

ASPARAGUS MOUSSE



USED BRESC PRODUCTS



Garlic & spring onions
WOK 450g



Sweet 'n sour Cherry
tomatoes garlic
lemongrass 1100g



Thai yellow curry 450g

INGREDIENTS

10

- 625 g white asparagus
- 20 prawns
- 250 ml whipping cream
- 25 g Bresc WOKgarlic
- 13 g Thai yellow curry
- 10 Bresc Cherry tomatoes garlic lemongrass
- 8 leaves gelatine
- stock
- cress

PREPARATION METHOD

Peel the asparagus and cut off the woody ends of the stalks. Cook the asparagus in a small amount of stock for 20 minutes until tender. In the meantime, soak the gelatine for 5 minutes in a bowl of cold water. Drain the asparagus, but save 100 ml of the cooking liquid. Squeeze out the gelatine well and dissolve it in the hot cooking liquid, stirring well. Chop the asparagus into pieces. Blend the asparagus with the cooking liquid that had been set aside and the Thai yellow curry. Allow the mixture to cool. Whip the cream to the consistency of yoghurt, then add it to the mixture. Pour the mousse into small glasses and allow to firm in the fridge. Fry the prawns with the WOKgarlic. Slide the cherry tomatoes and prawns onto the skewers in an alternating sequence. Garnish the glasses with the skewers and a sprig of cress.