Pasta triangle with seafood and shell fish, basil sorbet and citrus gel



Ingredients

4

500 g different kinds of seafood and shellfish
300 g cream cheese
200 g sugar
50 g Bresc Parrillada Aio e lemone
50 g Bresc Premium basil pesto
5 dl grapefruit juice, red
4 dl Champagne
2 dl water
8 lasagne sheets
1 egg white
0.5 lemon
4 g agar agar
cress
salt and pepper

Used Bresc products



Bresc Parrillada Aio e Lemone 450g

Preparation method

Boil the water and sugar to make a syrup, allow to cool, then mix with the Champagne, lemon and pesto. Whisk the egg white until it is firm, then spoon it into the mixture. Pour the mixture into an ice-cream maker and churn for one hour. Spoon it out of the machine and place in a chilled container in the freezer. For the citrus gel, boil the grapefruit juice with the agar agar and allow to cool. Puree the cooled mixture to a smooth gel with a blender. Cook the sheets of pasta al dente in plenty of boiling water and drain well on a cloth. Line a mould with plastic film and cover it with the sheets of pasta. Mix the cream cheese with the aio e lemone and season with salt and pepper. Pat the seafood and shell fish dry and fill the mould with them and the cream cheese. Press the filling down and chill for at least one hour. Slice the triangle into slices and arrange them on a plate. Finish it off with the grapefruit gel and a quenelle of pesto sorbet. Garnish with suitable cress.