Pumpkin and lemongrass relish



Ingredients

1,5 kg

- 1 k pumpkin
- 0.5 k shallots, chopped
- 20 g Bresc Red chilli puree
- 30 g Bresc Lemongrass puree
- 10 g Bresc Ginger puree
- 10 g Bresc Thai yellow curry
- 8 g corn starch
- 1 dl vinegar
- 2 l water
- 300 g sugar
- oil for braising
- 4 lemon leaves
- 1 lime
- salt and pepper to taste

Used Bresc products



Bresc Lemongrass puree 450g



Bresc Red chilli puree 450g



Bresc Thai yellow curry 450g



Ginger puree 450g

Preparation method

Peel the pumpkin, remove the seeds and chop it into even cubes. Braise all the ingredients together well. Then, add the sugar and allow it to melt. Add the vinegar, the water and the lime leaves. Boil everything until the cubes are not quite tender. Remove the leaves. Add the grated peel and juice from the lime to taste and season with pepper and a little salt. Allow to cool, then serve.

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