

TOM KHA KAI SAUCE



INGREDIENTS

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- 3 dl coconut milk
- 10 g Bresc Lemongrass puree
- 5 g Bresc WOKchilli
- 5 lime leaves
- 10 g Bresc WOKginger
- 5 g Bresc Garlic chopped
- 10 g Bresc Ginger puree
- 10 g Bresc Shallot chopped
- fish sauce

USED BRESC PRODUCTS



Chopped shallot 1000g



Garlic chopped 1000g



Garlic chopped 450g



Ginger & lime WOK 450g



Ginger puree 450g



Green & red chilli WOK
450g

PREPARATION METHOD

Fry the shallot gently without letting it brown, then add the lemongrass, ginger, chilli, lime leaves and the garlic. Heat briefly. Add the coconut milk.

Leave so the flavours to develop for half an hour.

Remove the lime leaves, boil the sauce briefly and puree.

Add the fish sauce to taste.

Fluff up the sauce with a stick mixer before use.

BRESC



Lemongrass puree 450g