Langoustine carpaccio, deep-fried squid and sofrito cream



Used Bresc products



Bresc Chunky salsa tomato 1000g



Bresc Strattu di pomodoro 450g

Ingredients

10

- 25 langoustines
- 15 squids
- 3 lemon
- 250 g chorizo
- 200 g Bresc chunky salsa tomato
- 125 g breadcrumbs
- 2 dl sofrito (see recipe)
- 2 dl saffron rouille (see recipe)
- cress
- 3 head little gem
- olive oil
- salt

For the sofrito:

- 2000 g tomatoes, peeled
- 500 g Bresc shallot chopped
- 125 g Bresc strattu di pomodoro
- 100 g Bresc garlic puree
- 50 g Bresc red chilli puree
- 25 g pimenton
- 25 g Bresc Madras
- 15 g saffron
- 3 dl olive oil
- 5 dl water

For the saffron rouille:

- 50 g Bresc organic garlic puree
- 50 g mustard
- 50 g Bresc red chilli puree
- 15 g saffron threads
- 5 egg yolks
- 2 l sunflower oil
- 1 dl white wine vinegar

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000

Preparation method

For the rouille, infuse the saffron in the white wine vinegar. Puree the organic garlic puree with the red chilli puree, the mustard and vinegar. Thicken the oil to make mayonnaise. Season with salt and pepper.

For the sofrito, boil the shallot in the water until the liquid has evaporated. Add the olive oil, strattu di pomodoro and garlic puree. Fry them until they are golden brown, but do not allow to catch. Add the pimenton, Madras and the peeled tomato and reduce it. Puree it with a stick mixer and season.

Peel the langoustines, remove the intestines, place them between plastic foil and flatten them. Chill. Dice the chorizo into small chunks and fry them until they are crisp. Drain off the fat on kitchen paper. Clean the squid. Slice the squid into very thin rings open and breadcrumb them.

Preheat the deep-fryer to 190 °C. Deep-fry the squid until it is golden brown and crisp, then drain off the fat on kitchen paper and sprinkle with a little salt. Spread some of the sofrito on a plate. Place the langoustine carpaccio and spread a little oil and the grated rind and juice of the lemon on it. Season with salt flakes and pepper. Plate up the dish with the squid, chunky salsa tomato, rouille and lettuce and garnish it with cress and a little more sofrito.