

SALAD OF GRILLED AUBERGINE



INGREDIENTS

4

- 2 small, firm aubergines
- 20 g Bresc WOKchilli
- 10 g Bresc WOKginger
- 5 g Bresc Lemongrass puree
- 1 lime, grated peel and juice
- 10 g Bresc Garlic chopped
- 40 g soy sauce
- 5 g sesame oil
- black pepper
- 15 g coriander, chopped
- 5 g Thai basil, chopped

USED BRESC PRODUCTS



Garlic chopped 1000g



Garlic chopped 450g



Ginger & lime WOK 450g



Green & red chilli WOK 450g



Lemongrass puree 450g

PREPARATION METHOD

Slice the aubergines. Mix the other ingredients to make a marinade. Marinate the aubergines with a little dressing and heat the grill pan or barbecue. Grill the slices on both sides, then return them to the remainder of the dressing and serve immediately.