Caprese dessert



Ingredients

10

- 1250 g burrata
- 8 dl tomato coulis
- 6 dl whipping cream
- 3 dl cream
- 375 ml milk
- 250 ml liquid from the burrata
- 60 cl vegetable stock
- 375 g sugar
- 160 g icing sugar
- 150 g olive oil
- 125 g Parmesan cheese, ground
- 125 g Bresc Pesto di basilico
- 125 g butter, softened
- 60 g flour
- 50 g Bresc Strattu di pomodoro
- 25 g Bresc Beemster garlic puree
- 20 g corn starch
- 8 egg yolks
- 4 leaves gelatine
- salt and pepper
- cress

Used Bresc products



Bresc Dutch garlic Beemster garlic puree 450g



Bresc Pesto di basilico 1000g



Bresc Strattu di pomodoro 450g

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Preparation method

Add the strattu di pomodoro with the cream and the garlic puree and bring to the boil. Season with salt and pepper. Heat the egg yolks to 37 °C and remove from the heat. Add the soaked, squeezed gelatin and leave to cool on iced water, stirring now and then. Whip the cream until it is the consistency of yoghurt.

With a spatula, stir the cream into the tomato mixture once it has thickened enough. Season with salt and pepper. Pour the mixture into the mould required.

Dissolve the corn starch in 40 ml of milk. Heat the remainder of the milk, add the sugar and dissolved corn starch and heat to 85 °C. Puree the burrata with 100 ml of its own liquid and the milk to a homogeneous consistency in a kitchen machine. Pour it into the ice-cream maker, add the olive oil and make ice-cream.

Melt the butter and mix it with the icing sugar, flour, stock and Parmesan cheese. Season with the pesto. Spread the mixture thinly on a baking tray covered with grease-proof paper and bake it in the oven for 10 minutes at 160°C.

Arrange the ingredients on a plate and garnish with cress.