

Creamy mozzarella, bed of kale, garlic figs and chorizo, crispy country bread |

Recipe for 12 tapas



Description

Quick, practical, an easy-to-make tapas that you can eat with your fingertips.

Note

Cette recette peut s'appliquer lors d'un Brunch, vous servez les toasts en entrée.

Vous pouvez aussi retirez le chorizo, vous obtiendrez une recette végétarienne.

Ingredients

Toasted bread

- 4 Thick slice(s) Country bread
- 250 Gr Bocconcini pearls
- Butter
- Salt and pepper
- Olive oil

Kale

- 0.50 Bunch(es) Kale cabbage leaves
- 8 Unit(s) Dry figs
- 3 Clove(s) Chopped garlic
- 150 Gr Spanish chorizo
- 100 Gr Shallot
- Butter
- Salt and pepper
- Olive oil

Topping

- 12 Dash(es) Balsamique caramel
- Butter
- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Set up

Peel and dice the chorizo.

Oil the bread, season with salt and pepper and toast in the oven.

Slice the mozzarella.

Remove the leaves of the Kale, tear them in pieces, put them in a bowl filled with cold water and white wine vinegar.

Kale

In a hot pan with a dash of oil and a spoon of butter, cook the shallots, add the kale.

Once the kale is cooked (like spinachs), add the chorizo, the figs and mix.

Remove from heat, add the garlic, mix.

Plating

On the toasted bread, put some mozzarella slices, place in the oven for few minutes to melt the cheese.

Add the kale mix and garnish with dashes of balsamic reduction.

Bon appétit!