Chinese pak choi salad with sweet Indonesian soy sauce and peanuts



Ingredients

10

- 3 head pak choi
- 50 g Bresc WOKginger
- 50 g Bresc WOKchilli
- 25 g Bresc Garlic chopped
- 250 g peanuts
- 3 dl sweet Indonesian soy sauce
- 625 g mushrooms
- 3 red onion
- 3 stalk spring onion
- 3 tin bamboo shoots
- mustard cress
- 50 g soy sauce
- 50 g whisky

Used Bresc products



Bresc Garlic chopped 1000g



Bresc Garlic chopped 450g



Bresc Ginger & lime WOK 450g



Bresc Green & red chilli WOK 450g

Preparation method

Cut the mushrooms into quarters and the onion into half rings. Chop the peanuts, coarsely chop the pak choi and slice the spring onion into rings. Stir-fry the mushrooms with the onion, garlic, ginger and chilli. Add the bamboo shoots and half the pak choi and then add the whisky. Flambé. Add the Indonesian soy sauce and the soy sauce. Stir in the raw pak choi, allow to cool and serve with a little cress and peanuts.

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