

OLD FASHIONED FOREST: KALE WITH MUSHROOM & BLACK GARLIC SAUCE



INGREDIENTS

10 

- 1 kg mashed kale
- 10 green cabbage leaves
- 1 orange
- 2 dl whisky
- 3 dl Hügli demi-glace sauce
- 300 g Bresc Mushroom & Black Garlic Sauce
- 10 salsify chips
- Cress

PREPARATION METHOD

Blanch the savoy cabbage leaves in plenty of salted water and cool them down immediately. Use the savoy cabbage leaves and kale to form 10 small bonbons. Reduce the orange juice together with the whisky to 100 ml and mix it with the Hügli sauce. Spoon a thin layer of the sauce into the glasses. Warm the bonbons and carefully place them on top of the sauce. Finish with the mushroom & black garlic sauce and garnish with the salsify chips and an appropriate cress.

USED BRESC PRODUCTS



Bresc Mushroom & Black Garlic sauce 1000g



Hügli Demi Glace