Cod in creamy lemongrass sauce



Ingredients

10

- 1500 g cod fillet
- 100 g shallot, chopped
- 50 g Bresc Lemongrass puree
- 5 dl manufacturing cream
- 3 dl white wine
- 3 lime
- 500 g basmati rice
- 1 head pak choi
- 500 g wild spinach, washed
- 5 stalks spring onion
- salt and pepper
- oil for frying

Used Bresc products



Bresc Lemongrass puree 450g

Preparation method

Braise the shallot gently with the lemongrass, then add the white wine and the cream and reduce slightly. Season with salt and pepper. Steam the rice until it is cooked through and keep it warm. Cut the cod into medaillions and fry them on both sides in some hot oil; place them in the sauce and cook until done. Cut the pak choi into thin strips. Stir-fry the spinach, pak choi and spring onion and season. Serve with the rice and the fish and a slice of lemon.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000