

MANGO SATAY WITH A LEMONGRASS DIP



USED BRESC PRODUCTS



Bresc Lemongrass puree
450g



Bresc Thai yellow curry
450g



Ginger puree 450g

INGREDIENTS

10

For the mango satay

- 3 mango
- 25 g Bresc Thai yellow curry
- 15 g coriander, chopped
- 15 g Thai basil, chopped
- 40 g honey
- 25 g teriyaki sauce
- 10 stalks lemongrass
- 1 head iceberg lettuce, sliced

For the dip

- 50 g sambal badjak (spicy Indonesian condiment)
- 10 g Bresc Ginger puree
- 10 g Bresc Lemongrass puree
- 25 g soy sauce

PREPARATION METHOD

Mix all the ingredients for well together. Clean the mango and cut into cubes. Marinate it with the Thai yellow curry, honey and teriyaki, coriander and basil. Skewer the mango on the lemongrass. Preheat the grill or barbecue. Grill the skewers and serve them with some sliced iceberg lettuce and the dip.