

BAGUETTE WITH VIETNAMESE PORK BELLY AND CHILLI MAYONNAISE



USED BRESC PRODUCTS



Garlic puree 1000g



Ginger puree 450g



Green & red chilli WOK
450g



Lemongrass puree 450g

INGREDIENTS

10 

For the meat

- 1500 g pork belly
- 15 g satay powder
- 40 g fish sauce
- 25 g soy sauce
- 10 g coarsely ground black pepper
- 25 g Bresc Garlic puree

For the salad

- 2 ½ cucumber
- 2 ½ large carrot
- 2 white onion
- 2 red onion
- salt
- 10 g sugar
- coriander and mint leaves
- 5 stalks spring onion, in rings
- 5 French loaves
- 125 g deep-fried onions

For the dressing

- 60 g grated lime peel and lime juice
- 35 g sugar
- 35 g fish sauce
- 5 dessertspoons water
- 25 g Bresc WOKchilli
- 20 g Bresc Ginger puree
- 10 g Bresc Lemongrass puree

For the chili mayonnaise

- 500 g mayonnaise
- 3 dessertspoon fish sauce
- 3 dessertspoon mint and coriander, chopped
- 5 dessertspoons Bresc WOKchili
- 3 lime, grated peel and juice

PREPARATION METHOD

For the meat, mix all the ingredients together and marinate the meat in it overnight. Grill the meat on a barbecue at 150 degrees until it is cooked and has a core temperature of 67 degrees. Brush the meat every 10 minutes with a little of the marinade. Leave to rest, then slice it.

For the chilli mayonnaise, mix all the ingredients together.

Mix all the ingredients for the dressing together in a bowl. Allow the flavours to develop until the sugar has dissolved. Cut the carrot into julienne. Cut the cucumber lengthways in half and remove the seeds, then cut into half-moon shapes. Chop the onion into half rings.

Put the cucumber, the onion and the carrot into a large bowl. Add 5 g sugar and 2 g salt. Leave to rest for about 30 minutes.

Put the vegetables into a colander and rinse them with water. Dry them well with a towel. Mix the dressing into them in bit by bit.

Top the pieces of French loaf with the chilli mayonnaise, vegetables and pork belly. Garnish with the spring onion and fried onions. The sandwiches taste delicious if the pork belly is still slightly warm.