Langoustines with ajo blanco and blueberries



Ingredients

10

- 415 g almonds
- 75 g Bresc Roasted garlic puree
- 215 g breadcrumbs
- 190 g olive oil
- 825 g water
- 75 g white wine vinegar
- salt and pepper to taste
- Other ingredients
- 1 celeriac
- 25 langoustines
- blueberries

Used Bresc products



Bresc Roasted garlic puree 325g

Preparation method

Leave the almonds to soak in the water overnight. Mix the almonds and the remaining ingredients together until smooth. Season and strain. Chop the celeriac into thin rectangular shapes. Cook with a dash of water and knob of butter until al dente. Season with salt and pepper. Clean the langoustines and fry them. Place the langoustines on the celeriac. Arrange the blueberries on top of the dish. Serve with the ajo blanco.

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