

DUTCH-STYLE CHEESE TACOS WITH BEEMSTER GARLIC AND DUTCH-GROWN BASIL PESTO



USED BRESC PRODUCTS



Dutch garlic Beemster
garlic puree 450g

INGREDIENTS

4

- 4 medium mature slices of Gouda cheese
- 250 g Lakenvelder mince
- 20 g Bresc Beemster garlic puree
- 20 g Bresc premium basil pesto
- 1 red tomato
- 1 yellow tomato
- 4 heads Dutch lettuce (centres)
- 4 sprigs salad pea
- salt and pepper

PREPARATION METHOD

Roast the slices of cheese in a dry frying pan until they are crispy. Cut out circles from them with a cutter. Fry the mince while loosening it and season with the garlic puree, salt and pepper. Wash the centres of the Dutch lettuce and leave it to dry. Dice the tomatoes into small brunoise. Place a leaf of lettuce in the cheese taco. Spoon a small quantity of mince on top and finish it off with pesto and a sprig of suitable cress.