Tostada with tuna



Used Bresc products



Bresc Garlic supérieur puree 450g



Bresc Sweet 'n sour Cherry tomatoes garlic lemongrass 1100g



Bresc Tomato salsa 1000g



Bresc Tomato salsa 325g

Ingredients

4

- 4 corn tortillas
- 1 sweet potato
- 400 g tuna, fresh
- 100 g basmati rice, cooked
- 100 g Bresc chunky tomato salsa
- 100 g red cabbage, finely chopped
- 10 g Bresc garlic puree superior
- 10 g lecithin
- 100 ml liquid from Bresc cherry tomatoes garlic lemongrass
- 100 ml manufacturing cream
- 1 head little gem
- 0.5 fennel bulb, finely chopped
- 0.5 lemon, juice
- 0.5 lemon, zest
- salt and pepper

Preparation method

Marinate the red cabbage and fennel with the garlic, lemon zest and the liquid from the cherry tomatoes. Season with salt and pepper. Grill the tuna to create a diamond pattern, but make sure the fish is still red. Cut out 12 rings from the 4 corn tortillas. Boil the rice. Deep-fry the rings of tortilla and allow them to cool on a piece of kitchen paper. Cut the sweet potato into thin slices and deep-fry them at 140 °C, then sprinkle salt on the sweet potato crisps. Arrange the little gem on the corn tortillas, followed by the cabbage mixture and half the salsa. Boil the cream and add the remaining salsa and lecithin; make a foam with a stick mixer. Place the tuna on the beds of little gem and red cabbage. Garnish with quenelles of rice, the foam, the potato crisps and cress.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000