Panna cotta



Used bresc products



Bresc Black garlic puree 325g



Bresc Caponata 1000g



Bresc Dutch garlic Beemster garlic puree 450g



Bresc Vegan pesto 450g

Ingredients

12

For the Panna cotta:

- 1200 g celeriac
- 24 dl vegetable stock
- 600 g (vegan) cream
- 60 g Bresc Beemster garlic puree
- 24 g agar agar
- 600 g Bresc Caponata
- Bresc Vegan Pesto

For the Black garlic crisp:

- 1 egg
- 1 egg white
- 10 g olive oil
- 75 g flower
- 10 g Bresc black garlic puree
- 50 g melted butte

Preparation method

Cook the celeriac in the vegetable stock with the cream. Blend until smooth and season with garlic, pepper and salt. Add the agar-agar and bring to the boil. Pour into molds and place in the freezer. Peel and hollow out the tomatoes. Fill the tomatoes with Bresc caponata. Fry the rice paper and place on the plate. Decorate with Bresc Vegan Pesto and East Indian cherries.

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