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FIGS, BLUE CHEESE AND BALSAMIC GLAZE.

INGREDIENTS

- 4 slices grilled multigrain bread
- 4 sliced figs
- 4 cucumber slices
- 400g bleu cheese (Dolcelatte)
- 1 jar Belberry Figs and Black Pepper
- Belberry Sweet Raspberry Balsamic Glaze
- Red Mustard cress

PREPARATION AND PRESENTATION

- Place the cucumber slices in your plate, add your multigrain bread as bits of bleu cheese.
- Arrange the sliced figs , figs and black pepper confit and mustard cress on top.
- Finish with drops of raspberry balsamic glaze.

