



Provençal tartine

Sur le Sentier des Bergers



For 4 provençal
tartines

Difficulty level



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Provençal tartine



Ingredients

- 4 beautiful slices of country bread
- 3 season tomatoes
- 200g of ricotta
- 1 pot of 180g of black tapenade *Sur le Sentier des Bergers*
- 1 clove of garlic
- 1 small bottle 100ml of truffle olive oil *Sur le Sentier des Bergers*
- Some fresh basil leaves
- Some gables



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Recipe preparation

1. Preparing the base: peel, deglaze, wash and chop the garlic finely. Wash and chop some fresh basil leaves. Mix garlic, basil and ricotta with a fork. Cut tomatoes in laminated fines.
2. Lightly toast slices of country bread.
3. Spread the slices of garlic ricotta bread. Arrange the tomato slices and add 2 or 3 basil leaves.
4. Using a teaspoon, sprinkle a few small piles of black tapenade *Sur le Sentier des Bergers*.
5. Arrange some pine nuts, and add a dash of truffle olive oil *Sur le Sentier des Bergers*.



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Our products for this recipe



180g

Back
tapenade



100ml

Olive oil with
white truffle



100ml

Olive oil with
black truffle



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