Carrot-chilli waffles with cream



Used Bresc products



Bresc Garlic & spring onions WOK 450g



Bresc Lemongrass puree 450g



Bresc Red chilli puree 450g



Bresc Tapenade figs 325g



Ginger puree 450g

Ingredients

4

For the waffles:

- 125 g wholegrain spelt flour
- 100 g carrot, grated
- 100 g soy milk
- 25 g ground almonds
- 15 g Bresc tapenade figs
- 3 g Bresc red chili puree
- 2.5 g baking powder
- 2 eggs

For the topping:

- 200 g crème patissière
- 40 g Bresc WOKchilli
- 15 g Bresc ginger puree
- 10 g Bresc lemongrass puree
- 0.5 carrot, purple
- oil
- atsina cress

Preparation method

Peel the purple carrot and slice it into thin slices on the mandoline. Dry the slices of carrot in the oven at 80 for 2.5 hours to make crisps. Mix the wholegrain spelt flour, ground almonds, grated carrot, soy milk, baking powder, red chilli puree, fig tapenade and the eggs to make a smooth batter. Season the crème patissière with the ginger puree and the lemongrass puree and fill a piping bag with the mixture. Heat the waffle iron and grease it lightly with oil. Pour the batter onto the waffle iron and bake the waffles until they are golden-brown. Pipe the crème patissière on the waffles. Garnish with the WOKchilli, atsina cress and purple-carrot crisps.

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