Grilled celeriac steak with tagliatelle and Pesto alla Genovese



Ingredients

10

- 10 slices of celeriac (thickness: ±2 cm)
- 750 g tagliatelle
- 150 g Bresc Pesto Genovese
- 60 g Bresc caponata
- 60 g olive oil
- Cress, e.g. crazy pea

Preparation method

Cook the celeriac sous-vide and grill the celeriac steaks on both sides. Cook the tagliatelle and mix with pesto. Serve with the steak and a spoonful of tomato compote. Garnish with cress.

Used Bresc products



Bresc Caponata 1000g



Bresc Pesto alla Genovese 450g



Bresc Pesto alla Genovese without garlic 450g

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