

LEMONGRASS-CHICKEN STOCK



INGREDIENTS

10 

- 2,5 l chicken stock
- 3 chicken fillets
- 8 lemon leaves
- 50 g Bresc Lemongrass puree
- fish sauce
- 1 lime
- 20 g coriander, chopped
- 125 g bean sprouts
- 5 stalks spring onion
- 1 leek
- pepper

USED BRESC PRODUCTS



Bresc Lemongrass puree
450g

PREPARATION METHOD

Cut the chicken fillet into strips. Slice the leek and the spring onions into thin rings. Slice the lime. Braise the leek, add the chicken and cook until the chicken is cooked through. Add the lemongrass and the lemon leaves and pour the stock onto it. Bring it almost to the boil but do not allow it to boil. Leave for half an hour for the flavours to develop and season pepper and fish sauce. Remove the lemon leaves. Fill the bowls with the soup, spring onion, coriander, bean sprouts and a slice of lime.