Grilled Pike-Perch with Dutch Vegetables and Garlic Hollandaise made with Bresc Beemster Garlic



Ingredients

10

- 1.5 kg pike-perch (skin-on fillets)
- 10 heads of Belgian endive
- 500 g cooked beetroot
- 5 little gem lettuces
- 300 ml Hollandaise sauce
- 30 g Bresc Beemster garlic
- 400 g Dutch shrimps
- Cress (for garnish)

Preparation method

Portion the pike-perch and grill it skin-side down until the skin is crisp and the fish is just cooked through. Boil the endive and beetroot until tender. Halve the little gem and grill it together with the endive and beet to intensify the flavor. Mix the Hollandaise sauce with Beemster garlic into a smooth, aromatic cream. Plate the grilled vegetables with the pike-perch and spoon over the warm garlic Hollandaise. Finish with Dutch shrimps and fresh cress for a touch of sea and freshness.

Used Bresc products



Bresc Dutch garlic Beemster garlic puree 450g

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