

CREAMY THAI FISH SOUP



USED BRESC PRODUCTS



Chopped shallot 1000g



Garlic chopped 1000g



Garlic chopped 450g



Ginger & lime WOK 450g



Green & red chilli WOK
450g



Lemongrass puree 450g

INGREDIENTS

8

- 1 l fish stock
- 1 l coconut milk
- 60 g Bresc Thai red curry
- 30 g Bresc Lemongrass puree
- 5 lime leaves
- 2 limes
- 20 g Bresc Garlic chopped
- 30 g Bresc Shallot, chopped
- 15 g coriander, chopped
- 20 g Bresc WOKchilli
- 20 g Bresc WOKginger
- 500 g prawns
- 500 g fish fillet
- 8 langoustines
- 8 scallops
- 4 stalks spring onion
- 100 g bean sprouts
- 1 red onion
- 1 small tin bamboo shoots
- fish sauce
- oil for frying

PREPARATION METHOD

Slice spring onion into rings and the red onion into extremely thin rings. Drain the bamboo shoots and cut the lime into segments. Cut the prawns and scallops in half and chop the fish into pieces. Marinate in a little Thai red curry. Braise the shallot, ginger, lemongrass, chilli and the remainder of the Thai red curry. Add the fish, pawns and lime leaves, fry with the shallots, etc., then coconut milk and the stock. Bring it almost to the boil but do not allow it to boil, then leave for 10 minutes for the flavours to develop. Season with fish sauce. Garnish with the vegetables in bowls, spoon the soup on top and serve with the chopped coriander and segments of lime.

BRESC



Thai red curry 450g