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# Truffle Pâté Crostini with Parmigiano Reggiano PDO and Elia Kalamatas Olives PDO by Chef Wei Shan Tan

Serves: 4

Preparation time: 15 minutes

## INGREDIENTS

30g	Elia Kalamatas Olives	 PDO	Greece	
75g	Parmigiano Reggiano	 PDO	Italy	
30g	Cucumbers in brine	 Organic	Poland	
30g	Flax seeds	 Organic	Austria	
60g	Champignons in brine	 Organic	Lithuania	
15 pieces	Crispbread		Sweden	
250g	Truffle-flavoured pâté		Belgium	
To taste	Sea salt flakes		Cyprus	
20g	Extra virgin olive oil		Portugal	
To taste	Pepper		Other	



After over 12 years of experience of cooking for prestigious restaurants, Chef Wei Shan Tan is now managing different business under the Mixsense Private Dining Group but also conducting cooking classes, demos and live show events.

## DIRECTIONS

### PREPARATION

- 01 On a hot pan, toast flax seeds. Slice Elia Kalamatas olives to thin rings.
- 02 Slice cucumbers in brine to brunoise size.
- 03 In a mixing bowl, fold in the cucumbers in brine and Elia Kalamatas olives into the 100g truffle-flavoured pâté.

### ASSEMBLY

- 01 Take the crispbread and spread a generous amount of truffle-flavoured pâté on top.
- 02 Grate the Parmigiano Reggiano on top of each mound.
- 03 Garnish with the flax seeds, black pepper, sea salt flakes and extra virgin olive oil.
- 04 Serve.

## EU QUALITY SCHEMES



The PDO (Protected Designation of Origin) and PGI (Protected Geographical Indication) logos on food and beverages from the European Union (EU) protect the names of products from specific regions that follow particular traditional production processes. They are a guarantee of authenticity and quality.

## ORGANIC LABEL



This label ensures that products certified as organic have fulfilled strict conditions on how they must be produced, processed, transported and stored, with a limited environmental impact. It encourages responsible use of energy and natural resources, maintenance of biodiversity and a high standard of animal welfare.



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