Cremeux of cauliflower with red mullet



Ingredients

10

- 1 litre Cauliflower puree
- 8 g Agar Agar
- 10 st mullet fillets
- 200 g Bresc Kiwi jalapeno salsa
- Pickled romanesco roses

Preparation method

For the cremeux, cook the cauliflower in milk until tender. Finely crush the cauliflower with the milk in the blender and season with salt and pepper. Heat 1 litre of cauliflower mixture and bring to the boil with 8 g Agar Agar. Pour into a mould and place in the refrigerator. Remove the cremeux from the mould and place on a plate. Heat the cremeux in the oven for 20 min at 80°C. Place the baked red mullet on the cremeux and serve with the Kiwi & Jalapeño salsa, pickled cucumber and romanesco.

Used Bresc products



Bresc Kiwi and Jalapeño Salsa 1000g

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