresc Pesto di basilico 1000g

## Preparation method

Boil the pasta, then rinse it until it is cold. Mix in the crème fraîche and season with the pesto and salt and pepper. Chop the tomato, cucumber and mozzarella into brunoise. Line a ladle with plastic film and arrange the smoked salmon in it. Fill it with pasta salad and shape it into a firm, neat bonbon. Arrange the bonbon on a plate and finish it off with a few drops of pesto. Garnish with little gem, cress, tomato, cucumber, mozzarella and a cheese cracker.