

CREAM OF LEMONGRASS PUREE, CANDIED LEMON AND POMEGRANATE



USED BRESC PRODUCTS



Bresc Lemongrass puree
450g



Bresc Red chilli puree
450g

INGREDIENTS

10 

- 1250 g cane sugar
- 625 g water
- 40 g Bresc Lemongrass puree
- 250 ml rum
- 5 teaspoons mint
- 10 lemons
- 625 g Mascapone
- 250 g sugar
- 75 g Bresc Lemongrass puree
- 8 eggs
- 125 g butter
- 125 g sugar
- 115 g flour
- 115 g ground almonds
- 75 g almond flakes
- 13 g Bresc Red chilli puree
- 3 orange (grated peel)
- 3 pomegranate

PREPARATION METHOD

Bring the water to the boil with the cane sugar, rum, lemongrass puree and mint. Cut the lemon into segments. Add it to the sugar water. Allow to cool and allow the lemon segments to crystallise in it for 12 hours. Strain the mixture through a strainer, separating the lemons and syrup and put them both to one side.

Separate the eggs and whisk the egg white until fluffy. Mix the egg yolks with the sugar and whisk until fluffy. Add the lemongrass puree and mix the Mascarpone into it. Fold in the egg white with a spatula and allow to firm.

Mix the butter, sugar, flour, ground almonds and almond flakes, red chilli puree and orange together. Spread the mixture on a baking tray and bake at 180°C for 20 minutes until golden-brown. Leave the crumble to cool for about 5 minutes. Allow to harden, then break into pieces. Divide the candied lemon and crumble over the cream and garnish with the pomegranate pips.