Loaded Fries Japanese-style



Ingredients

- 600 g chips
- 400 g salmon fillet, hot-smoked
- 100 g Bresc Chunky salsa tomato
- 50 g Bresc wasabi dip
- 20 g spring onion, finely sliced
- 10 g Bresc smoked garlic puree
- 10 g olive oil
- 5 g Bresc coriander puree
- 4 sepia crackers
- 1 lemon
- salt and pepper

Preparation method

Mix the lemon juice, smoked garlic puree and coriander puree and season with salt and pepper. Heat the olive oil and add the pulled salmon. Season with the mixture. Fry the sepia crackers in the deep-fryer and then drain off the fat. Deep-fry the chips. Divide the salmon evenly over the chips. Garnish with the wasabi dip. Arrange the salsa on top. Garnish with pieces of cracker and finely cut spring onion.

Used Bresc products



Bresc Chunky salsa tomato 1000g



Bresc Coriander puree 450g



Bresc Horseradish puree 450g



Bresc Smoked garlic puree 325g

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