

TUNN BREAD WITH PULLED WILD BOAR AND SWEET AND SOUR RED CABBAGE



USED BRESC PRODUCTS



Bresc Ras el hanout spice mix 450g



Bresc Fig Tapenade 325g

INGREDIENTS

4



- 250 g pulled wild boar
- 200 g red cabbage, sliced
- 50 g Bresc Tapenade figs
- 25 g Bresc Ras el hanout
- 4 tunn breads
- 1.5 dl vinegar
- 0.5 dl water

PREPARATION METHOD

Bring the water and vinegar to the boil and add the ras el hanout. Marinate the red cabbage in the mixture. Spread the fig tapenade on the tunn breads. Divide the marinated red cabbage evenly over them. Place the pulled wild boar on top. Roll it up and cut diagonally.