

## FOCACCIA WITH RICOTTA AND PUMPKIN CREAM



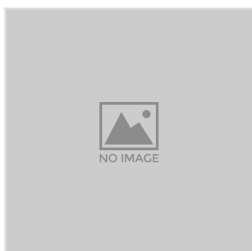
### USED BRESC PRODUCTS



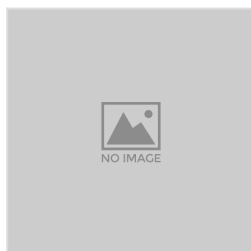
Bresc Green & red chilli  
WOK 450g



Bresc Grilled bell pepper  
puree 450g



Bresc Peperoncini  
marinati 1000g



Bresc Tikka masala 450g

### INGREDIENTS

10

- 10 focaccia buns
- 375 g ricotta cheese
- 250 g Bresc Peperoncini marinati
- 125 g Bresc Grilled bell pepper puree
- 250 g young spinach
- 500 g pumpkin cream (see recipe)
- 125 g almond flakes
- olive oil
- balsamic vinegar
- 20 slices hard goat's cheese
- For the pumpkin cream:
- 3 butternut squash
- 100 g shallot, chopped
- 1.25 l vegetable stock
- salt and pepper
- 50 g Bresc Tikka masala
- 50 g Bresc WOKchilli
- 125 g olive oil
- oil for frying

### PREPARATION METHOD

For the cream, peel the pumpkin and chop into even pieces. Fry the pumpkin in some oil and add the shallot until it starts colour and soften. Add the ginger, chilli and tikka masala and braise with the pumpkin and shallot. Add the stock and cook until it is tender. Scoop out the pumpkin and puree it finely in the blender. Keep the liquid. Add the oil. If necessary, add some of the cooking liquid. Season with salt and pepper if required and rub it through a sieve. Preheat the oven to 180°C. Mix the pumpkin cream with the ricotta. Bake the buns for 8 minutes. Brown the almond flakes and salt them lightly. Cut the buns open and spread the bell pepper puree on them. Lay the cheese on it, then top it off with the pumpkin cream. Flavour the spinach with a little olive oil and the balsamic vinegar and lay it on the bun. Top it all off with the peperoncini and the almond flakes.