

SMOKED RIBEYE SANDWICH WITH BRESC PESTO DI BASILICO AND CHIPOTLE SALSA – A LUXURIOUS STREETFOOD LUNCH



USED BRESC PRODUCTS



Besc Chipotle and Bell Pepper Salsa 1000g



Besc Pesto di basilico 1000g

INGREDIENTS

10 

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

PREPARATION METHOD

A luxurious and flavorful sandwich with thinly sliced smoked ribeye, creamy dairy spread, and the deep herbal taste of cold-smoked Besc Pesto di Basilico. The Besc Chipotle Salsa adds a subtle smoky heat – perfect for a refined lunch or streetfood experience!

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.