Sweet loaded fries



Ingredients

- 600 g sweet potato chips fries
- 100 g caramel sauce
- 100 g quark
- 80 g Bresc WOKchilli
- 10 g Bresc ginger puree
- 10 g Bresc Red chilli puree
- 8 slices bacon
- 4 scoops chocolate ice-cream
- honey cress

Preparation method

Mix the caramel sauce with the red chilli puree. Fry the bacon without any oil or butter on the flat grill until it is crisp. Mix the quark with the ginger. Deep-fry the chips. Garnish with some of the caramel sauce and arrange the ice-cream on top. Garnish with the quark and top it with bacon pieces, WOKchilli and the honey cress.

Used bresc products



Bresc Ginger & lime WOK 450g



Bresc Green & red chilli WOK 450g



Bresc Red chilli puree 450g

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