Croissant de luxe



Ingredients

10

- 10 croissants
- 500 g crayfish tails, cooked
- 250 g soy beans
- 400 g mayonnaise
- 125 g crème fraîche
- 50 g Bresc Thai red curry
- 50 g Bresc Madras
- 50 g Bresc Chopped shallot
- 25 g coriander
- 25 g Bresc Freshly chopped Spanish garlic
- cress
- salt and pepper

Used Bresc products



Bresc Chopped shallot 1000g



Bresc Freshly chopped Spanish garlic 450g



Bresc Madras 450g



Bresc Thai red curry 450g

Preparation method

Blanch the soy beans and rinse them until cold. Mix the crème fraîche with the half of the mayonnaise and the Thai red curry. Season with salt and pepper. Mix the soy beans, shallot, garlic, crayfish tails and coriander into the mayonnaise to make crayfish mayonnaise. Season the other half of the mayonnaise with the Madras. Cut the croissants lengthways, but not quite all the way through, and fill it with the crayfish mayonnaise. Garnish with with the Madras-mayonnaise and top it off with cress.

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