

PUMPKIN-GINGER BALM



USED BRESC PRODUCTS



Ginger puree 450g



Tikka masala 450g

INGREDIENTS

1
kg



- 1 butternut squash
- 40 g shallot, chopped
- 0.5 l vegetable stock
- 30 g Bresc Ginger puree
- salt and pepper
- 20 g Bresc Tikka masala
- 75 g butter, in cubes
- oil for frying

PREPARATION METHOD

Peel the pumpkin and chop into equal pieces. Fry the pumpkin in some oil and add the shallot until it starts colour and soften. Add the ginger and tikka masala and braise with the pumpkin and shallot. Add the stock and cook until tender. Scoop out the pumpkin and puree it very finely in a blender. Keep the liquid. Add the butter. If necessary, add some of the cooking liquid. Season with salt and pepper if required and rub it through a sieve.