Mango ice-cream with basil crème brûlée



Ingredients

10

- 10 50-g scoops mango yoghurt ice-cream
- 65 g Bresc basil puree
- 10 dl crème brûlée
- 5 dl whipping cream
- 25 g Bresc red Thai curry
- 10 Didess red curry prawn crackers
- 150 g cane sugar

Preparation method

Heat the crème brûlée in a pan and season with basil puree. Pour into small bowls and leave to firm. Mix the cream with the Thai curry and beat it until it is thick. Deep-fry the prawn crackers and leave to cool. Sprinkle the crème brûlées with the cane sugar and blast them with the blow torch. Place a scoop of ice-cream in the centre and garnish with curry cream, prawn crackers and suitable cress.

Used Bresc products



Bresc Basil puree 450g



Bresc Thai red curry 450g

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