Swordfish carpaccio with deep-fried anchovies



Used bresc products



Bresc Basil puree 450g



Bresc Dutch garlic Beemster garlic puree 450g



Bresc Pomodori marinati 1000g

Ingredients

2 |

- 4 slices swordfish weighing 60 g
- 1 lemon
- 80 g Bresc Pomodori marinati
- 1 dessertspoon Bresc Basil puree
- 8 fresh anchovy fillets
- ¼ head lettuce
- 50 g tempura flour
- 20 g water
- 0.8 dl olive oil
- 4 g mustard
- 3 g Bresc Beemster garlic puree
- 0.2 dl white wine vinegar
- 4 eggs
- 20 g roast pine nuts
- salt and pepper

Preparation method

Preheat the deep-fryer to 180°C. Place the slices of swordfish between two sheets of strong plastic foil. Flatten them with the side of a hatchet to make carpaccio. Grate and squeeze the lemon and stir it into a little olive oil. Marinate the flattened swordfish in it. Spread the lemon marinade on a plate too and arrange the carpaccio on it.
Stir 0.5 dl oil into the vinegar, mustard and garlic to make a dressing to marinate the lettuce; season it with salt and pepper if necessary. Make a batter by mixing the tempura flour and the water.Cover the anchovy fillets in batter and fry them in a deep-fryer until they are golden-brown. In the meantime, poach the eggs.
Stir the remaining olive oil together with the basil puree into the pomodori marinati to make a dressing. Sprinkle the carpaccio with salt flakes and pepper. Loosen the lettuce and mix it with a little of the garlic dressing. Assemble the carpaccio with the lettuce, pine nuts, an egg, the anchovies and drizzle the tomato-basil dressing over it.

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