Apritos with chilli marinade and marinated fennel

10 persons



Ingrediënten

- 10 Apritos
- 1 soup spoon chilli sauce
- 1 soup spoon soy sauce
- 1 soup spoon honey
- Zest of ¼ lime
- ¼ fennel
- 1 soup spoon mango vinegar or fruit vinegar
- 1 soup spoon good olive oil
- Pepper & salt
- Red peppercorns

Bereiding

Mix the Apritos with the chilli sauce, soy sauce, honey and the lime zest.
Let it marinate for an hour. Roast for ± 15 minutes in a preheated oven at 150°C.

Cut the fennel in 2 and remove the hard part. Wash and cut into fine strips with the Mandoline slicer.
Mix the fennel together with the mango vinegar and olive oil, season with pepper and salt.
Arrange the fennel on a plate and place the Apritos on it.
Finish off with red peppercorns.

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