Strawberry ice-cream with grilled watermelon and white chocolate galettes



Used bresc products

Bresc Lemongrass puree 450g

Ingredients

10

- 30 25-g scoops strawberry ice-cream
- 1/3 watermelon
- 15 white chocolate pieces
- 750 ml strawberry coulis
- 50 g Bresc lemongrass puree
- 8 g agar agar

Preparation method

Reduce the coulis with the lemongrass puree and agar agar and allow to cool. Blend to the gelled puree to a jelly in a blender and scoop into a piping bag. Cut the watermelon into 30 wedges and pat them to dry them a little. Grill the watermelon until it has neat stripes on it. Place 3 wedges of grilled watermelon and 3 scoops of ice-cream on each plate. Finish it off with 3 halves of chocolate galette, strawberry jelly and cress.