English Toast



Ingredients

- 10 slices bacon, lightly smoked
- 1 slice trammezini, white
- 0.5 dl cream
- 400 g haricot beans, cooked
- 60 g Bresc chutney tomato
- 60 g tomato juice
- 20 g Bresc horseradish puree
- 8 g Vegatel
- 4 g agar agar
- 4 quail eggs
- 4 dl water
- chives, in batonnets
- salt and pepper
- olive oil

Used Bresc products



Bresc Horseradish puree 450g



Bresc Tomato chutney 1000g



Bresc Tomato chutney 325g

Preparation method

Use a cutter to cut out circles from the trammezini and toast the bread. Puree the cooked beans and mix the puree with the cream and agar agar. Season with horseradish puree, salt and pepper. Place the bacon slices in overlapping layers on the plastic foil and divide the haricot bean puree evenly over them. Roll everything up using the plastic foil and steam the rolls in the oven for 5 minutes. Remove the plastic foil from the rolls and bake in the oven for 5 minutes at 180 °C. Heat the tomato juice until it is lukewarm and stir in the tomato chutney, then pour it into a silicon mould and freeze it. Mix the water with the Vegatel, dip the frozen tomato yolks in it and let them thaw. Grease a blini pan with oil and fry the quail eggs. Place a slice of the haricot bean roll on the toast and arrange the tomato yolk on top. Arrange the fried quail egg on top of that and garnish with chives.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000