

HOT SMOKED BREAM, PIRI PIRI AND GRILLED VEGETABLES



INGREDIENTS

4

- 4 bream
- 3 sweet peppers, red
- 2 courgettes
- 2 onions
- 2 lemons
- 500 g baby potatoes, in their skins
- 500 g sea salt
- 40 g Bresc Freshly chopped Spanish garlic
- 20 g Bresc Parrillada piri piri
- 1 bunch dill
- 5 l cold water
- salt and pepper

USED BRESC PRODUCTS



Bresc Freshly chopped Spanish garlic 450g



Bresc Parrillada Piri Piri 450g

PREPARATION METHOD

Remove the guts from the bream. Cut the stomach open carefully from the anal fin to the head with a sharp knife moving outwards. Remove the guts from the bream, starting at the tail and working towards the head.

Rub the belly cavity with salt to clean the fish then rinse with cold water. Mix the sea salt with the cold water and stir well to make the brine. Brine the bream for 30 minutes in the brine. For the garnish, cook the baby potatoes in their skins until al dente. Chop the onion, courgette and sweet pepper into pieces. Dab the bream dry and leave to dry thoroughly for at least 1 hour. Tear off pieces of aluminium foil as large as the bream. Place a few wedges of lemon, some sprigs of dill, the bream and then a sprig of dill on the aluminium foil. Heat the smoker to 80 °C and start to add the wood chips. Place the bream in the smoker and insert the meat thermometer in the fish. Close the smoker and smoke the bream until it reaches a core temperature of 65 °C. Grill the baby potatoes on the grill plate, add the chopped vegetables and garlic and cook until they are al dente. Add the parrillada piri piri. Season with salt and pepper.