

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



Ginger puree 450g



Lemongrass puree 450g



Sweet 'n sour Cherry tomatoes garlic lemongrass 1100g

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