Pita filled with fish burger



Ingredients

12

- 400 g whitefish
- 100g Kewpie mayonnaise
- 40 g Bresc Thai red curry
- 20 g fish sauce
- 20 g Bresc Roasted garlic puree
- 20 g spring onion, sliced
- 12 mini pitas
- 4 Bresc Cherry tomatoes garlic lemongrass
- 1 egg
- 1 head little gem

Preparation method

Puree the whitefish coarsely and mix the egg into it. Use a spatula to mix the red curry, fish sauce and spring onion into the whitefish. Shape the mixture into burgers. Mix the mayonnaise with the roasted garlic puree. Fry the fish burgers in a pan or in a deep-fryer. Loosen the little gem leaves. Bake the pita breads and fill them with the little gem and the fish burger. Garnish with the tomatoes and mayonnaise.

Used Bresc products



Bresc Roasted garlic puree 325g



Bresc Sweet 'n sour Cherry tomatoes garlic lemongrass 1100g



Bresc Thai red curry 450g

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