Noodles with langoustines



Used Bresc products



Bresc Garlic chopped 1000g



Bresc Garlic chopped 450g



Bresc Garlic puree 1000g



Bresc Ginger & lime WOK 450g



Bresc Green & red chilli WOK 450g



Bresc Lemongrass puree 450g

Ingredients

10

- 50 langoustines
- 10 g Bresc Garlic puree
- 50 g Bresc Garlic chopped
- 3 packet ramen noodles
- 10 limes
- 40 g fish sauce
- 25 g coriander, chopped, and a little extra to garnish
- 25 g Bresc Lemongrass puree
- 75 g Bresc WOKchilli
- 25 g Bresc WOKginger
- 1 cucumber
- 1 red onion
- 3 carrot
- 75 g shallot, chopped
- 1 bunch spring onions
- 10 tomatoes
- 3 dl chilli sauce
- oil for frying

Preparation method

Soak the glass noodles in boiling water for 3 to 4 minutes, drain and rinse them. Cut the onion, carrot and cucumber into julienne. Cut the tomatoes into quarters, remove the seeds and cut the tomatoes into strips. Slice the spring onions into rings. Grate 2 limes and squeeze them. Cut the other into segments. Braise the garlic with the shallots and the ginger until almost transparent and then add the tomato. Mix it with the chilli sauce, the fish sauce, lemongrass, coriander, chilli and the spring onion (salsa). Preheat the grill or barbecue and cut the langoustines in half. Mix the garlic puree into a little oil. Spread a little of the mixture on the langoustines and fry them on the grill until they are almost done. Stir-fry the noodles with the vegetables and stir some of the salsa in with them. Spoon some of the salsa onto the langoustines too. Serve with the remaining salsa and garnish with extra lime and chopped coriander.

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