

BLOODY MARY WITH TOMATO AND HORSERADISH



USED BRESC PRODUCTS



Horseradish puree 450g



Sweet 'n sour Cherry tomatoes garlic lemongrass 1100g

INGREDIENTS

10

- 10 sticks celery
- 500 g tomatoes, skins removed and cut into chunks
- 300 g tomato juice
- 100 g vodka
- 50 g lime juice
- 13 g Bresc horseradish puree
- 10 Bresc cherry tomatoes garlic lemongrass
- 10 cocktail sticks
- crushed ice
- salt and pepper

PREPARATION METHOD

Wash and peel the celery sticks. Puree the tomatoes and add the vodka, horseradish puree and lime juice toe. Season with salt and pepper. Fill the cocktail glasses with crushed ice and pour the Bloody Mary over it. Garnish with the celery and a cherry tomato on a cocktail stick.