

PRAWN BURGERS WITH SHALLOT-LEMONGRASS JAM



USED BRESC PRODUCTS



Garlic chopped 1000g



Garlic chopped 450g



Ginger puree 450g



Green & red chilli WOK
450g



Lemongrass puree 450g



Red chilli puree 450g

INGREDIENTS

4

- For the prawn burgers
- 600 g prawns, shelled
- 10 g Bresc Ginger puree
- 10 g Bresc Lemongrass puree
- 10 g Bresc WOKchilli
- 3 g Bresc Garlic chopped
- salt and pepper
- 4 gon bao buns
- ¼ head iceberg lettuce
- ½ red onion
- Kewpie mayonnaise
- ¼ cucumber
- oil for grilling
- For the shallot-lemongrass jam (1.5 k)
- 1 k shallots, chopped
- 40 g Bresc Lemongrass puree
- 30 g Bresc Red chilli puree
- 0.5 dl sake
- 0.5 dl white wine
- 0.2 dl rice vinegar
- 0.5 l water
- 200 g sugar
- 100 g butter
- 1 lime
- salt and pepper

PREPARATION METHOD

Melt the butter. Braise the shallots, chilli puree and lemongrass. Add the sugar. Add the sake, vinegar, white wine and sufficient water to cover.

Braise for 2 hours until it becomes a homogeneous substance, adding water now and then if necessary.

Add the lime juice and grated peel. Season with salt and pepper, if necessary.

Defrost the prawns and dab them dry. Chop them into a fine tartare and mix in the ginger, lemongrass, chilli pieces and garlic. Season with pepper and a little salt. Shape into hamburgers and chill.

Tear the iceberg lettuce loose and cut the cucumber and onion into thin slices.

Steam the buns in a steamer until they are hot.

In the meantime, grill the burgers on both sides until they are done. Cover the buns with the lettuce, mayonnaise, cucumber and red onion and place the burgers with some jam on top.