

## THAI RED CURRY SAUCE



### INGREDIENTS

0,5  
l



- 3 stalks spring onion
- 10 g Bresc Coriander puree
- 0.5 l coconut milk
- 125 g Bresc Thai red curry
- 1 lime (juice)
- oil for frying
- 15 g fish sauce

### PREPARATION METHOD

Heat some oil in a pan. Add the red curry and fry briefly. Cut the spring onion into rings. Add them, then add the coconut milk. Reduce the curry sauce a little and add the lime juice and coriander puree.

### USED BRESC PRODUCTS



Coriander puree 450g



Thai red curry 450g