

PARFAIT OF YELLOW CURRY WITH PINEAPPLE



USED BRESC PRODUCTS



Bresc Ginger & lime WOK
450g



Bresc Madras 450g



Bresc Thai red curry 450g

INGREDIENTS

10

For the parfait

- Parfait
- Bresc Madras to taste

For the sponge cake

- 375 g egg white
- 200 g ground almonds
- 200 g sugar
- 75 g flour
- 150 g egg yolk
- 3 dessertspoon Bresc WOKginger

For the pineapple

- 5 pineapples
- 3 vanilla pod
- orange juice
- butter
- 3 dessertspoon Bresc WOKginger

For the garnish

- Greek-style yoghurt
- lime, grated peel and juice
- Bresc Thai red curry

PREPARATION METHOD

Make a parfait according to the instructions on the packet and season with the Madras. Freeze it in square moulds; remove them from the moulds when they are firm enough (or pour the liquid into a tray and cut into small squares when it is firm).

Beat the ingredients for the sponge cake in a blender until completely smooth, strain through a fine strainer and pour into a whipping siphon. Aerate with 1 cartridge and pipe the batter into plastic cups until they are half full. Cook in a microwave oven for 40 seconds at full power, turn out immediately, allow to cool and tear coarsely.

Clean the pineapple, cut into slices and fry with a knob of butter. Add the orange juice, the ginger and the seeds from the vanilla pod. Leave to cook for about 15 minutes and reduce the liquid. Flavour the Greek-style yoghurt with the lime juice and the grated lime peel. Arrange the components on a plate and add droplets of red curry to finish.