

SAVOURY CANNOLI



INGREDIENTS

12 

- Slices young matured cheese
- 800 g mascarpone
- 120 g Bresc Pesto alla Genovese or Bresc Pesto alla Genovese without garlic
- 200 g pine nuts
- 200 g sunflower seeds
- Bresc Cherry tomatoes garlic parsley

PREPARATION METHOD

Cut the cheese slices round and fry in a pan and shape into cylinders. Mix the mascarpone with the pesto. Season with salt and pepper and fill the cheese cannoli with the pesto cream. Roughly chop the nuts and seeds. Dip the ends of the cream into the chopped nuts and seeds. Garnish with the sweet-sour cherry tomatoes and the matching watercress.

USED BRESC PRODUCTS



Bresc Pesto alla Genovese 450g



Bresc Pesto alla Genovese without garlic 450g



Bresc Sweet 'n sour Cherry tomatoes garlic parsley 1100g