

CROQUETTE IN A BUN "BRESC STYLE"

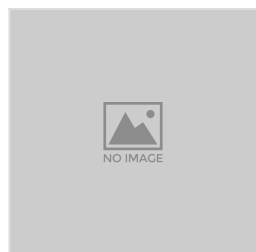


INGREDIENTS

10 

- 5 slices of tramezzini loaf
- 5 eggs
- 1 l vegetable stock
- 375 g breadcrumbs
- 250 g mayonnaise
- 150 g butter
- 150 g flour
- 75 g Bresc Strattu di pomodoro
- 25 g Bresc Pesto verde
- 25 g Bresc Chopped shallot
- 25 g Bresc Pesto di basilico
- salt and pepper
- cress

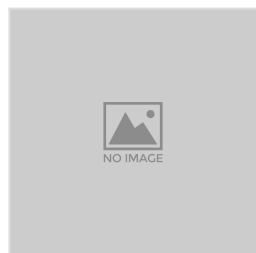
USED BRESC PRODUCTS



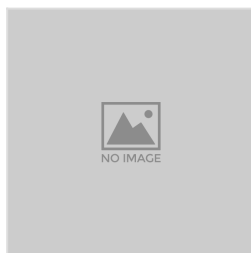
Bresc Chopped shallot
1000g



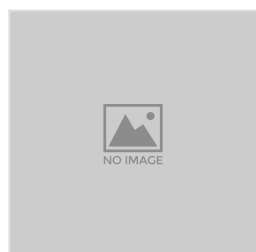
Bresc Pesto di basilico
1000g



Bresc Pesto verde 1000g



Bresc Pesto verde 450g



Bresc Strattu di
pomodoro 450g

PREPARATION METHOD

Melt the butter and stir in the Strattu di pomodoro, chopped shallot and pesto verde. Add the flour. Cook the roux and add the chilled vegetable stock while stirring to make a smooth ragout. Season the ragout with salt and pepper and allow to cool. Shape the ragout into croquettes and freeze them. Roll the croquettes in the egg and breadcrumbs. Mix the mayonnaise with the pesto di basilico. Cut the slices of bread down to size so that you can roll the croquettes in them. Fry the croquettes at 175 °C until they are golden-brown. Spread the pesto-mayonnaise on the bread and roll the croquettes tightly in it. Slice the croquettes diagonally. Garnish the croquettes with suitable cress.