Bavette with sweet potato bitterballen



Used Bresc products



Bresc Basil puree 450g



Bresc Coriander puree 450g



Bresc Harissa spice mix 450g



Bresc Madras 450g

Ingredients

10

- 1000 g bavette
- 500 g mayonnaise
- 250 g panko
- 250 g truffle-potato crisps
- 250 g sweet-and-sour turnip cabbage (see recipe)
- 125 g flour
- 125 g mixed lettuce
- 100 g ponzu
- 50 g Bresc harissa
- 50 g coriander, chopped
- 50 g chives, chopped
- 25 g Bresc basil puree
- 25 g Bresc coriander puree
- 25 g Bresc Madras
- 5 sweet potatoes
- 3 limes
- 3 eggs
- 3 Granny Smith apples
- cress

For the sweet-and-sour turnip cabbage:

- 500 g sugar
- 100 g Bresc harissa
- 1.25 dl vinegar
- 1.25 dl water
- 3 turnip cabbage
- salt and pepper

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Preparation method

For the sweet-and-sour turnip cabbage, bring the water to the boil and dissolve the sugar, salt and pepper in it. Allow to cool, then stir in the harissa. Slice the turnip cabbage into extremely fine brunoise and place it the marinade.

Preheat the oven to 200 °C. Roll up the bavette in plastic foll and freeze it. Bake the potatoes in their jackets in the oven. Remove the potatoes from their skins and mash them with the grated peel and juice from the lime, the garlic, chilli and chopped coriander and season with salt and pepper. If the mixture is too moist, stir in a little flour or panko. Shape balls from the mixture and chill them. Breadcrumb the balls with the flour, egg and panko. Stir the harissa, basil puree and coriander puree into the mayonnaise and fill a piping bag with the mixture. Make a crunch using the truffle-potato crisps and cut the apple into extremely thin juliennes.

Preheat the deep-fryer to 180 °C. Slice the bavette into carpaccio and spread a little ponzu on it. Blast the it with the blow torch. Deep-fry the balls. Plate up everything with the cream, sweet-potato bitterballen, apple, sweet-and-sour turnip cabbage, lettuce with the crunch and the cress.