# Croissant de luxe




## Ingredients

10

- 10 croissants
- 500 g crayfish tails, cooked
- 250 g soy beans
- 400 g mayonnaise
- 125 g crème fraîche
- 50 g Bresc Thai red curry
- 50 g Bresc Madras
- 50 g Bresc Chopped shallot
- 25 g coriander
- 25 g Bresc Freshly chopped Spanish garlic
- cress
- salt and pepper

## Used Bresc products




Bresc Chopped shallot 1000g




Bresc Freshly chopped Spanish garlic 450g




Bresc Madras 450g




Bresc Thai red curry 450g

## Preparation method

Blanch the soy beans and rinse them until cold. Mix the crème fraîche with the half of the mayonnaise and the Thai red curry. Season with salt and pepper. Mix the soy beans, shallot, garlic, crayfish tails and coriander into the mayonnaise to make crayfish mayonnaise. Season the other half of the mayonnaise with the Madras. Cut the croissants lengthways, but not quite all the way through, and fill it with the crayfish mayonnaise. Garnish with with the Madras-mayonnaise and top it off with cress.

**Bresc BV** Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000