

PAPAYA SALAD



INGREDIENTS

4 

- 50 g shelled peanuts
- 3 papayas
- 10 g Bresc Garlic chopped
- 10 g Bresc Lemongrass puree
- 10 g Bresc WOKchilli
- 100 g green beans, chopped
- 25 g fish sauce
- 25 g lime juice
- 20 g palm sugar
- 12 cherry tomatoes
- 5 g coriander, chopped
- 5 g mint, chopped
- 5 g Thai basil, chopped
- extra herbs to garnish

USED BRESC PRODUCTS



Garlic chopped 1000g



Garlic chopped 450g



Green & red chilli WOK
450g



Lemongrass puree 450g

PREPARATION METHOD

Chop the peanuts and roast them until they start to produce an aroma and are brown. Add the green beans, garlic and lemongrass. Peel the papayas and grate the flesh on the mandoline. Wash it in cold water with a little salt and drain. Mix the fish sauce, lime juice and sugar, then mix them into the salad. Cut the cherry tomatoes in half and add them to it. Serve immediately with the herbs.