

RICE CAKES WITH FISH AND CHUTNEY



USED BRESC PRODUCTS



Bresc Chopped shallot
1000g



Bresc Coriander puree
450g



Bresc Garlic chopped
1000g



Bresc Garlic chopped
450g



Bresc Green & red chilli
WOK 450g



Bresc Lemongrass puree
450g

INGREDIENTS

16
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For the cakes

- 150 g rice flour
- 15 g corn starch
- 25 g soy oil
- 250 g prawns
- 200 g fish fillet
- pinch of salt
- 5 g Bresc Lemongrass puree
- 5 g Bresc Ginger puree
- 10 g Bresc Red chilli puree
- 10 g Bresc Coriander puree
- 10 g Bresc Garlic chopped
- 30 g Bresc Shallot chopped
- 10 g Bresc WOKchilli
- fish sauce
- 5 g coriander, chopped
- 2 pieces of fried pork rind

For the chutney

- 2 mangos
- 20 g Bresc WOKchilli
- 10 g Bresc Lemongrass puree
- 1 dl chilli sauce
- 0.5 g rice vinegar
- 200 g sugar
- 1 dl ginger syrup
- 20 g Bresc Shallot, chopped
- 10 g Bresc Garlic chopped
- oil for braising



Bresc Red chilli puree
450g



Ginger puree 450g

PREPARATION METHOD

Peel the mangos and dice the flesh. Braise the shallot, garlic and the chilli. Add the lemongrass, mango and sugar. Add the ginger syrup, vinegar and chilli sauce. Reduce to the required thickness. If necessary, puree the mixture. For the batter, mix the rice flour with the corn starch and the salt. Add a spoon of oil, lemongrass, chilli, coriander and ginger. Stir in 3.5 dl of water. Chop the fish fillet finely and mix it into the batter.

Fry the prawns with the garlic, shallot and chilli in the remaining oil and season with a little fish sauce. Spread a little oil on 16 small saucers, stir the batter and fill the dishes with the batter. Steam for 10 to 15 minutes until they are cooked. In the meantime, chop the pork rind finely. Serve the prawns on top, garnish with the coriander and the pork rind and serve the mango chutney with it.