

Red pepper sorbet and parmesan tiles

Ingredients

For 8 people
6 large red peppers
100g caster sugar
1 ginger root (about 4 cm of fairly thin tuber)

120 grated parmesan

Preparation

Red pepper sorbet

On a baking sheet, place the peppers cut in half, skin side up. Place in grill position. Stop when the skin is black.

Remove the peppers from the oven and place them in a tightly closed plastic box, wait for them to cool before peeling them.

In the blender bowl, blend the peppers, ginger (cut into pieces) and sugar. Mix for a long time: the mixture should be without any lumps.

Mix in an ice cream maker (the mixture must be cold)

Parmesan tiles

Make small piles of parmesan on a baking sheet covered with parchment paper. About a heaped tablespoon per pile.

Bake in a preheated oven at 200°C for 7 minutes.