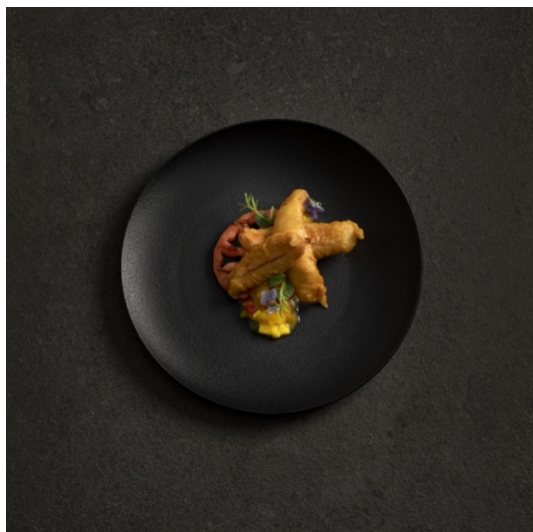


RED MULLET WITH MANGO HABANERO SALSA



USED BRESC PRODUCTS



Mango and habanero
salsa 1000g

INGREDIENTS

4 

- 8 mullet fillets
- 4 tablespoons Bresc Mango Habanero Salsa
- 1 coeur de boeuf tomato
- 100 grams tempura flour
- Sparkling water, preferably cold
- 1 lemon, zest
- Cress/ edible flowers (optional)

PREPARATION METHOD

Cut the tomato into thick slices and grill briefly. Make the tempura batter and pass the mullet through it. Deep-fry the mullet until golden and crispy and salt lightly.

Line the plate with the tomato and drizzle the Mango Habanero Salsa over the tomato. Top with the fried mullet and garnish with lemon zest and cress.