

GREEN ASPARAGUS CURRY SAUCE



USED BRESC PRODUCTS



Thai green curry 450g

INGREDIENTS

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- 1 bunch green asparagus
- 30 g Bresc Thai green curry
- 2 dl coconut milk
- fish sauce
- oil for frying
- 1 stalk spring onion
- pepper

PREPARATION METHOD

Peel the top bit of the asparagus stalks. Cut the ends off and chop the asparagus into pieces. Stir-fry them until they are cooked. Fry the Thai green curry with them briefly and then add the coconut milk. Slice the spring onions into rings and put a little bit to one side. Puree everything in a kitchen machine and season with pepper and some fish sauce. Rub it through a fine sieve. Garnish with a bit of spring onion.