

DUCK RENDANG SALAD WITH PAK CHOI



USED BRESC PRODUCTS



Bresc Garlic chopped
1000g



Bresc Garlic chopped
450g



Bresc Ginger & lime WOK
450g



Bresc Lemongrass puree
450g



Bresc Red chilli puree
450g

INGREDIENTS

10

- confit of 5 duck thighs
- 3 head pak choi
- 1 red onion
- 5 stalks spring onion
- 125 g bean sprouts
- 45 g grated coconut
- 25 g Bresc Lemongrass puree
- 13 g Bresc WOKginger
- 13 g Bresc Red chilli puree
- 8 g 5 spices powder
- 10 g Bresc Garlic chopped
- 1 dl Indonesian soy sauce
- 50 g serundeng
- 25 g deep-fried onions
- oil for frying

PREPARATION METHOD

Tear the duck coarsely.

Chop the white parts of the pak choi into strips and chop the green parts coarsely. Chop the red onion into half rings.

Stir-fry the duck with the other ingredients and then add some of the Indonesian soy sauce. Allow to glaze a little. Remove the duck from the pan and then add the remainder of the Indonesian soy sauce, pak choi and onion. Turn off the heat.

Use everything to assemble a salad and garnish with the serundeng and the deep-fried onions.