

STIR-FRY DISH OF PORK WITH INDONESIAN SOY SAUCE



USED BRESC PRODUCTS



Chopped shallot 1000g



Garlic puree 1000g



Ginger puree 450g



Green & red chilli WOK
450g

INGREDIENTS

4

For the stir-fry dish

- 500 g pork from the pig's back
- 250 g mushrooms
- 1 spring onion
- 1 head pak choi

For the Indonesian soy sauce

- 100 g Bresc Shallot, chopped
- 12 g Bresc Garlic chopped
- oil for gentle frying
- 4 g Bresc WOKchilli
- 1.5 dessertspoons Bresc Ginger Puree
- 2.5 dl Indonesian sauce, medja flavour
- 0.5 dl ginger syrup

PREPARATION METHOD

For the Indonesian soy sauce, gently fry the shallots, garlic, ginger and chilli, then add the soy sauce and ginger syrup. Allow to cook briefly. Cut the meat into cubes and leave to marinate for 15 minutes in a few dessertspoons of Indonesian soy sauce. Chop the vegetable as required. Stir-fry all the ingredients, then add sufficient the Indonesian soy sauce, but not too much because that will make the dish too moist. Serve with prawn crackers and a few strips of chilli.