

GINGER HOLLANDAISE



INGREDIENTS

0,5
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- 3 shallots
- 3 dl white wine
- ½ g rice vinegar
- 20 g Bresc WOKginger
- 3 egg yolks
- 10 g Bresc Ginger puree
- 100 g butter
- salt and pepper

PREPARATION METHOD

Clean the shallots and chop them into quarters. Braise the shallots in the WOKginger until almost transparent and then add the vinegar and the wine.

Add coarsely ground pepper. Reduce to a third and strain. Leave to cool (vinegar reduction).

Melt the butter and then add the ginger puree and allow the flavours to develop for 15 minutes. Clarify it.

Beat the yolks with vinegar reduction on a very low heat or au bain-marie until the yolks are cooked and the mixture is fluffy.

Stir in the butter carefully until the required thickness and season with salt and pepper.

USED BRESC PRODUCTS



Bresc Ginger & lime WOK
450g



Ginger puree 450g