

MANGO SATAY WITH A LEMONGRASS DIP



USED BRESC PRODUCTS



Ginger puree 450g



Lemongrass puree 450g



Thai yellow curry 450g

INGREDIENTS

4

For the mango satay

- 1 mango
- 10 g Bresc Thai yellow curry
- 5 g coriander, chopped
- 5 g Thai basil, chopped
- 15 g honey
- 10 g teriyaki sauce
- 4 stalks lemongrass
- ¼ head iceberg lettuce, sliced

For the dip

- 20 g sambal badjak (spicy Indonesian condiment)
- 4 g Bresc Ginger puree
- 4 g Bresc Lemongrass puree
- 10 g soy sauce

PREPARATION METHOD

Mix all the ingredients for well together. Clean the mango and cut into cubes. Marinate it with the Thai yellow curry, honey and teriyaki, coriander and basil. Skewer the mango on the lemongrass. Preheat the grill or barbecue. Grill the skewers and serve them with some sliced iceberg lettuce and the dip.