

PINEAPPLE-CHILLI RELISH



INGREDIENTS

2
kg 

- 1 pineapple
- 20 g shallot, chopped
- 20 g Bresc Lemongrass puree
- 20 g Bresc Red chilli puree
- 1 dl vinegar
- 250 g sugar
- 4 lemon leaves
- 1 lime, grated peel and juice
- 10 g corn starch

USED BRESC PRODUCTS



Bresc Lemongrass puree
450g



Bresc Red chilli puree
450g

PREPARATION METHOD

Chop the pineapple into chunks. Bring all the ingredients, except the corn starch, to the boil. Mix the corn starch with a little water and add to the pan while stirring. Boil for another 5 minutes. Puree briefly. Add the grated peel and juice from the lime to taste.