Ginger-yoghurt Bavarian cream



Ingredients

10

- 25 leaves gelatin
- 200 g sugar syrup (40 g sugar + 40 ml water) -
- 500 g sugar
- 440 ml lemon juice
- 50 g Bresc Ginger puree
- 625 ml whipping cream
- 625 ml yoghurt (Greek or Bulgarian style)
- 100 g Bresc Dates tapenade
- 100 g roast nuts
- anise hyssop cress

Used Bresc products



Ginger puree 450g

Preparation method

Soak the gelatin in cold water. Mix the lemon juice with the sugar syrup and 200 g sugar, then bring to the boil. Add the ginger and remove from the heat for a few minutes. Add the squeezed gelatin. Allow the mixture to cool until it starts to thicken. Whip the cream until it is the consistency of yoghurt and spoon it into the mixture. Pour the Bavarian cream into rinsed moulds and allow to firm thoroughly in the fridge. Serve the Bavarian cream. Decorate the plate with a few quenelles of the date tapenade and the anise hyssop cress, roast and chopped nuts.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000