Ginger crème brûlée / fruit / lemongrass sauce

Ingredients

10

- For the crème brûlée
- 1 l Crème Brûlée
- 40 g Bresc Ginger puree
- 2 kiwis
- ½ mango
- 50 g mango coulis
- cane sugar
- For the sauce
- 1 l Crème Anglaise
- 100 g Bresc Lemongrass puree

Used bresc products

Bresc Lemongrass puree 450g

Ginger puree 450g

Preparation method

Mix the ginger into the crème brûlée mixture and cook as usual.
Cut the mango and kiwi into a fine tartare. Add a dash of coulis to the tartare. Add the lemongrass to the Anglaise and allow the flavour to be absorbed, then strain to remove the lemongrass. Put to one side.
On serving, sprinkle the crème brûlées with the cane sugar and blast them with the blow torch.
Put them straight onto the plate, garnish with the tartare and sauce and serve immediately.

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