Crunchy pillow



Used Bresc products



Bresc Black garlic puree 325g



Bresc Dutch garlic Beemster garlic puree 450g



Bresc Pesto all'Arrabbiata 450g

Ingredients

12

For the crunchy pillow:

- 8 pcs rice paper
- red dye (or beetroot juice)

For the Arrabbiata cream:

- 200 g mascarpone
- 30 g Bresc Pesto all'Arrabbiata
- pepper and salt

For the parmesan garlic cloves:

- 640 g cream
- 120 g Parmesan cheese
- Bresc Beemster garlic puree
- 8 g agar agar
- gold dust spray

Preparation method

Soak a rice paper in water with red dye (or beetroot juice) and place it on a second sheet. Cut squares from the sheets and bake in a preheated oven at 180 °C until they are crispy and burst open. For the cream, mix the Bresc Arrabbiata with the whipped mascarpone and season with salt and pepper. For the Parmesan garlic cloves, bring the cream to the boil and add the Bresc Beemster garlic puree and dissolve the Parmesan in it. Add the agar agar and bring to the boil. Pour the cream into molds and leave to set in the freezer. Remove the cloves from the mold and color them gold with the gold dust spray. Before serving, prick a small hole in the bottom of the cushion and fill with the arrabbiata cream. Place the Parmesan garlic cloves on the pillow and serve immediately.