Smoked Ribeye Sandwich with Bresc Pesto di Basilico and Chipotle Salsa



Ingredients

10

500 g smoked ribeye
250 g smoking chips
5 small romaine lettuce heads
200 g dairy spread
150 g Bresc pesto di basilico
25 g Bresc chipotle salsa
10 round flatbreads

Preparation method

Cold-smoke the pesto for three hours. Mix the dairy spread with the salsa. Slice the ribeye into thin slices using a slicer. Spread the flatbread with the dairy spread and arrange the romaine lettuce leaves on top. Place the ribeye on the lettuce and drizzle with the cold-smoked pesto. Garnish as desired for the finishing touch.

Used bresc products



Bresc Chipotle and Bell Pepper Salsa 1000g



Bresc Pesto di basilico 1000g

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