

SMOKED BEETROOT TARTARE WITH EEL AND KIWI & JALAPEÑO SALSA



INGREDIENTS

10 

- 500 g cooked, cold-smoked beetroot
- 50 g Bresc Aio e limone
- 1 st Apple
- 600 g Smoked eel
- 100 g crème fraîche
- 300 g Bresc Kiwi & Jalapeño salsa
- 100 g Caviar

PREPARATION METHOD

Smoke cooked beetroot for 8 hours using the cold method. Cut this into a fine tartare and lightly season with Bresc Aio e limone. Place the tartare in a ring in the centre of the plate. Fill the ring with the Kiwi & Jalapeño salsa. Per person, serve 3 tranches of eel on the rim of the tartare. Garnish with julienne of fresh apple, crème fraîche, caviar and cress.

USED BRESC PRODUCTS



Bresc Kiwi and Jalapeño Salsa 1000g



Bresc Parrillada Aio e Limone 450g