Prawn confit with chilli mayonnaise and cucumber



Used Bresc products



Bresc Ginger & lime WOK 450g



Bresc Green & red chilli WOK 450g



Bresc Madras 450g



Ginger puree 450g

Ingredients

4

- For the ginger tuiles
- 200 g melted butter
- 200 g egg white
- 200 g flour
- 20 g sugar
- 10 g salt
- 40 g vinegar
- 100 g Bresc Ginger puree
- 10 g ground ginger
- Other ingredients
- 10 large prawns
- 2 dl ginger syrup
- 20 g Bresc WOKginger
- 10 g Bresc Madras
- 20 g Bresc WOKchilli
- 100 g mayonnaise
- 20 g chilli sauce
- cress

Preparation method

For the tuiles, melt the butter with the ginger puree, allow the flavours to develop and then cool a little. Mix all the ingredients together, adding the flour as last, to make a fairly thin batter and leave it to rest. Preheat the oven to 165 degrees and spread the batter out on a silicon mat. If preferred, use moulds in the required shape and a pallet knife.
Bake the tuiles for 6 to 7 minutes until golden-brown.
Puree the chilli sauce with the WOKchilli and then into the mayonnaise. Clean the prawns and cut them open. Heat the ginger syrup with Madras and the ginger and allow the flavours to develop. Make a quick confit of the prawns, cooking them only briefly until they are just done, for about 6 to 8 minutes. Serve them with the mayonnaise, tuiles and cress.

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