

STEWED MONKFISH CHEEKS WITH MEDITERRANEAN VEGETABLE



INGREDIENTS

4 

- 400 g monkfish cheeks
- 20 g Bresc Freshly chopped Spanish garlic
- 1 French loaf
- 100 g butter
- 5 g chives, chopped
- 300 g Bresc Ratatouille
- 15 g Bresc Black Kalamata olive tapenade
- olive oil
- salt and pepper

USED BRESC PRODUCTS



Black Kalamata olives tapenade 1000g



Freshly chopped Spanish garlic 450g



Ratatouille 1000g

PREPARATION METHOD

Heat the oil and fry the garlic gently in it. Add the monkfish cheeks and fry them briefly. Add the butter and the ratatouille and heat through briefly. Add the olive tapenade and chives. Season with salt and pepper. Serve the garlic bread separately.