

MACKEREL WRAP AND CURRY CUCUMBER



USED BRESC PRODUCTS



Bresc Madras 450g



Ginger puree 450g

INGREDIENTS

4 

Ingredients for the mackerel wrap

- 4 wraps
- 2 steamed mackerel
- 1 onion
- 20 g Surinamese sambal (spicy condiment)
- 100 g Bresc Tomato salsa
- 200 g cream cheese
- 2 dl sweet-and-sour marinade
- 20 g chives, chopped
- 150 g sliced iceberg lettuce

For the curry cucumber:

- 1 dl table vinegar
- 0.2 dl water
- 30 g sugar
- 20 g Bresc Ginger puree
- 20 g Bresc Madras
- 1 cucumber
- salt and pepper to taste

PREPARATION METHOD

For the sweet-and-sour pickle, clean the cucumber and cut ribbons from it using the vegetable peeler. Bring the water, vinegar and sugar to the boil. Add the Madras. Season and cool. Pour the mixture onto the cucumber and store it in closed tub and chill so it can marinate. Pull the meat off the mackerel. Chop the onion and mix it with the salsa and sambal. Spread the cream cheese on the wraps and sprinkle the chives over it. Arrange the fish, lettuce and cucumber on the wraps, then roll up the wraps tightly. Cut the wraps in half and serve with the sambal salsa.