



KOPPERT CRESS  
*Architecture Aromatique*

# Bruschetta with antiboise, parma ham and Rock Chives® crème fraîche

| Serves 4



## Ingredients

### Antiboise

- 2 shallots
- 1 clove of garlic
- olive oil
- 75 ml tomato juice
- 75 ml game jus
- 1 dessert spoon white wine
- 1 dessert spoon balsamic vinegar
- 1 dessert spoon tarragon vinegar
- 2 tomatoes

### Bruschetta

- 4 slices of sourdough bread
- olive oil
- salt, freshly ground pepper

### Rock Chives crème fraîche

- 60 ml crème fraîche
- 2 cartons of Rock Chives®
- salt, freshly ground pepper

### Extra

- 4 slices of parma ham

## Preparation

Peel and chop the shallots. Peel and finely slice the garlic. Gently fry the shallots and garlic in a little oil. Glaze with the tomato juice, game jus, white wine, balsamic vinegar and the tarragon vinegar. Simmer for 15 minutes over a low heat to thicken.

Stir in 75 ml olive oil and allow to cool. Halve the tomatoes, remove the seeds and chop. Add to the antiboise.

Brush the bread with olive oil. Toast the bread on both sides and season with salt and pepper.

Whip the crème fraîche. Stir in the Rock Chives® and season with salt and pepper.

Top the bread with the antiboise and parma ham. Sprinkle with olive oil and garnish with a quenelle of crème fraîche.