Deep-fried lemongrass ice-cream.



Used bresc products

Bresc Lemongrass puree 450g

Ingredients

1,5 l

- ¾ l cream
- ¼ l full-fat milk
- 250 g sugar
- 125 g egg yolk
- 100 g Bresc Lemongrass puree
- 100 g egg white
- 250 g grated coconut
- 1 whole egg

Preparation method

Pour the cream, milk, lemongrass and 125 g of the sugar into a large saucepan. Bring them to the boil. Beat the egg yolk and the remaining sugar in a bowl at full power until the mixture turns white. When the cream mixture reaches boiling point, leave the flavours to develop for 15 to 20 minutes in the covered pan, then pour the warm mixture onto the white, beaten egg yolk (while stirring). Stir the mixture well, return the mixture to the pan and heat to about 75 to 80 degrees.
Strain the mixture and cool as rapidly as possible. Whisk the mixture in the ice-cream maker.
Shape balls with the ice-cream scoop and leave them to become very firm in the freezer.
Roll them in the grated coconut, then in the whole egg and then in the coconut again. Repeat and then freeze them hard. Deep-fry the balls in extremely clean oil and sprinkle them with some icing sugar.