

VIETNAMESE VEGETABLE SALAD



USED BRESC PRODUCTS



Lemongrass puree 450g

INGREDIENTS

4 

- 200 g Chinese vermicelli
- 2 shallots
- 3 stalks spring onion
- 2 stalks celery
- 2 tomatoes
- 1 carrot
- ¼ white radish
- 15 g chives, chopped
- 2 limes, grated peel and juice
- 10 g Bresc Lemongrass puree
- 8 g sugar
- 20 g water
- 10 g fish sauce
- 20 g hot chilli sauce
- 6 g coriander, chopped
- 6 g mint, chopped
- 50 g peanuts, chopped

PREPARATION METHOD

Bring a large pan of water to the boil, turn off the heat and cook the vermicelli in it, then rinse the vermicelli with cold water.

Dice the tomato.

Wash the other vegetables and grate them on a mandoline. Clean the herbs and tear them.

Cut the shallot into rings and mix it into the herbs, along with the lime juice and grated lime peel, the sugar and the lemongrass.

Season with salt and pepper.

Assemble the salad and dispense the dressing and the peanuts over the salad.