

BREAKFAST BOKKENPOOT WITH PINEAPPLE-FLAVOURED CREAM



INGREDIENTS



- 150 g butter
- 125 g sugar
- 100 g ground almonds
- 100 g pineapple puree
- 100 g white chocolate
- 85 g icing sugar
- 80 g Bresc Tapenade figs
- 50 g goji berries
- 25 g flour
- 5 g Bresc Red chilli puree
- 3 egg whites
- 2 eggs
- 5 leaves gelatine

USED BRESC PRODUCTS



Bresc Red chilli puree
450g



Bresc Tapenade figs 325g

PREPARATION METHOD

Whisk the egg whites with the sugar until they are stiff. Mix the ground almonds with the flour and spoon it into the egg-white mixture using a spatula. Pipe 8 fingers, about 15 cm. Bake them at 180 °C for 20 minutes. Leave the meringues to cool. For the pineapple-flavoured cream, mix the pineapple puree with the icing sugar and the chilli puree. Bring to the boil and dissolve the gelatine in it. Pour the pineapple mixture into the lightly beaten eggs and cook in a pan on a medium heat. Add the butter and all the mixture to cool. Spoon the mixture into a piping bag. Spread the smooth sides of the meringues with a thin layer of figs tapenade and pipe a layer of pineapple-flavoured cream on 4 of the fingers. Top them off with the remaining fingers and press them down lightly. Melt the chocolate au bain-marie and dip the end of the bokkenpoot in the chocolate. Sprinkle the end covered in soft chocolate with chopped goji berries.