

## SELECTION OF DRINKS SNACKS WITH SWEET-AND-SOUR CHERRY TOMATOES



### INGREDIENTS

10

375 g Bresc Sweet'n sour cherry tomatoes garlic parsley  
3 fuet  
375 g olives, black  
40 g Bresc Parrillada Aio e limone  
25 g Bresc Premium basil pesto  
25 g cheese, grated  
5 sheets puff pastry  
salt and pepper

### PREPARATION METHOD

Drain the cherry tomatoes and spoon them into small bowls. Chop the fuet into thin slices. Mix the olives with the Parrillada Aio e limone and season with salt and pepper. Leave the puff pastry to rest in the fridge for one hour. Roll it out a little. Spread the pesto on the puff pastry and sprinkle the grated cheese on top. Cut it into ribbons and then twist the ribbons. Bake in the oven at 180 °C for 10 minutes. Arrange the cherry tomatoes, fuet, olives and cheese twisters on a wooden plank.

### USED BRESC PRODUCTS



Bresc Parrillada Aio e  
Lemone 450g



Bresc Sweet 'n sour  
Cherry tomatoes garlic  
parsley 1100g