

## TUNA SPRING ROLL WITH MANGO



### INGREDIENTS

4 

- 100 g tuna
- 12 Bresc Cherry tomatoes garlic lemongrass
- 20 g Bresc Wasabi dip
- 5 g Bresc Ginger puree
- 1/8 cucumber
- 2 spring onions
- 1 mango
- 1 head little gem
- 4 sheets rice pastry
- salt and pepper

### USED BRESC PRODUCTS



Bresc Sweet 'n sour  
Cherry tomatoes garlic  
lemongrass 1100g



Ginger puree 450g

### PREPARATION METHOD

Cut the tuna into long strips. Mix the tuna with the ginger and wasabi dip and season with salt and pepper. Cut the cucumber, mango and little gem into strips and the spring onion into tiny pieces. Moisten the sheets of rice pastry and place them on a chopping board. Place the tuna salad on a sheet of rice pastry with 2 strips of cucumber, mango and salad. Sprinkle the chopped spring onion over it. Put 3 tomatoes in each spring roll and roll them up tightly. Before serving, cut the spring rolls in half. Mix all the ingredients together well and chill in the fridge.