Yoghurt ice-cream with pistachio-nut macaroons



Ingredients

4

- 12 25-g scoops yoghurt ice-cream
- 24 st pistachio macaroons
- 250 g rhubarb
- 25 g gelling sugar
- 10 g Bresc ginger puree

Preparation method

Chop the rhubarb into small pieces and rinse well. Mix the rhubarb with the gelling sugar and cook on a low heat. Wait until the gelling sugar has dissolved, then allow to cook gently for 20 minutes. Season with ginger puree and beat well with a whisk, allow to cool. Fill the macaroons with the scoops of ice-cream and place 3 ice-cream macaroons per person on a plate. Spoon the rhubarb compote over the macaroons and garnish with cress.

Used Bresc products



Ginger puree 450g

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