

CLASSIC FROG LEGS



USED BRESC PRODUCTS



Garlic supérieur puree
450g



Horseradish puree 450g

INGREDIENTS

4 

- 12 frog legs
- 1 dl cream
- 100 g potatoes
- 50 g Bresc garlic puree superior
- 50 g flour
- 25 g butter
- 5 g Bresc horseradish puree
- 1 bunch parsley

PREPARATION METHOD

Clean the frog legs and cut them in two. Push the meat downwards to make miniature hams. Mash the potatoes with the butter and cream to make a soft puree. Season with the horseradish and garlic. Cook the rinsed parsley for 7 minutes in salted water. Quick-chill the parsley in iced water and puree it in a blender, adding water if necessary, to make a thick puree. Dust the frog legs with flour and fry them in clarified butter until they are golden brown. Spoon the garlic mash on the centre of a plate and pour the parsley puree around it. Place 6 half frog legs around the garlic mash.