Prawn with garden pea panna cotta and Chipotle & bell pepper salsa



Ingredients

10

- 500 g smoked mackerel
- 10 prawns
- 300 g Bresc Chipotle & Bell pepper salsa
- 10 pcs Pickled radishes/onions
- 30 sprigs of salad pea

Preparation method

Bring 250 g cooking cream to the boil and mix with 20 g Bresc smoked garlic and 4 g Agar Agar. Remove the pan from the heat and add 250 g garden peas to it and turn smooth in the blender. Fill the moulds with the pea mixture and place in the freezer. Remove the frozen panna cotta from the mould and place on a plate. Serve the panna cotta with smoked mackerel and a fried prawn. Finish the dish as pictured with the Bresc chipotle pepper salsa, pickled onion and radish. As a garnish, place 3 sprigs of salad pea on the dish.

Used Bresc products



Bresc Chipotle and Bell Pepper Salsa 1000g

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