MULLET CARPACCIO WITH BLACKCURRANT AND BANANA



Ingredients for mullet carpaccio with blackcurrant and banana

- 1 mullet
- 2 branches of peppermint
- 1 banana
- 1 soup spoon of olive oil
- 1 lemon zest and juice
- 100 g blackcurrants
- 100 g redcurrants
- Salt and pepper

Preparation of mullet carpaccio with blackcurrant and banana

Slice the mullet thinly. Slice the banana and chop the peppermint. Mix everything with all the rest of the ingredients.

Serve in a bowl and place thin slices of bananas on top.

This recipe has been created by the Hostellerie du Vieux Moulin, Bouilland, France and is displayed and kindly shared by theCassissium.