Salad of grilled aubergine



Ingredients

4

- 2 small, firm aubergines
- 20 g Bresc WOKchilli
- 10 g Bresc WOKginger
- 5 g Bresc Lemongrass puree
- 1 lime, grated peel and juice
- 10 g Bresc Garlic chopped
- 40 g soy sauce
- 5 g sesame oil
- black pepper
- 15 g coriander, chopped
- 5 g Thai basil, chopped

Preparation method

Slice the aubergines. Mix the other ingredients to make a marinade. Marinate the aubergines with a little dressing and heat the grill pan or barbecue. Grill the slices on both sides, then return them to the remainder of the dressing and serve immediately.

Used Bresc products



Bresc Garlic chopped 1000g



Bresc Garlic chopped 450g



Bresc Ginger & lime WOK 450g



Bresc Green & red chilli WOK 450g



Bresc Lemongrass puree 450g

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