

NAAN BREAD WITH SMOKED BEEF RIB-EYE STEAK



USED BRESC PRODUCTS



Besc Black Kalamata olives tapenade 1000g

INGREDIENTS

10 

- 10 naan breads, miniature
- 300 g smoked beef rib-eye steak (sliced)
- 200 g Besc Kalamata olive tapenade
- 125 g Parmesan cheese (flakes)
- 100 g Besc Alioli Pimiento
- 75 g rocket

PREPARATION METHOD

Bake the naan breads according to the instructions on the packet. Spread the Alioli on the bread. Top with the smoked rib-eye steak. Sprinkle the Parmesan cheese over them. Garnish with the rocket and a quenelle of olive tapenade.