

## LEMONGRASS-COCONUT CHICKEN SOUP



### USED BRESC PRODUCTS



Lemongrass puree 450g

### INGREDIENTS

10 

- 1 l chicken stock
- 1 l coconut milk
- 3 chicken fillets
- 8 lemon leaves
- 50 g Bresc Lemongrass puree
- 20 g coriander, chopped
- 125 g bean sprouts
- 1 carton chestnut mushrooms
- 5 stalks spring onion
- 1 leek

### PREPARATION METHOD

Cut the chicken fillet into strips. Slice the leek and the spring onions into thin rings. Slice the mushrooms. Braise the leek, add the chicken and cook until the chicken is cooked through. Add the lemongrass and the lemon leaves and pour the stock and coconut milk onto it. Bring it almost to the boil but do not allow it to boil. Allow the soup to bubble for half an hour. Remove the lemon leaves. Fill the bowls with the soup, spring onion, mushrooms, coriander and bean sprouts.