

YOGHURT ICE-CREAM WITH A MINIATURE BRIOCHE-MARS GRILLED SANDWICH

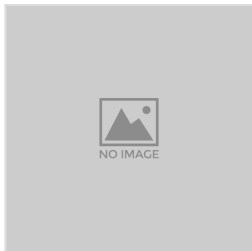


INGREDIENTS

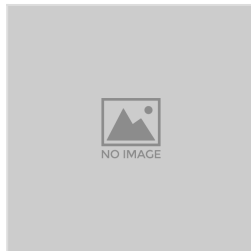
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- 12 slices miniature brioche
- 8 25-g scoops yoghurt ice-cream
- 3 eggs
- 2 Mars bars
- 1 dl sugar water 1:1
- 250 g whipping cream
- 200 g chocolate
- 100 g sugar
- 30 g fresh mint
- 30 g almonds
- 20 g white chocolate
- 10 g Bresc lemongrass puree
- 10 g Bresc black garlic puree

USED BRESC PRODUCTS



Bresc Black garlic puree
325g



Bresc Lemongrass puree
450g

PREPARATION METHOD

Beat the eggs with the sugar and the black garlic au bain-marie to 38 °C and then immediately beat until it is cold. Whip the cream until it is the consistency of yoghurt and store in the fridge. Stir the melted chocolate into the egg mixture and thicken it with the beaten yoghurt. Pour into a bowl and leave to firm in the fridge. Arrange the slices of Mars bar on the slices of brioche and toast them in a sandwich grill. Make a pesto with the sugar water, mint, almonds, lemongrass and white chocolate in the blender. Arrange 3 neat quenelles on the plate with 2 scoops of ice-cream per person arranged between them. Cut the grilled sandwich diagonally in half and place 3 half sandwiches per plate next to the chocolate mousse. Garnish with suitable cress and the mint pesto.