

GREEK-STYLE CHIPS "SPECIAL"



INGREDIENTS

4 

- 600 g sweet-potato chips
- 320 g halloumi
- 140 g bacon
- 80 g mayonnaise
- 20 g Bresc Black Kalamata olive tapenade
- 120 g Bresc Peperoncini marinati
- 60 g diced cucumber

PREPARATION METHOD

Grill the halloumi and the Lountza. Mix the mayonnaise with the black olives. Deep-fry the chips. Arrange the halloumi and the bacon on them. Garnish with the black-olive mayonnaise, peperoncini and diced cucumber.

USED BRESC PRODUCTS



Black Kalamata olives
tapenade 1000g



Peperoncini marinati
1000g