Bo bun with Thai prawn salad



Ingredients

10

- 10 large, black bo buns
- 750 g raw prawns
- 4 red onion
- 250 g Bresc Alioli limón
- 50 g Bresc Thai red curry
- 0.5 dl coconut milk
- 25 g coriander, chopped
- 250 g bean sprouts
- 8 stalks spring onion
- 3 small tin bamboo shoots
- 13 g roast sesame seeds
- 25 g Bresc WOKchilli
- 3 Shanghai pak choi

Used Bresc products



Bresc Alioli Limón 1000g



Bresc Green & red chilli WOK 450g



Bresc Thai red curry 450g

Preparation method

Shell the prawns and remove the intestinal tract. Bring a pan of salted water to the boil and drop the prawns in it. Turn off the heat and let the prawns cook slowly until done. For the sauce, mix the mayonnaise with the coconut milk and the alioli. Slice the red onion and spring onion into rings and finely chop the bamboo shoots. Mix them with the sauce. Leave some spring onion for the garnish. Save a little of the sauce. Steam the buns in a small steamer until hot. Cut them in half and arrange the leaves of pak choi and the salad on the buns. Garnish with the sesame seeds, coriander and the remaining spring onion and red onion.