

BUN BO BUN WITH PULLED CHICKEN AND SWEET-AND-SOUR PICKLES



USED BRESC PRODUCTS



Alioli Limón 1000g



Ginger puree 450g



Lemongrass puree 450g



Thai red curry 450g



Thai yellow curry 450g

INGREDIENTS

10

For the pulled chicken

- 10 buns
- 1250 g pulled chicken
- 500 g sweet-and-sour pickles
- 25 g Bresc Thai red curry
- 50 g hot chilli sauce

For the sweet-and-sour pickles (1 k)

- 5 large carrots
- 500 g bean sprouts
- 5 red pointed peppers
- 1½ white cabbage
- 3 l table vinegar
- 1.5 l water
- 1000 g sugar
- 10 g salt
- 250 g Bresc Ginger puree
- salt and pepper to taste
- 75 g Bresc Thai yellow curry

For the sauce

- 500 g Bresc Alioli limón
- 1 1/2 bunch coriander, chopped
- 25 g Bresc WOKchilli
- 25 g Bresc Lemongrass puree
- 25 g Bresc Ginger puree

PREPARATION METHOD

For the sweet-and-sour pickles, grate the carrot and chop the cabbage and peppers into strips. Bring the water, vinegar and sugar to the boil and add the ginger and curry and season. Pour the mixture onto the vegetables and store it in closed tub and chill for at least 3 to 5 days. Stir it every now and then. For the sauce, mix everything well. Fry the pulled chicken briefly with the Thai red curry and the chilli sauce. Steam the buns in a small steamer until hot. Arrange the meat, sweet-and-sour pickles and the sauce on the bun.