

## ROQUEFORT CRÈME BRÛLÉE WITH SHRIMPS AND BASIL OIL



### USED BRESC PRODUCTS



Bresc Smoked garlic  
puree 325g

### INGREDIENTS

10 

- 1 kg roquefort (blue cheese)
- 50 g Bresc smoked garlic
- Cane sugar (for brûlée)
- 20 shrimps wrapped in potato
- 200 ml basil oil
- Cress (for garnish)

### PREPARATION METHOD

Blend the roquefort with Bresc smoked garlic until smooth and creamy. Use a ring mold to shape portions and chill them until firm. Sprinkle each portion with cane sugar and caramelize the top using a torch. Fry the potato-wrapped shrimps until golden and crisp, then place them on top of the roquefort base. Finish the dish with drops of basil oil and a touch of fresh cress for a vibrant, herbal accent.