Pork belly with chicken thigh and parsnip cream



Used bresc products



Bresc Madras 450g

Bresc Thai red curry 450g

Ingredients

10

For the pork belly and chicken thigh

- 500 g pork belly
- 5 chicken thigh fillets
- 50 g soy sauce
- 50 g Bresc Pesto alla Genovese

For the parsnip cream

- 10 parsnips
- milk
- water
- butter
- white chocolate

For the pancakes

- tempura flour
- Bresc Thai red curry
- milk

For the garnish

- 15 quail eggs
- Bresc Madras
- cherry tomato confit
- lettuce
- grated lime peel

Preparation method

Put the pork belly in a vacuum-sealed bag with the soy sauce and the green pesto and cook it for 3 hours in a bain-marie at 90˚C.
Chop into tiny cubes.
Fry the chicken thigh fillets skin-side down with a little green pesto and continue to cook gently in a medium oven.
Peel the parsnips, chop them coarsely and cook until done in water with milk. Drain and puree with the butter and white chocolate to a smooth cream in the blender.
Make a pancake batter with the tempura flour and milk and season with the red curry.
Fry the pancakes and use a cutter to make circles out of them.
Soft boil the quail eggs, shell them, cut in half and marinate in a little Madras.
Draw a line on a plate with the cream and arrange the various components stylishly on the plate.
Garnish with the cherry tomatoes and lettuce. Grate a little lime over the dish.