

PUMPKIN, SWEET PEPPER AND PINEAPPLE CURRY



USED BRESC PRODUCTS



Garlic chopped 1000g



Garlic chopped 450g



Ginger & lime WOK 450g



Green & red chilli WOK 450g



Lemongrass puree 450g



Thai yellow curry 450g

INGREDIENTS

10

- 3 pumpkin
- 75 g shallot, chopped
- 3 red sweet pepper
- 3 yellow sweet pepper
- 1 pineapple
- 15 g Bresc Garlic chopped
- 50 g Bresc WOKchilli
- 50 g Bresc WOKginger
- 50 g Bresc Lemongrass puree
- 50 g Thai yellow curry
- 8 lime leaves
- 5 dl coconut milk
- 750 g rice
- 13 g mint, chopped
- 13 g coriander, chopped
- 13 g Thai basil, chopped
- oil for frying

PREPARATION METHOD

Chop the pumpkin, sweet peppers and pineapple into pieces. Fry everything gently in a little oil. Add the shallot, ginger, lemongrass, red chilli, Thai yellow curry and the garlic. Add the coconut milk and the stock and boil until everything is tender.

In the meantime, steam the rice until soft. Serve the curry with the rice and garnish with the chopped herbs.