Mozzarella-spinach poffertjes with savoury yoghurt



Ingredients

- 250 g Turkish-style yoghurt
- 100 g spinach
- 80 g blueberries
- 50 g Bresc mushroom mix
- 50 g Bresc chutney tomato
- 50 g cream
- 15 g ghee
- 16 slices bacon
- 12 edible flowers
- 4 eggs
- 2 balls mozzarella

Used Bresc products



Bresc Mushroom mix
450g



Bresc Tomato chutney
1000g

Preparation method

Mix the mozzarella, eggs, cream and spinach and puree them until smooth in a blender. Drop a tiny bit a ghee in a blini pan and fry the poffertjes until they are golden brown. Mix the Turkish-style yoghurt with the mushroom mix and leave to rest in the fridge for one hour. Place nine poffertjes on a plate and arrange four slices of crispy fried bacon between them. Serve with the savoury yoghurt. Garnish with the tomato chutney, blueberries and edible flowers.

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