

DIM SUM / SWEET-AND-SOUR CUCUMBER / CHILLI-LIME SAUCE



USED BRESC PRODUCTS



Coriander puree 450g



Ginger & lime WOK 450g



Lemongrass puree 450g



Red chilli puree 450g

INGREDIENTS

24
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- For the dim sum
- 24 sheets wonton pastry
- 250 g prawns
- 250 g pork mince
- ½ dessertspoon Bresc Beamster garlic puree
- ½ dessertspoon Bresc Lemongrass Puree
- ½ dessertspoons Bresc Red chilli puree
- ½ dessertspoon shallot
- 1 lime, grated peel and juice
- 3 dessertspoons fish sauce
- 1 dessertspoon coriander, chopped
- 1 dessertspoon mint, chopped
- 50 g dried shiitake
- 3 dessertspoons soy sauce
- For the sweet-and-sour cucumber
- 1 cucumber
- 1 dl table vinegar
- 0.2 dl water
- 30 g sugar
- 50 g Bresc WOKginger
- salt and pepper
- For the chilli-lime sauce
- 1 dl kimchi base (Korean garlic-chilli sauce)
- 1 lime, grated peel and juice
- 1 dl chilli sauce
- 2 dessertspoons ginger syrup
- 1 dessertspoon Bresc Lemongrass Puree
- 1 teaspoon Bresc Garlic Puree
- 2 dessertspoons fish sauce

PREPARATION METHOD

Cut the cucumber in half and remove the seeds. Cut the cucumber into lozenges. Bring the water, vinegar and sugar to the boil. Add the ginger. Season and allow to cool.

Pour the mixture onto the cucumber, store it in closed tub and chill.

For the sauce, mix the ingredients together and allow the flavours to develop briefly. For the dim sum, soak the shiitake in hot water for 10 to 15 minutes. Rinse them and drain them. Chop them finely. Fry the shallot, garlic, lemongrass and the red chilli, then add the shiitake and soy sauce. Chop up the cleaned prawns and mix them into the mince. Then mix that mixture into the fried herbs and shiitakes.

Spoon a pile of the mixture into the centre of the wonton pastry sheets and wipe the edges with a tiny bit of water. Fold the edges to each other and press the air out. Fold the edges tightly closed. Deep-fry them in oil at 180 degrees until they are golden-brown. Drain off the oil on kitchen paper and serve the dim sum with the cucumber and the sauce.