

MANGO-CHILLI SAUCE



INGREDIENTS

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- 2 mangos
- 20 g Bresc WOKchilli
- 10 g Bresc Lemongrass puree
- 1 dl chilli sauce
- 4 dessertspoons rice vinegar
- 1 dl ginger syrup
- 20 g Bresc Shallot, chopped
- 10 g Bresc Garlic chopped
- oil for braising

USED BRESC PRODUCTS



Chopped shallot 1000g



Garlic chopped 1000g



Garlic chopped 450g



Green & red chilli WOK
450g



Lemongrass puree 450g

PREPARATION METHOD

Peel the mangos and dice the flesh. Braise the shallot, garlic, WOKchilli and then add the lemongrass and mango. Add the ginger syrup, vinegar and chilli sauce and continue cook. If necessary, puree the mixture.