

CRÈME BRÛLÉE OF GOAT'S CHEESE



INGREDIENTS

10 

- 135 g soft goat's cheese
- 13 g Bresc Organic garlic puree
- 4 dl cream
- 3 dl milk
- 10 egg yolks
- 10 slices bacon
- 10 prawns
- 50 g Bresc Pomodori marinati
- 13 g Bresc Gamba marinade
- 8 g Bresc Parrillada aio e limone

USED BRESC PRODUCTS



Gamba marinade 1000g



Gamba marinade 325g



Organic garlic puree 325g



Parrillada Aio e Limone
450g



Pomodori marinati 1000g

PREPARATION METHOD

Bring the cream, milk and garlic to the boil and dissolve the goat's cheese in it with the aid of a stick mixer. Leave to cool to below 65 °C, then add the egg yolks. Season the mixture with salt and pepper. Pour the mixture into the Thermomix and heat to 85 °C at setting 5. Run the Thermomix briefly at setting 10, then pour the mixture into a dish measuring approx. 1 cm thick. Cool the mixture thoroughly and cut out small 4-cm circles. Roll the prawns in the bacon. Fry the prawns briefly in a pan and season with the gamba marinade. Scorch the goat's cheese crême brûlées with sugar and place the prawns on top. Garnish with the pomodori marinati, suitable cress and a few drops of aio e limone.