# Sandwich of Thai beef with chilli and bean sprouts



## Used Bresc products




Bresc Coriander puree 450g




Bresc Garlic puree 1000g




Bresc Green & red chilli WOK 450g




Bresc Lemongrass puree 450g




Ginger puree 450g

## Ingredients

4

- For the sandwich
- 300 g peperros beef
- 1 cucumber
- 3 dl table vinegar
- ½ dl water
- 100 g sugar
- salt
- 10 g Bresc Ginger puree
- 100 g bean sprouts
- 10 g Bresc WOKchilli
- ¼ head iceberg lettuce
- 50 g cashew nuts
- 1 red onion
- 8 thick slices brown bread
- For the Thai dressing
- 4 spring onions
- 10 g Bresc Garlic puree
- 3 g Bresc WOKchilli
- 10 g Bresc Ginger puree
- 10 g Bresc Lemongrass puree
- 50 g sesame seeds
- 2.5 dl soy sauce
- 2.5 dl Indonesian soy sauce
- dash fish sauce
- 0.2 dl sesame oil
- 20 g Bresc Coriander puree
- 2 limes
- 2.5 l sunflower oil
- 1 dl table vinegar

## Preparation method

For the dressing, slice the spring onions into rings and set aside. Brown the sesame seeds in a dry pan. Puree all the other ingredients for the dressing to a smooth paste with a stick mixer and stir in the rings of spring onion and sesame seeds at the last moment. Chill. Make a sweet-and-sour mixture with the water, vinegar, sugar, salt and ginger. Allow to cool.
Cut ribbons from the cucumber and put them in the sweet-and-sour mixture. Slice the iceberg lettuce into strips, chop the cashew nuts and slice the red onion into thin rings. Spread some dressing on the meat. Top 4 slices of bread with half the roast beef, lettuce, red onion, cucumber, bean sprouts, cashew nuts and a bit of WOKchilli. Pour some of the dressing over it and place the remainder of the roast beef on top. Place the other slices of bread on top and cut diagonally.