

TUNN BREAD WITH PULLED WILD BOAR AND SWEET AND SOUR RED CABBAGE



USED BRESC PRODUCTS



Ras el hanout spice mix
450g



Tapenade figs 325g

INGREDIENTS

4

- 250 g pulled wild boar
- 200 g red cabbage, sliced
- 50 g Bresc Tapenade figs
- 25 g Bresc Ras el hanout
- 4 tannin breads
- 1.5 dl vinegar
- 0.5 dl water

PREPARATION METHOD

Bring the water and vinegar to the boil and add the ras el hanout. Marinate the red cabbage in the mixture. Spread the fig tapenade on the tannin breads. Divide the marinated red cabbage evenly over them. Place the pulled wild boar on top. Roll it up and cut diagonally.