Strawberry ice-cream with tomato carpaccio



Ingredients

10

- 30 25-g scoops strawberry ice-cream
- 8 egg yolks
- 500 ml aceto balsamico
- 250 ml white beer
- 500 g tomatoes (in a range of colours)
- 250 g soft brown sugar
- 100 g sugar
- 25 g Bresc black garlic puree
- basil cress

Preparation method

Finely slice the various kinds of tomato and place them on a low dish. Reduce the balsamico with the sugar and black garlic to a runny syrup. Place the egg yolks, sugar and white beer in a pan and whisk to make a sabayon. Per person, divide 3 small scoops of ice-cream over the tomato carpaccio. Make a whimsical arrangement of scoops of the sabayon and garnish it with the balsamic syrup and basil cress.

Used Bresc products



Bresc Black garlic puree
325g

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