

## THAI CARROT BALM



### USED BRESC PRODUCTS



Bresc Lemongrass puree  
450g



Bresc Thai yellow curry  
450g



Ginger puree 450g

### INGREDIENTS

1  
kg 

- 1 k carrots
- 40 g shallot, chopped
- 0.5 l vegetable stock
- 30 g Bresc Thai yellow curry
- salt and pepper
- 20 g Bresc Lemongrass puree
- 10 g Bresc Ginger puree
- 75 g butter, in cubes
- oil for frying

### PREPARATION METHOD

Chop the carrot into even pieces. Fry the carrot in some oil and add the shallot until it starts colour and soften. Add the ginger, lemongrass and Thai yellow curry. Braise them briefly with the carrots. Add the stock and cook until it is tender. Then reduce the stock considerably. Drain the carrot but save the liquid. Puree the carrot mixture with the butter in the blender until very smooth. Season with salt and pepper if required and rub it through a sieve.