

Tomato & Olive Bistro Prosciutto Sandwich




PORTIONS	PREPARATION TIME	COOK TIME	
6	20 minutes	20-25 minutes	
SUGGESTED MOMENTS OF CONSUMPTION :			
BREAKFAST	LUNCH	BRUNCH	APPETIZER



RECIPE CREATED BY
Sylvain Leroy, Corporate Chef - USA

/ List of ingredients



Tomato & olive bistro RTB 52399
Quantity: 6

200g prosciutto Di Parma

2 burrata

100g mascarpone

150g tomato confit

cherry tomatoes on the vine

argula

glaze balsamic vinegar

/ Preparation steps

STEP 1

Thaw the bistro at room temperature for 55-65 minutes while pre-heating the oven to 350°F.

STEP 2

Cut the bistro in half diagonally and bake for 19-23 min to obtain a nice color.

STEP 3

Leave the bistro to cool, then cut them in half.

STEP 4

Spread a little mascarpone on both sides. Garnish the base with the tomato confit, prosciutto and burrata, then place the top on top.

STEP 5

Place on a plate with arugula, cherry tomatoes and add a drizzle of balsamic.

Chef's tip:

Fry the cherry tomatoes for 30 seconds in oil.