

## CLASSIC FROG LEGS



### USED BRESC PRODUCTS



Bresc Garlic supérieur  
puree 450g



Bresc Horseradish puree  
450g

### INGREDIENTS

10 

- 30 frog legs
- 3 dl cream
- 250 g potatoes
- 125 g Bresc garlic puree superior
- 125 g flour
- 65 g butter
- 12 g Bresc horseradish puree
- 3 bunch parsley

### PREPARATION METHOD

Clean the frog legs and cut them in two. Push the meat downwards to make miniature hams. Mash the potatoes with the butter and cream to make a soft puree. Season with the horseradish and garlic. Cook the rinsed parsley for 7 minutes in salted water. Quick-chill the parsley in iced water and puree it in a blender, adding water if necessary, to make a thick puree. Dust the frog legs with flour and fry them in clarified butter until they are golden brown. Spoon the garlic mash on the centre of a plate and pour the parsley puree around it. Place 6 half frog legs around the garlic mash.