Red mullet on polenta Arrabbiata



Ingredients

10

- Polenta 500g
- Fresh mullet
- Bresc Pesto all'Arrabbata
- Cheese / vegan cheese 180 to 250g, grated
- Oil

Preparation method

Cook the polenta. Be sure to stir vigorously to avoid lumps. Once the polenta is cooked, stir in the Bresc Arrabiata, taste for flavor.

Add the grated (vegan) cheese and stir again. Pour the polenta onto a dish or tray, which is well greased with oil. Let the polenta set in the refrigerator. When cold, cut the polenta into the desired shape.

Heat a pan, and fry the polenta all around until crispy. Then lightly fry the mullet in the pan. Serve the mullet on the fried polenta.

Garnish with an extra spoonful of Bresc pesto all'Arrabbiata where desired.

Used Bresc products



Bresc Pesto all'Arrabbiata 450g

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