Oysters with aubergine cream and bergamot



Used Bresc products



Bresc Roasted garlic puree 325g

Ingredients

For the aubergine cream

- 2 aubergines
- 10 g Bresc Roasted garlic puree
- 2 g rice vinegar
- 15 g chopped onion, braised
- 20 g olive oil
- salt and pepper to taste

For the bergamot gel

- 25 g lemon juice
- 25 g lime juice
- 60 g bergamot juice
- 50 g sugar syrup
- 2 g Citras
- 1.8 g agar

For the roasted garlic oil

- 30 g Kikuna Cress
- 15 g white wine vinegar
- 1 g Bresc Roasted garlic puree
- 10 g braised onion
- 100 g olive oil

Preparation method

Prick the aubergine with a fork. Bake for 45 to 60 minutes in a preheated oven at 180°C. Turn the aubergine 45 degrees every 15 minutes. Allow to cool on kitchen paper. Slice the aubergines in half, lengthways, remove the flesh and make a smooth mash. Add the remaining ingredients and season. Mix all the ingredients for the gel and bring to the boil. Pour onto a baking sheet and allow to set. For the garlic oil, mix all the ingredients, heat them slightly and strain the oil before use. Open the oysters and garnish them with the aubergine cream, the bergamot gel and drops of garlic oil.

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