

## LOADED FRIES JAPANESE-STYLE



### INGREDIENTS



- 600 g chips
- 400 g salmon fillet, hot-smoked
- 100 g Besci Chunky salsa tomato
- 50 g Besci wasabi dip
- 20 g spring onion, finely sliced
- 10 g Besci smoked garlic puree
- 10 g olive oil
- 5 g Besci coriander puree
- 4 sepi cracker
- 1 lemon
- salt and pepper

### USED BRESC PRODUCTS



Chunky salsa tomato  
1000g



Coriander puree 450g



Horseradish puree 450g



Smoked garlic puree 325g

### PREPARATION METHOD

Mix the lemon juice, smoked garlic puree and coriander puree and season with salt and pepper. Heat the olive oil and add the pulled salmon. Season with the mixture. Fry the sepi cracker in the deep-fryer and then drain off the fat. Deep-fry the chips. Divide the salmon evenly over the chips. Garnish with the wasabi dip. Arrange the salsa on top. Garnish with pieces of cracker and finely cut spring onion.