

MANGO ICE-CREAM WITH BASIL CRÈME BRÛLÉE



INGREDIENTS

4 

- 4 50-g scoops mango yoghurt ice-cream
- 25 g Bresc basil puree
- 4 dl crème brûlée
- 2 dl whipping cream
- 10 g Bresc red Thai curry
- 4 Didess red curry prawn crackers
- 60 g cane sugar

PREPARATION METHOD

Heat the crème brûlée in a pan and season with basil puree. Pour into small bowls and leave to firm. Mix the cream with the Thai curry and beat it until it is thick. Deep-fry the prawn crackers and leave to cool. Sprinkle the crème brûlées with the cane sugar and blast them with the blow torch. Place a scoop of ice-cream in the centre and garnish with curry cream, prawn crackers and suitable cress.

USED BRESC PRODUCTS



Basil puree 450g



Thai red curry 450g