

PESCA MEDITERRANEA: SALMON MOUSSE WITH PEACH AND GRILLED BELL PEPPER & CURRY SAUCE



INGREDIENTS

10

- 30 slices of peach
- 600 g salmon mousse
- 30 Buffalo Mozzarella Piccolini
- 300 g Bresc Grilled Bell pepper & Curry Sauce
- 1 Red Meat radish
- 1 spring onion
- 20 Basil Cress
- For the crisps / tuiles:
- 30 g Bresc grilled paprika purée
- 30 g egg white
- 30 g powdered sugar
- 30 g flour

USED BRESC PRODUCTS



Bresc Grilled bell pepper
& Curry sauce 1000g

PREPARATION METHOD

Mix all the ingredients for the crisps well together and bake them in a silicone mould at 180 °C for 8 minutes. Grill the peach slices on both sides and place them in the glass. Pipe the salmon mousse into the glass. Place the Buffalo Mozzarella on the dots of salmon mousse and top with sliced spring onion, cress and Red Meat radish.