

CHIPS (FRENCH FRIES) WITH MEXICAN-STYLE TOPPING



INGREDIENTS

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- 60 g mixed beans
- 40 g mayonnaise
- 30 g Bresc Peperoni marinati
- 30 g Bresc Pico de Gallo
- 5 g Bresc Red chilli puree
- 55 g chips

PREPARATION METHOD

Fry the chips at 175°C until they are golden-brown. Mix the mayonnaise with the Red chilli puree spices. Mix the beans with the Pico de Gallo and the marinated sweet pepper chunks. Arrange the chips in a small cone bag and garnish it with the bean mix and mayonnaise.

USED BRESC PRODUCTS



Peperoni marinati 1000g



Pico de gallo 1000g



Red chilli puree 450g