

BRESAOLA "CRISCHETTA"



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Photos: Nuno Campos
Chef: Jens Rittmeyer

SERVES: 4

Prep Time: 5 min

INGREDIENTS

100g very thin slices Bresaola • 50g Parmesan • 2 fresh figs • 2 table spoons Fig Balsamic glaze "Fini Modena"
• Olive oil Hengstenberg Extra Virgin lemon • Maria de Monte, Flor de Sal with pepper • 12 slices Finn Crisp – thin rye crisp bread • 30g sun flower seeds Hygiena • Bresso Fresh cheese with herbs

METHOD

Spread a thin layer of the fresh cheese onto the rye crisp bread • Top with the Bresaola slices • Sprinkle or drizzle with freshly grated parmesan cheese, fig glaze roasted sunflower seeds and a little Flor de Sal • Drizzle with the olive oil • Serve with fresh figs

WINE SUGGESTION

Vinha Grande DOC branco Douro 2007