


DUTCH PIZZA



INGREDIENTS

10 

- 500 g brown beans
- 250 g crème fraîche
- 200 g Bresc Chopped shallot
- 125 g piccalilli
- 125 g parsley, chopped
- 100 g Bresc Ras el hanout spice mix
- 50 g Bresc Garlic puree superior
- 10 flat breads
- 5 traditional Dutch smoked sausage (100 g each)
- 30 slices streaky bacon
- 20 slices Old Amsterdam cheese

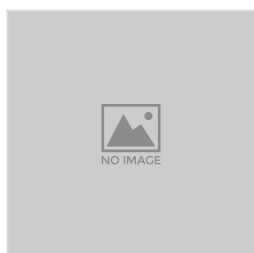
USED BRESC PRODUCTS



Bresc Chopped shallot
1000g



Bresc Garlic supérieur
puree 450g



Bresc Ras el hanout spice
mix 450g

PREPARATION METHOD

Mix the crème fraîche with the garlic puree. Spread the mixture on the flat breads. Sprinkle the shallot over them and then place a slice of Old Amsterdam on it. Mix the brown beans with the ras el hanout spice mix. Cut the smoked sausage into slices. Divide the beans, smoked sausage and bacon evenly over the flat breads. Divide the remainder of the Old Amsterdam over them. Bake in the oven at 220°C for 3 to 4 minutes. Garnish with the piccalilli and chopped parsley.