Roast romanesco



Ingredients

- 1 head romanesco
- 1 lime
- 150 g Greek-style yoghurt
- 80 g Bresc alioli pimiento
- 50 g Bresc pesto di pomodori
- 40 g roast pine nuts
- 30 g Bresc garlic puree superior
- 20 g parsley, chopped
- salt and pepper

Preparation method

Clean the romanesco, but leave the rosettes intact. Mix the yoghurt with the pesto, garlic puree and the juice and grated peel of the lime. Season the yoghurt with salt and pepper. Spread a thick layer of the yoghurt mixture on the romanesco. Place the romanesco on a baking sheet and roast it until it is golden brown at 190 °C for 40 minutes. Garnish with the alioli, pine nuts and chopped parsley.

Used bresc products



Bresc Garlic supérieur puree 450g



Bresc Pesto di pomodori 1000g

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