

TUNA AND MUSSELS WITH MADRAS FOAM.



USED BRESC PRODUCTS



Garlic puree 1000g



Ginger & lime WOK 450g



Madras 450g



Roasted garlic puree
325g



Tikka masala 450g

INGREDIENTS

4

For the mussels

- 16 Jumbo mussels
- ½ shallot, chopped
- white wine
- 3 g Bresc Garlic puree
- 10 g Bresc Tikka masala

For the tuna

- 200 g fresh tuna
- Bresc WOKginger, to taste.
- salt and pepper to taste

For the Madras foam

- 2 dl poultry stock
- 12 g Bresc Madras
- lecithin powder

For the garnish

- ¼ Turkish loaf
- 1/8 pumpkin
- Bresc Roasted garlic puree
- 1 courgette
- 8 slices Parmesan cheese
- crème fraîche

PREPARATION METHOD

Clean the mussels thoroughly and remove the beards. Gently fry the mussels, shallot, garlic puree and the Madras and add the wine. Put a lid on the pan and braise until the shells open. Slice the tuna into thin slices and marinate it briefly in the salt, pepper and ginger. For the Madras foam, bring the poultry stock to the boil with the Madras curry and thicken with the lecithin while beating briskly.

Use a cutter to cut circles from the Turkish loaf and toast it briefly. Cut slices from the pumpkin and make circles from them with a cutter, brush with the roasted garlic and grill until cooked. Grate thin ribbons from the courgette and grill them briefly. Roll up tightly.

Arrange the slices of Parmesan cheese on a small baking mat and set the microwave to pulse at the highest setting to bake until golden-brown. Remove from the mat immediately and allow to harden. Build stacks with the toasted bread, the tuna and the grilled pumpkin and spoon a little Madras foam on top. Arrange the mussels between the tuna stacks and pipe droplets of crème fraîche between them. Add the courgette stacks and garnish with the tuiles of Parmesan cheese.