

MARINATED CUCUMBER CARPACCIO WITH FRIED GOAT'S CHEESE



USED BRESC PRODUCTS



Bresc Ginger & lime WOK
450g



Bresc Harissa spice mix
450g



Bresc Organic garlic
puree 325g



Bresc Peperoni marinati
1000g



Bresc Red chilli puree
450g



Ginger puree 450g

INGREDIENTS

10

- 500 g goat's cheese
- 500 g chickpeas
- 375 g spicy tzatziki (see recipe)
- 250 g panko
- 125 g flour
- 125 g pickled red onion (see recipe)
- 100 g Bresc harissa
- 100 g Bresc peperoni marinati
- 100 g olive oil
- 50 g raspberry vinegar
- 50 g rose water
- 50 g mint, chopped
- 50 g peppercorns
- 5 cucumbers
- 3 egg
- 3 lemon
- cress

For the pickled red onion:

- 75 g sugar
- 50 g Bresc ginger puree
- 50 g Bresc WOKginger
- 50 g Bresc red chilli puree
- 8 red onions
- 3 dl table vinegar
- 0.5 dl water
- salt and pepper

For the spicy tzatziki:

- 1250 g Greek-style yoghurt
- 125 g Bresc red chilli puree
- 65 g Bresc organic garlic puree
- 2 cucumber
- salt and pepper

PREPARATION METHOD

Bring the water, vinegar and sugar to the boil. Add the ginger and season with salt and pepper. Cut the red onion into quarters and remove the cores. Slice the remainder into neat strips. Boil the red onion in the marinade for 5 minutes then chill it. Coarsely grate the cucumber and mix everything up together, season with pepper and a little salt if necessary.

Preheat the deep-fryer to 180 °C. Mix the olive oil with the vinegar, mint, rose water and pink pepper and let the flavour infuse. Peel the cucumbers and cut them into long slices until you reach the seeds; use the slices for the carpaccio. Place them in the rose water marinade and chill them.

Shape the goat's cheese in balls and coat them with the flour, egg and panko. Mix the harissa and peperoni with the chickpeas, along with the grated peel and juice of half a lemon. Brown the almond flakes in a dry frying pan and sprinkle a little salt on them. Spread tzatziki on the plates. Drain the cucumber slices on kitchen paper, then place them on the tzatziki. Deep-fry the balls until they are golden-brown, then drain off the fat.

Arrange the chickpeas on the cucumber and place the deep-fried balls of cheese on top. Garnish with the almond flakes, cresson and edible flowers.