

## TUNA TARTARE LOLLIES



### USED BRESC PRODUCTS



Garlic slices 450g



Horseradish puree 450g



Pesto di pomodoro 1000g

### INGREDIENTS

4

- 400 g fresh tuna
- 1 tomato
- 1 avocado
- 20 g Bresc pesto di pomodori
- 10 g Bresc horseradish puree
- 10 g Bresc garlic slices
- 1 shallot
- 50 ml yoghurt
- cress
- salt and pepper

#### For the meringues:

- 4 g matcha powder
- 1 dl fish stock (chilled)
- 40 g palatinose
- 40 g powdered egg white

### PREPARATION METHOD

Slice the shallot very finely and dry it in the oven for 3 hours at 80 °C; do not use the convection setting. Chop the tuna, the avocado and tomato very fine. Mix them in a bowl with the pesto di pomodori and season with salt and pepper. Mix the yoghurt with the horseradish and store them in a piping bag. Mix the matcha powder, fish stock, palatinose and powdered egg white and whisk to a firm foam. Pipe 3-cm meringues and dry them in the oven for 4 hours at 100 °C. Slide the meringues upside down onto a skewer and then cover them with the tuna tartare. Garnish with the horseradish cream, shallot crisps and a sprig of cress.