Piri piri snap with vanilla ice-cream and lemongrass



Used Bresc products



Bresc Lemongrass puree 450g



Bresc Parrillada Piri Piri 450g

Ingredients

10

For the ice-cream

- 3 vanilla pod
- 65 cl cream
- 65 cl milk
- 375 g sugar
- 10 egg yolks

For the snaps

- 125 g poppy seeds
- 165 g icing sugar
- 125 g butter, softened
- 65 g flour
- 65 cl orange juice
- Bresc Piri piri to taste

For the sauce

- 3 dl coconut milk
- 125 g white chocolate
- 12 g Bresc Lemongrass puree
- grated lime peel

Preparation method

For the ice-cream, heat the cream and the seeds from the vanilla pod; leave for 20 minutes so the flavour can develop. In the meantime, beat the eggs yolks with the sugar. Pour the hot liquid onto the eggs and prepare as for Crème Anglaise. Pour it into Paco cups or Frix cups, allow to mature for 24, then freeze. Whip up as needed. For the snaps, mix the ingredients listed to make a batter and season with the piri piri. Drop the batter in small dollops on a baking mat and bake in the oven at 160˚C for about 10 minutes. For the sauce, heat the coconut milk to 60˚C, dissolve the white chocolate in it and flavour with the lemongrass puree and grated lime peel. Pour into a dish, add a scoop of ice-cream and create a stack by alternating the snaps and ice-cream.
Garnish with shavings of plain chocolate.

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