Yellow curry panna cotta of ginger



Ingredients

10

For the panna cotta

- 1 l Panna Cotta
- 50 g Thai yellow curry
- 20 g Bresc WOKginger

For the sauce

- 5 dl Crème Anglaise
- 50 g Bresc WOKginger

Preparation method

Make the panna cotta according to the recipe. Puree the ginger and the Thai yellow curry into the panna cotta. Fill the moulds and refrigerate for at least 4 hours. For the sauce, mix the crème Anglaise and ginger with the stick mixer. Turn out the panna cotta onto a plate. Garnish with the ginger sauce.

Used bresc products



Bresc Ginger & lime WOK 450g



Bresc Thai yellow curry 450g

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