

MANGO-CHILLI SAUCE



INGREDIENTS

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- 2 mangos
- 20 g Bresc WOKchilli
- 10 g Bresc Lemongrass puree
- 1 dl chilli sauce
- 4 dessertspoons rice vinegar
- 1 dl ginger syrup
- 20 g Bresc Shallot, chopped
- 10 g Bresc Garlic chopped
- oil for braising

USED BRESC PRODUCTS



Bresc Chopped shallot
1000g



Bresc Garlic chopped
1000g



Bresc Garlic chopped
450g



Bresc Green & red chilli
WOK 450g



Bresc Lemongrass puree
450g

PREPARATION METHOD

Peel the mangos and dice the flesh. Braise the shallot, garlic, WOKchilli and then add the lemongrass and mango. Add the ginger syrup, vinegar and chilli sauce and continue cook. If necessary, puree the mixture.