

TARTARE OF BEETROOT AND AUBERGINE



INGREDIENTS

4 

- 2 Beetroots
- 2 Aubergines
- 20 g Bresc Parrillada Aio e limone
- 20 g Bresc Freshly chopped Spanish garlic
- 80 g Bresc Peperoni marinati
- 80 g feta cheese
- 1 dl olive oil
- 60 g balsamic vinegar
- Salt and pepper
- Cress

USED BRESC PRODUCTS



Bresc Freshly chopped Spanish garlic 450g



Bresc Parrillada Aio e Limone 450g



Bresc Peperoni marinati 1000g

PREPARATION METHOD

Cut the aubergine into four pieces and marinate in half the oil, Parrillada Aio e limone, garlic, salt & pepper. Cover and roast in the oven at 200 degrees for 20 minutes. Puree the aubergine and season with olive oil, balsamic vinegar, salt and pepper. Make the tartare with the beetroot and season with balsamic vinegar salt and pepper. Garnish with the Peperoni Marinati, feta and cress.