Tarte fine



Used bresc products



Bresc Aglio e peperoncino 1000g



Bresc Erbe Italiano 450g

Ingredients

12

For the tarte fine with tomato:

- 24 pcs San Marzano tomatoes
- puff pastry
- 240 g Bresc Aglio e peperoncino
- 36 slices Parma ham
- egg yolk with cream to coat

For the Sweet and sour beet:

- 100 g vinegar
- 100 g sugar
- 100 g water
- 2 g salt
- 5 g Bresc Erbe Italiano
- 1 st yellow beet
- 1 st white beet

For the Black garlic crisp:

- 1 egg
- 1 egg white
- 10 g olive oil
- 75 g flower
- 10 g Bresc black garlic puree
- 50 g melted butter

Preparation method

Mix all the ingredients for the garlic crisp and bake in the desired shape using a baking mat. Cut a 5 cm x 12 cm rectangle from the puff pastry. Spread a thin layer of Bresc Aglio e peperoncino in the middle and place half a tomato on top. Brush with egg yolk and bake in the oven at 180 degrees for 15 minutes. Boil the sweet and sour mixture together with the Bresc Erbe Italiano until the sugar has dissolved. Cut the turnips into thin slices and cut them out. Place the cut beetroots in the sweet and sour mixture. Place the tarte fine on a plate and place 3 slices of Parma ham on top. Garnish with the sweet and sour beetroot and cress. Place a burrata ball with a garlic crisp next to the tarte fine.