

PORK SATAY WITH SATAY SAUCE



USED BRESC PRODUCTS



Garlic puree 1000g



Ginger puree 450g



Green & red chilli WOK
450g



Lemongrass puree 450g

INGREDIENTS

10

For the satay

- 1 k pork fillet
- 12 g Bresc Garlic chopped
- 2 dl Indonesian sauce, medja flavour
- 0.5 dl ginger syrup
- 4 g sambal badjak (spicy Indonesian condiment)
- skewers

For the satay sauce

- 2 l ready-made satay sauce
- ½ l coconut milk
- 50 g Bresc Ginger puree
- 25 g Bresc Garlic puree
- 25 g Bresc Lemongrass puree
- 25 g Bresc WOKchilli, pureed

For the sweet-and-sour cucumber

- 1 cucumber
- 1 chilli
- 0.5 dl vinegar
- 12 g sugar
- salt to taste

PREPARATION METHOD

Cut the cucumber lengthways into four parts and remove the seeds. Cut into lozenges. Cut the chilli in half, remove the pith and seeds and cut into narrow strips. Mix the sugar and salt with the vinegar, heat gently and marinate the chilli and cucumber in it. Cut the pork fillet in small pieces. Make a marinade with the ingredients and marinate the meat for at least half an hour. Soak the skewers in lukewarm water for 20 minutes to prevent them burning they are on the grill or barbecue. Slide the meat onto the skewers. For the satay sauce, mix all the ingredients together and heat to make a sauce. Heat the grill or light the barbecue. Grill the satay until the meat is just done and serve with the prawn crackers, fried onions, chopped peanuts and sweet-and-sour cucumber.