

FRENCH LOAF WITH SPICY EGG, KIMCHI AND FRIED ONIONS



USED BRESC PRODUCTS



Ginger puree 450g



Lemongrass puree 450g

INGREDIENTS

4

- 2 French loaves
- 10 g gochujang (Korean chilli sauce)
- 5 g Bresc Lemongrass puree
- 5 g Bresc Ginger puree
- 8 eggs
- ½ head iceberg lettuce
- 150 g kimchi cabbage
- 100 g bean sprouts
- 3 stalks spring onion
- 150 g shiitake
- 10 g soy sauce
- 4 g sesame oil
- 150 g mayonnaise
- 10 g black sesame seeds
- 20 g deep-fried onions

PREPARATION METHOD

Bake the French loaves and cut them in half. Mix the chilli sauce, ginger and lemongrass into the mayonnaise. Slice the spring onions into rings, remove the stalks from the shiitake and cut them into slices. Fry the shiitake in a little oil and season with the soy sauce and the sesame oil. Fry the eggs and season with salt and pepper. Spread the mayonnaise on the bread and arrange the remaining ingredients on top. Sprinkle the spring onion, sesame seeds and fried onions over the sandwiches.