

Sorbet with red peppers and parmesan tiles

Ingredients

For 8 people
6 large red peppers
100 g powdered sugar
1 ginger root (about 4 cm of fairly fine tubers)

120 Rapé Parmesan

Preparation

Red pepper sorbet

On an oven plate place the peppers cut in half, skin up. Bake position grill. Stop when the skin is black.

Take the peppers out of the oven and put them in a well closed plastic box, wait until they cool down before peeling them.

In the mixer bowl, mix the peppers, ginger (cut into pieces) and sugar. Mix for a long time: the mixture must be without any lump.

Turbiner with the sorbetic (the mixture must be cold)

Parmesan tiles

Make small heaps of parmesan on a plate covered with parchment paper. About a tablespoon curved by heap.

Bake in preheated oven 200 ° C, 7 minutes.