

## GINGER-YOGHURT BAVARIAN CREAM



### USED BRESC PRODUCTS



Ginger puree 450g

### INGREDIENTS

4 

- 9 leaves gelatin
- 80 g sugar syrup (40 g sugar + 40 ml water) -
- 200 g sugar
- 175 ml lemon juice
- 20 g Bresc Ginger puree
- 250 ml whipping cream
- 250 ml yoghurt (Greek or Bulgarian style)
- 40 g Bresc Dates tapenade
- 40 g roast nuts
- anise hyssop cress

### PREPARATION METHOD

Soak the gelatin in cold water. Mix the lemon juice with the sugar syrup and 200 g sugar, then bring to the boil. Add the ginger and remove from the heat for a few minutes. Add the squeezed gelatin. Allow the mixture to cool until it starts to thicken. Whip the cream until it is the consistency of yoghurt and spoon it into the mixture. Pour the Bavarian cream into rinsed moulds and allow to firm thoroughly in the fridge. Serve the Bavarian cream. Decorate the plate with a few quenelles of the date tapenade and the anise hyssop cress, roast and chopped nuts.