

PUFFED CELERIAC WITH VEGAN PESTO



USED BRESC PRODUCTS



Vegan pesto 450g

INGREDIENTS

10 

- 3 celeriac
- various vegetables, such as mini beets
- 3 servings of bimi
- Bresc Vegan pesto
- tempura flour
- Spa red
- cress

PREPARATION METHOD

Clean and roast the celeriac in the oven at 160°C for about 1.5 hours.

Briefly peel, wash and blanch the greens, keeping them definitely al dente. Make the tempura batter and season to taste. Once the celeriac is puffed and cooked, cut into the desired shape and prepare a plate. Pass the vegetables through the tempura batter and deep fry.

Arrange over the celeriac on plate and use the Vegan Pesto as dressing over it all. Garnish as desired, with cress, for example.