

RED CURRY FOAM



USED BRESC PRODUCTS



Thai red curry 450g

INGREDIENTS

700
g



- 5 dl coconut milk
- 2 dl chicken stock
- 40 g Bresc Thai red curry
- 3 lime leaves
- fish sauce
- 30 g pro espuma warm (Sosa)
- oil for frying

PREPARATION METHOD

Fry Thai red curry without letting it colour. Add the chicken stock and the coconut milk. Add the lime leaves. Leave so the flavours to develop for half an hour. Remove the lime leaves and puree the mixture. Add the fish sauce to taste and puree with the pro espuma. Strain the mixture. Fill the whipping siphon, using 1 to 2 cartridges and keep it warm.