

THAI TOMATO SALAD WITH AVOCADO



INGREDIENTS

4

- 8 tomatoes
- 10 g Thai basil
- 10 g coriander
- 5 g chives, chopped
- 3 stalks spring onion
- 2 avocados
- 10 g Bresc Red chilli puree
- 1 lime, grated peel and juice
- 20 g soy sauce
- 20 g Indonesian soy sauce
- 5 g Bresc Lemongrass puree
- 5 g Bresc Ginger puree
- 10 g black sesame seeds

USED BRESC PRODUCTS



Ginger puree 450g



Lemongrass puree 450g



Red chilli puree 450g

PREPARATION METHOD

Make a dressing using the juice and the grated peel of the lime, the lemongrass, ginger, red chilli and soy sauce. Slice the spring onion into rings and remove the stone and peel from the avocados. Cut it into thin slices. Slice the tomatoes and arrange them on a plate. Season with salt flakes, pepper and the chives. Mix the avocado slices with plenty of dressing and the herbs. Arrange the avocado on top of the tomato and drizzle the remaining dressing over it. Garnish with the spring onion and sesame seeds.