

GREEN SWEET POTATO CURRY



INGREDIENTS

2
kg



- 1 k sweet potatoes
- 10 g Bresc Garlic chopped
- 60 g Bresc Thai green curry
- 5 dl coconut milk
- 3 dl vegetable stock
- 10 g coriander, chopped
- 5 g Thai basil, chopped
- 4 lime leaves
- 1 tin baby corn cobs
- 1 small tin bamboo shoots
- 1 lime, grated peel and juice
- 15 g fish sauce
- oil for frying

USED BRESC PRODUCTS



Garlic chopped 1000g



Garlic chopped 450g



Thai green curry 450g

PREPARATION METHOD

Peel the potatoes and chop into pieces. Braise them with the garlic and the Thai green curry until they are al dente. Add the coconut milk and the stock and boil until everything is tender. Add the bamboo shoots and the baby corn cobs and allow to cook briefly with the other ingredients. Add the grated peel and juice of the lime, the fish sauce and the coriander.

Serve with steamed rice or a refreshing salad and prawn crackers.