

STUFFED ENDIVE WITH POTATO WAFFLE AND BRESC ROASTED GARLIC HUMMUS



USED BRESC PRODUCTS



Bresc Roasted garlic
purée 325g

INGREDIENTS

10 

- 6 heads of endive
- 10 merguez sausages
- 10 slices of bacon
- 10 potato waffles
- 500 g plain hummus
- 50 g Bresc roasted garlic purée
- Cress (for garnish)

PREPARATION METHOD

Carefully separate the leaves from the endive, using three firm leaves per portion. Fill each with spicy merguez sausage meat and wrap them in streaky bacon. Roast in the oven until golden brown and fully cooked. Meanwhile, mix the plain hummus with Bresc smoked garlic purée to create a smooth, smoky spread. Serve each portion with a warm potato waffle and a generous spoonful of garlic hummus. Place the stuffed endive next to the hummus and garnish with fresh cress.