Turkish Kumpir with vegetarian shoarma



Ingredients

4 large jacket potatoes for baking
200 g vegetarian shoarma
80 g mayonnaise
20 g Bresc Chimichurri
20 g Bresc Smoked garlic
40 g Bresc Chunky salsa tomato
40 g Bresc Peperoncini marinati
40 g grated cheese

Preparation method

Bake the potatoes in the oven. Make garlic mayonnaise from the mayonnaise and smoked garlic. Cut the potatoes open scrape out 2/3 of each potato. Mix the mash with the cheese and chimichurri. Spoon the mash back into the potatoes. Place the fried shoarma, salsa and peperoncini marinati on the mash. Garnish with the garlic mayonnaise.

Used bresc products



Bresc Chimichurri herb mix 450g



Bresc Chunky salsa tomato 1000g



Bresc Peperoncini marinati 1000g



Bresc Smoked garlic puree 325g

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