Thai red curry sauce



Ingredients

0,5 l

- 3 stalks spring onion
- 10 g Bresc Coriander puree
- 0.5 l coconut milk
- 125 g Bresc Thai red curry
- 1 lime (juice)
- oil for frying
- 15 g fish sauce

Preparation method

Heat some oil in a pan. Add the red curry and fry briefly. Cut the spring onion into rings. Add them, then add the coconut milk. Reduce the curry sauce a little and add the lime juice and coriander puree.

Used bresc products



Bresc Coriander puree 450g



Bresc Thai red curry 450g

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