



*Elvea, festa all'italiana*

## Krupuk with lacquered Breydel bacon and tomato espuma



### Ingredients for 4 Persons

100 g	Breydel bacon
<b>Espuma</b>	
200 g	mayonnaise
40 g	mustard
50 g	cream
30 g	egg white
30 g	ELVEA Pomo e Legumi
1 pinch	smoked paprika powder
<b>Lak</b>	
50 g	honey
30 g	teriyaki
10 g	soy sauce
20 g	ketchup
5 g	ginger syrup
<b>Kroepoek</b>	
80 g	tapioca flour
15 g	onions
0,50 cloves	garlic
30 g	ELVEA double concentrated tomato
50 g	chicken stock
	pepper
	salt

### Preparation

- Mix all the ingredients of the espuma. Pour into a siphon with 3 cartridges.
- Mix all the ingredients of the krupuks with the thermomix. Spread as thinly as possible on a baking tray and cook for 10 minutes in a steam oven at 100 °C. Dry the dough for 1 h in an oven at 80-90 °C. When the





## *Elvea, festa all'italiana*

dough is dry, cut it into pieces and fry the krupuks at 180 °C until they are golden brown.

- Mix all the ingredients for the lacquer. Coat the bacon with lacquer and cook for 5 minutes in an oven at 180 °C.
- Put a piece of Breydel bacon on each krupuk and garnish with a little espuma.

Made by Wout - Culinaire Ambiance

