

VIETNAMESE SATAY IN A SPICY SATAY SAUCE



USED BRESC PRODUCTS



Garlic puree 1000g



Green & red chilli WOK
450g



Lemongrass puree 450g



Strattu di pomodoro 450g

INGREDIENTS

4

For the satay

- 4 stalks lemongrass
- 20 g Bresc Lemongrass puree
- 15 g soy sauce
- 8 g oyster sauce
- 5 g Bresc Garlic puree
- 15 g fish sauce
- 300 g chopped chicken thighs, skin removed
- 2 sprigs Thai basil
- 2 stalks spring onion
- 8 g coriander, chopped
- 3 g 5 spices powder
- 3 g black pepper
- prawn crackers

For the sauce

- 2.5 dl ready-made satay sauce
- 20 g hoisin sauce
- 10 g Bresc Strattu
- 1 dl chicken stock
- ½ dessertspoon Bresc Lemongrass Puree
- ½ dessertspoon Bresc Pesto garlic puree
- 1 dessertspoon Bresc WOKchilli
- 1 dessertspoon sugar

PREPARATION METHOD

Mix all the ingredients, except the stalks of lemongrass, the coriander, the spring onion and the Thai basil, into the chicken and allow to marinate for 2 hours. Slice the spring onions into rings and chop the basil and coriander. Mix all the ingredients for the sauce and boil them up together. Slide the marinated meat onto the stalks of lemongrass and grill well them on the barbecue or grill until they are brown and just done. Serve the satay with the chopped herbs, spring onion, prawn crackers and satay sauce.