

YELLOW CURRY PANNA COTTA OF GINGER



USED BRESC PRODUCTS



Ginger & lime WOK 450g



Thai yellow curry 450g

INGREDIENTS

10 

For the panna cotta

- 1 l Panna Cotta
- 50 g Thai yellow curry
- 20 g Bresc WOKginger

For the sauce

- 5 dl Crème Anglaise
- 50 g Bresc WOKginger

PREPARATION METHOD

Make the panna cotta according to the recipe. Puree the ginger and the Thai yellow curry into the panna cotta. Fill the moulds and refrigerate for at least 4 hours. For the sauce, mix the crème Anglaise and ginger with the stick mixer. Turn out the panna cotta onto a plate. Garnish with the ginger sauce.