

# Bresaola & Grana Padano PDO toast

A perfect recipe for brunch with a mimosa, or just to celebrate the weekend with friends or family.

MADE WITH MORE  
**From the Heart of Europe**

PORTIONS:  
**4**

PREP TIME:  
**10 MIN**

TOTAL TIME:  
**10 MIN**

DIFFICULTY:  
**EASY**



## INGREDIENTS

- 4 slices of sourdough or walnut bread
- 1 ripe avocado
- 1 cup of arugula
- 1 handful of crushed walnuts
- 4 teaspoons of pesto genovese
- 12 bresaola slices (100-120 g)
- 1 cup of Grana Padano PDO shavings
- Salt, pepper
- ½ teaspoon of curry powder

## PREPARATION

- 1-** Prepare the avocado by mashing it with a fork until it has a smooth consistency. Add the curry powder, and season with salt and pepper.
- 2-** Toast the bread slices in the oven, at 380°F for a few minutes, until golden and crispy.
- 3-** Spread the avocado mixture on the bread, then the arugula and pesto.
- 4-** Add 3 bresaola slices per toast, then add the Grana Padano PDO shavings.
- 5-** Top with crushed walnuts.

TIP



You can add some pomegranate seeds for some extra freshness.

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## Asiago Stagionato PDO

Originating from the alpine plateau of the same name, the Asiago Stagionato is a semi-fat hard cheese with a semi-cooked curd. It has a smooth and regular rind and a grainy, straw-coloured paste scattered with small eyes.



## Piave PDO

The Piave is the most famous cheese from the Belluno region. Created by local master cheesemakers, it is still, to this day, made using traditional techniques. Its mild and penetrating flavour intensifies as it ages.



## Montasio PDO

Montasio is a traditional table cheese from the Friuli Venezia Giulia region and the northeastern part of the Veneto. This semi-hard cheese is characterized by its dense texture and white- or straw-coloured paste dotted with eyes.



## Asiago Fresco PDO

Asiago Fresco is a fresh table cheese from the alpine plateau of the same name. This semi-hard cheese has a white or pale yellow paste with irregular eyes and a thin and flexible rind.



## Parmigiano Reggiano PDO

Parmigiano Reggiano is a fine cheese known and eaten across the world. Made from raw cow's milk, this white or straw-coloured semi-fat cheese has a delicately granular texture and is covered with a natural pale yellow rind.



## Grana Padano PDO

Produced in the Padan plain, Grana Padano is a fine cheese that is widely known across the world and epitomizes Italy's exceptional gastronomy. Made from semi-skimmed cow's milk, this semi-fat cheese has a dense and grainy texture and a white or yellow paste covered by a hard and thick golden rind.

To learn more, visit [aop-agriform-cheese.com](http://aop-agriform-cheese.com)

