Lemongrass tuiles



Ingredients

800 g

- 200 g melted butter
- 200 g egg white
- 200 g flour
- 200 g icing sugar
- 100 g Bresc Lemongrass puree

Preparation method

Melt the butter with the lemongrass and allow to the flavours to develop. Allow to cool slightly. Mix all the ingredients together, adding the flour as last, and leave it to rest. Preheat the oven to 165 degrees and spread the batter out on a silicon mat using the preferred moulds and a pallet knife. Bake the tuiles for 6 to 7 minutes until golden-brown.

Used Bresc products



Bresc Lemongrass puree 450g

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