

PAPAYA SALAD



USED BRESC PRODUCTS



Bresc Garlic chopped
1000g



Bresc Garlic chopped
450g




Bresc Green & red chilli
WOK 450g



Bresc Lemongrass puree
450g

INGREDIENTS

10 

- 125 g shelled peanuts
- 10 papayas
- 25 g Bresc Garlic chopped
- 25 g Bresc Lemongrass puree
- 25 g Bresc WOKchilli
- 250 g green beans, chopped
- 65 g fish sauce
- 65 g lime juice
- 50 g palm sugar
- 30 cherry tomatoes
- 15 g coriander, chopped
- 15 g mint, chopped
- 15 g Thai basil, chopped
- extra herbs to garnish

PREPARATION METHOD

Chop the peanuts and roast them until they start to produce an aroma and are brown. Add the green beans, garlic and lemongrass. Peel the papayas and grate the flesh on the mandoline. Wash it in cold water with a little salt and drain. Mix the fish sauce, lime juice and sugar, then mix them into the salad. Cut the cherry tomatoes in half and add them to it. Serve immediately with the herbs.