# Coconut-lemongrass sauce



## Ingredients

0,5 l

- 0.5 l coconut milk
- 30 g Bresc Shallot, chopped
- 4 lime leaves
- 20 g Bresc Lemongrass puree
- ½ lime, grated peel and juice
- 1 dl chicken stock
- oil for braising

## Preparation method

Braise the shallots, lemongrass and lime leaves in a little oil, then add the coconut milk and stock and reduce to the required thickness. Remove the lime leaves. Puree the sauce, strain it and season with the grated lime peel and lime juice and salt and pepper if necessary.

## Used bresc products




Bresc Chopped shallot 1000g




Bresc Lemongrass puree 450g

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