

GARLIC-LEMONGRASS GRAVY



INGREDIENTS

8
dl



- 3 dessertspoons shallots, chopped
- 2 dl red port
- 2 dl Indonesian sauce, medja flavour
- ½ l veal fond
- 20 g Bresc Garlic chopped
- 20 g Bresc Lemongrass puree
- 3 lime leaves

PREPARATION METHOD

Braise the shallots with the garlic until almost transparent. Add the port and Indonesian soy sauce, reduce to a quarter of the amount, add the veal fond and lime leaves and reduce to the required thickness. Add the lemongrass and allow the flavours to develop. Remove the lime leaves and add a little extra lemongrass if necessary. Strain the sauce.

USED BRESC PRODUCTS



Garlic chopped 1000g



Garlic chopped 450g



Lemongrass puree 450g