

CARROT-CHILLI WAFFLES WITH CREAM



USED BRESC PRODUCTS



Bresc Garlic & spring onions WOK 450g



Bresc Lemongrass puree 450g



Bresc Red chili 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 °C 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.