

PÂTÉ WITH NUT AND DRIED TOMATO PASTE

INGREDIENTS:

1 packaging Naturrino Pâté
200 g dried tomatoes in oil
100 g walnuts
100 g hazelnuts
1 bunch mint
1/2 teaspoon salt
1/2 tablespoon lemon pepper

PREPARATION:

1. Mix dried tomatoes, walnuts, hazelnuts and mint using a blender. Season to taste with salt and lemon pepper. If the paste is too dry, add a little oil from dried tomatoes.
2. Cut pâté into slices and serve with the prepared paste. You can garnish the dish with pomegranate seeds and parsley leaves.