Carrot-ginger terrine with mizuna



Used bresc products



Bresc Ginger & lime WOK 450g



Bresc Madras 450g

Ingredients

10

- 4 slices tramezzini loaf
- 1 carton mizuna lettuce
- 1 carrot
- 3 dl table vinegar
- 10 g Bresc WOKginger
- 10 g Bresc Madras
- ½ dl water
- 100 g sugar
- salt
- 0.5 dl soy sauce
- 2 dl olive oil
- 20 g mirin
- 10 g sesame seeds
- 6 g sesame oil
- 2 stalks spring onion
- 20 g hazelnuts
- ¼ red onion
- cress

Preparation method

Bring the water, sugar, vinegar, salt, Madras and ginger to the boil. Allow to cool. Clean the carrot and cut into thin slices. Leave it to stand in the liquid overnight. Brown the nuts in a dry pan. Brown the sesame seeds too. For the dressing, mix the soy sauce, mirin, the sesame oil and the sesame seeds well with the olive oil. Mix the chopped spring onion and red onion into it.
Remove the carrot from the liquid. Put the carrot aside for making rolls. Roll the slices of bread flat with a rolling pin, moisten the slices of bread with the liquid and top with the slices of carrot. Arrange them on top of each other and wrap tightly in plastic foil. Press down slightly with weights and put to one side. Cut slices of the terrine and garnish with the cress, mizuna, rolls of carrot and the nuts.

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