

SAMBAL-LEMONGRASS MARINADE FOR CHICKEN



INGREDIENTS

500
g



- 150 g sambal badjak (spicy Indonesian condiment)
- 30 g Bresc Lemongrass puree
- 20 g Bresc Ginger puree
- 0.5 dl ginger syrup
- 2 dl chilli sauce
- 3 lime leaves

PREPARATION METHOD

Puree everything to a smooth paste in the blender and marinate the chicken in it for at least 2 hours before use.

USED BRESC PRODUCTS



Ginger puree 450g



Lemongrass puree 450g