

SAVOURY BRIOCHE FLAN WITH SALMON AND SOY FOAM



INGREDIENTS

10 

- 750 g brioche loaf
- 625 g pasteurised egg yolk
- 315 g hot-smoked salmon
- 315 g manufacturing cream
- 40 g Bresc Lemongrass puree
- 40 g Bresc Ginger puree
- 25 g dill, chopped
- pepper
- 5 dl soy sauce
- 100 g Palatinose
- 100 g egg-white powder
- 50 g Bresc Wasabi dip
- 10 Bresc Cherry tomatoes garlic lemongrass
- cress

USED BRESC PRODUCTS



Bresc Lemongrass puree
450g



Bresc Sweet 'n sour
Cherry tomatoes garlic
lemongrass 1100g



Ginger puree 450g

PREPARATION METHOD

Cut the bread into small cubes. Tear the hot-smoked salmon. Mix the bread and salmon together, add the egg yolks and cream. Knead the mixture to make a moist batter. Season with lemongrass puree, ginger puree, dill and pepper. Cook the batter in a baking tin in the oven at 165 °C for 10 minutes.

Mix the soy sauce, Palatinose and egg-white powder together and leave to rest overnight. Whisk it with a whisk to make a firm batter. Pipe the batter onto a silicon baking mat and allow to dry in the oven at 100 °C for one hour.

Cut the bread pudding into wedges. Garnish with the soy foam, wasabi dip, cherry tomatoes and cress