Ocean Garden: Smoked halibut bonbon with wakame and Seaweed & Green herbs sauce



Used bresc products



Bresc Seaweed & Green herbs sauce 1000g

Ingredients

10

- 500 g smoked halibut
- 300 g Dutch shrimp
- 300 g apple
- 100 g crème fraîche
- 200 g wakame salad
- 300 g Bresc Seaweed & Green Herbs Sauce
- 100 g roasted sesame seeds with kimchi
- 100 g arenkha (herring caviar)
- 10 Zalotti blossoms

Preparation method

Cut the apple into brunoise and mix it with the shrimp and crème fraîche to make a salad. Form 10 small bonbons using the salad and the smoked halibut. Moisten the rim of the glass and dip it into the toasted sesame seeds. Divide the wakame salad among the glasses and place the halibut bonbon on top. Finish with the seaweed and green herb sauce, and garnish with the caviar and the Zalotti blossom

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