Saffron cracker with paella salad and smoked alioli



Ingredients

10

- 400 grams of chicken thighs
- 500 grams of seafood
- 100 grams of chorizo
- 1 red bell pepper
- 2 tomatoes
- 50 grams of peas
- 200 grams of Bresc Alioli smoked
- 50 grams of Bresc bell pepper purée

Preparation method

Cut the chicken thigh fillet into small cubes and cook in stock with saffron. Finely dice the pepper and tomato (without seeds) and mix with the peas, cooked chicken and fruit de mer. Dress the salad with the pepper purée and alioli. Spoon the salad into a saffron cracker and garnish with slices of chorizo and suitable cress.

Used Bresc products



Bresc Alioli Smoked 1000g



Bresc Grilled bell pepper puree 450g

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