

## BBQ CABBAGE PARCELS



### USED BRESC PRODUCTS



Bresc Mango and habanero salsa 1000g



Bresc Marinade for pork 1000g



Bresc Roasted garlic and soy glaze 450g

### INGREDIENTS

10 

- 1500 g oyster mushrooms
- 190 g Bresc Mango and habanero salsa
- 125 g Bresc Roasted garlic and soy glaze
- 75 g Bresc Marinade for pork
- 65 g parsley, chopped
- 20 cabbage leaves (Chinese cabbage)
- 10 large potatoes

### PREPARATION METHOD

Bake the potatoes in their jackets in the oven, remove the peel and make a coarse mash. Season the mash with the Mango and habanero salsa and chopped herbs. Blanch the cabbage leaves and roll the mash tightly in them. Grill the cabbage parcels on the barbecue on an indirect heat. Brush the cabbage parcels with the Roasted garlic and soy glaze after 20 minutes. Slice the oyster mushrooms and sauté them on a high heat. Mix them into the Marinade for pork. Heat the mushrooms with the cabbage parcels for 15 minutes. Place the cabbage parcels on a plate and spoon the oyster mushrooms over the parcels. Garnish with cress.