

Broccoli and mascarpone flan



Ingredients

Ingredients for 10 servings:

1 kg Ardo Broccoli florets

600 g Ardo Broccoli Puree

400 g mascarpone

1 lemon

8 eggs

pepper , salt and nutmeg

Preparation

1. Defrost the broccoli puree.
2. Briefly steam the broccoli florets in the steamer and allow to drain.
3. Mix the broccoli paste with the mascarpone and eggs. Save 50 g of the mascarpone.
4. Season with salt, pepper and nutmeg.
5. Half fill a buttered mould with the flan. Spread the broccoli florets over the flan.
6. Bake in the oven at 160°C, 20 to 25 min.
7. Mix the remaining mascarpone with salt, pepper and lemon zest and sprinkle over the flan.

Allergens

Egg

Milk

