

KIWI & JALAPEÑO CRUSHI



USED BRESC PRODUCTS



Bresc Kiwi and Jalapeño
Salsa 1000g

INGREDIENTS

10 

- 5 pcs California rolls
- 2 dl tempura batter
- 200 g Bresc Kiwi jalapeno salsa
- 10 pcs Pickled radishes

PREPARATION METHOD

Make a california roll. Pass the roll through tempura batter and deep-fry for a few minutes until nicely browned. Cut the roll into even sushi pieces and place roof-top on a plate. Spoon the Kiwi & Jalapeño salsa over the crushi and finish with pickled radish and appropriate, edible flowers and cress.