

ASPARAGUS SPRING ROLL WITH A CURRY DIP



INGREDIENTS

4 

- 16 stalks white asparagus
- 4 slices raw ham
- 4 sheets brick pastry or spring roll pastry
- 150 g Bresc Alioli clásico
- 15 g Bresc Madras
- 12 Bresc Cherry tomatoes garlic lemongrass
- 5 g Bresc WOKginger
- 1 egg white

PREPARATION METHOD

Peel and cook the asparagus. Wrap four stalks of asparagus in the raw ham. Spread egg white on a sheet of spring roll pastry and place the bundle of ham and asparagus on it. Divide the WOKginger over it and fold into a spring roll. Deep-fry the spring rolls at 170°C for a few minutes. Mix the alioli with the Madras and garnish the plate with it.

USED BRESC PRODUCTS



Alioli 325g



Alioli Clásico 1000g



Ginger & lime WOK 450g



Madras 450g



Sweet 'n sour Cherry tomatoes garlic lemongrass 1100g