

SUSHI BREAD



USED BRESC PRODUCTS



Ginger & lime WOK 450g

INGREDIENTS

4 

- 2 slice white tramezzini
- 1 cucumber
- 250 g smoked salmon
- 150 g wakame
- 100 g Bresc Wasabi dip
- 40 g Bresc WOKginger
- 30 g furikake
- black sesame seeds to garnish

PREPARATION METHOD

Cut the slices of tramezzini into 24 small rectangles. Spread the wasabi dip on them. Top one half with the wakame, then divide the WOKginger evenly over the wakame and sprinkle with furikake. On the other half, arrange the smoked salmon cut to the same size as the bread. Make 12 cucumber ribbons using a peeler. Roll the ribbons around the bread. Make sure the opening is on the bottom. Garnish with the black sesame seeds and the remaining furikake.