

KALE-RISOTTO SPRING ROLL AND ROASTED GARLIC MAYONNAISE



INGREDIENTS

4 

- 400 g risotto rice
- 200 ml white wine
- 200 g kale, frozen
- 200 g traditional Dutch smoked sausage
- 100 g mayonnaise
- 100 g onion
- 100 g Parmesan cheese
- 30 g Bresc Roasted garlic puree
- 8 sheets spring roll pastry
- 2 egg whites
- 1 l vegetable stock
- 1 knob butter

USED BRESC PRODUCTS



Roasted garlic puree
325g

PREPARATION METHOD

Fry the onion lightly with 20 g roasted garlic puree. Add the rice and fry it until it is slightly transparent. Pour the white wine into the pan and stir until it has been absorbed by the rice. Add the stock bit by bit and allow it to be absorbed. Cook the risotto for 18 minutes. Remove from the heat and stir the butter and the Parmesan cheese into the risotto. Season with salt and pepper, if necessary. Cook the kale and drain thoroughly. Draw out the excess liquid and mix the kale with the risotto and smoked sausage brunoise. Shape eight spring rolls and use the egg white to stick them together so they keep their shape. Deep-fry the spring rolls for 4 minutes at 175 °C until they are crisp and golden-brown. Mix the mayonnaise with 10 g roasted garlic puree and serve it with the spring rolls.