

TOM KHA KAI SAUCE



INGREDIENTS

0,5
l



- 3 dl coconut milk
- 10 g Bresc Lemongrass puree
- 5 g Bresc WOKchilli
- 5 lime leaves
- 10 g Bresc WOKginger
- 5 g Bresc Garlic chopped
- 10 g Bresc Ginger puree
- 10 g Bresc Shallot chopped
- fish sauce

USED BRESC PRODUCTS



Bresc Chopped shallot
1000g



Bresc Garlic chopped
1000g



Bresc Garlic chopped
450g



Bresc Ginger & lime WOK
450g



Bresc Green & red chilli
WOK 450g



Bresc Lemongrass puree
450g

PREPARATION METHOD

Fry the shallot gently without letting it brown, then add the lemongrass, ginger, chilli, lime leaves and the garlic. Heat briefly. Add the coconut milk. Leave so the flavours to develop for half an hour. Remove the lime leaves, boil the sauce briefly and puree. Add the fish sauce to taste. Fluff up the sauce with a stick mixer before use.

BRESC



Ginger puree 450g