Tomato panna cotta with Parma ham



Ingredients

4

- 12 slices Parma ham
- 2.5 dl cream
- 1 dl milk
- 0.1 dl balsamic syrup
- 30 g Bresc Pesto rosso
- 10 g Bresc Pesto di basilico
- 1.5 g agar agar
- 4 Bresc Cherry tomatoes garlic parsley
- salt and pepper
- cress

Preparation method

Heat the cream, milk and pesto rosso. Add the agar agar and bring to the boil. Season with salt and pepper. Pour the mixture into a mould and allow to cool in the freezer. Turn it out of the mould onto a plate and allow to reach room temperature. Arrange the slice of Parma ham around it in a whimsical arrangement. Garnish with the balsamic syrup, pesto di basilico, cherry tomatoes and cress.

Used Bresc products



Bresc Pesto di basilico 1000g



Bresc Pesto rosso 450g



Bresc Sweet 'n sour Cherry tomatoes garlic parsley 1100g

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