

CUCUMBER GAZPACHO WITH TUNA



USED BRESC PRODUCTS



Ginger puree 450g



Horseradish puree 450g

INGREDIENTS

4

- 1 cucumber
- ¼ small tub sushi ginger (pickled ginger)
- 10 g Bresc Ginger puree
- 6 g Bresc Horseradish puree
- 0.5 dl sake
- 200 g tuna
- 10 g soy sauce
- 1 stalk spring onion
- 4 g sesame oil
- 50 g crème fraîche
- 1 lime
- salt and pepper
- black sesame seeds
- cress
- nori chips

PREPARATION METHOD

Peel the cucumber and puree it with the sake, ginger and the liquid from the sushi ginger. Season with salt, pepper and the horseradish. Chill until ice-cold. Chop the tuna into tartare. Chop the spring onion finely and mix it into the tuna with the soy sauce and the sesame oil. Grate the peel of the lime into the crème fraîche. Serve the tartare in a bowl. Pour the soup around it. Garnish with swirls of crème fraîche, cress and sesame seeds.