

TOMATO, BASIL AND VANILLA TRUFFLES



INGREDIENTS

40
truffels



- 300 g butter, in cubes
- 1 vanilla pod
- 100 g whipping cream
- 6 g Bresc Basil puree
- 200 g chocolate
- 50 g Bresc Strattu di pomodoro
- 50 g sugar
- 100 g crème patisserie
- chocolate and cocoa powder for dipping

USED BRESC PRODUCTS



Basil puree 450g



Strattu di pomodoro 450g

PREPARATION METHOD

Heat the cream with vanilla and the sugar. Dissolve 100 g of the butter and the chocolate in it and mix everything into the crème patisserie. Beat the mixture and then add the remainder of the butter, along with the basil puree and the strattu di pomodori. Spoon the mixture into a piping bag. Pipe long lines of the mixture and cut them into short strips, then freeze the truffles. Melt the chocolate, dip the truffles in it, then roll them in the cocoa powder. Serve chilled.