

CUCUMBER - CHILLI DIP



INGREDIENTS

500
g



- 1 cucumber
- 15 g Bresc Parrillada aio e limone
- 100 g whipping cream (whipped to the consistency of yoghurt).
- 1 spring onion (sliced)
- 10 g Bresc Freshly chopped Spanish garlic
- 60 g mayonnaise
- 10 g Bresc Red chilli puree
- 10 g capers
- 50 g garden herbs, chopped (parsley, chervil, chives)
- salt and pepper

USED BRESC PRODUCTS



Bresc Freshly chopped
Spanish garlic 450g



Bresc Parrillada Aio e
Lemone 450g



Bresc Red chilli puree
450g

PREPARATION METHOD

Remove the seeds from the cucumber. Puree the cucumber in the kitchen machine. Mix the pureed cucumber with the whipped cream, spring onion, Parrillada aio e limone and garlic to make a sauce. Mix it into the mayonnaise. Add the capers, red chilli puree and garden herbs. Season with salt and pepper.