

Green salad with sea bream croquettes & citrus fruit dressing

Ingredients

- 300g sea bream fillets
- **50g Tempura Fix (Art. 40074)**
- **300g Panko (Art. 37483)**
- **100g Orange Twist Dressing (Art. 55307)**
- **5g Citrus Rub Seasoning (Art. 51014)**
- 100g valerian salad
- 100g lollo green salad
- 50g mesclan salad
- 2 tbsp. parsley finely chopped
- 100g olive oil
- 50g capers with stems
- 1 lime
- Citrus fruit fillets (grapefruit, orange, sanguine)
- ½ tsp. black garlic powder
- Some chives
- Some fennel
- Few cappuccino or caper leaves

Cooking instructions

1. Fillet and finely chop the sea bream. In a bowl, mix the fish with the Citrus Rub Seasoning, add the chives, chopped fennel and parsley and lime zest.
2. Prepare the tempura according to the package instructions and add a spoonful to the fish mixture and stir to combine. Form the fish mixture into small croquettes and refrigerate for 10'-15' to firm up.
3. Dredge each croquette first in Tempura Fix and then in Panko and fry them in sunflower oil.
4. Using a beamer, whisk the oil with the Orange Twist Dressing. In a bowl, place all the salad leaves, cut by hand, and add half of the dressing.

Serve the salad on a plate, 3-4 sea bream croquettes on top and add the citrus fillets, capers, and cappuccino leaves. Drizzle with the remaining dressing and sprinkle with the garlic powder.