

VANILLA-LEMONGRASS OIL



USED BRESC PRODUCTS



Lemongrass puree 450g

INGREDIENTS

0,5
l



- 0.5 l sunflower oil
- 1 vanilla pod
- 20 g Bresc Lemongrass puree
- 1 lime, only the peel
- 2 lemon leaves

PREPARATION METHOD

Cut the vanilla pod in half lengthways and remove the seeds. Mix it in to the lemongrass puree. Heat the oil to 50 degree, then put the vanilla pod and the seeds in it together with the lime peel and the leaves; leave for an hour for the flavours to develop at between 30 and 40 degrees, then chill. Strain the oil and use it for marinades, etc.