

## FISH MOINK BALLS



### USED BRESC PRODUCTS



Mango and habanero  
salsa 1000g



Marinade for pork 1000g



Plum and ginger glaze  
450g

### INGREDIENTS

4

- 300 g whitefish
- 100 g Bresc Mango and habanero salsa
- 50 g Bresc Plum and ginger glaze
- 50 g panko
- 30 g Bresc Marinade for pork
- 12 slices bacon
- 1 egg

### PREPARATION METHOD

Process the fish, egg, panko and Marinade for pork in the kitchen machine to make a smooth puree. Shape into 12 evenly-sized balls and leave to firm briefly in the fridge. Wrap the balls in the bacon and fix the bacon in place with a skewer. Prepare the barbecue for grilling on indirect heat at 110 °C. Place the meat on it and cook the balls for 1 hour until their core temperature reaches 60° C. Brush the balls with the Plum and ginger glaze and let them cook until their temperature reaches 70° C. Remove the skewers from the balls and serve with the Mango and habanero salsa.