

SPICY BROCCOLI SOUP



USED BRESC PRODUCTS



Chopped shallot 1000g



Ginger puree 450g



Green & red chilli WOK
450g



Lemongrass puree 450g



Thai green curry 450g

INGREDIENTS

8

- 2 heads broccoli
- 1 l vegetable stock
- 1 l coconut milk
- 20 g Bresc WOKchilli
- 30 g Bresc Thai green curry
- 30 g Bresc Shallot, chopped
- 20 g Bresc Garlic chopped
- 30 g Bresc Lemongrass puree
- 20 g Bresc Ginger puree
- 30 g fish sauce
- 100 g bean sprouts
- 5 g Thai basil, chopped
- 5 g coriander, chopped
- 1 small tin bamboo shoots
- 250 g oyster mushrooms
- oil for frying

PREPARATION METHOD

Chop the broccoli stalks into small pieces and the florets into large pieces. Fry them well, then add the garlic, Thai green curry, lemongrass, chilli, shallot and ginger and braise them. Add the stock and the coconut milk and bring to the boil. Allow to simmer gently until the broccoli is cooked through. In the meantime, tear the oyster mushrooms and drain the bamboo shoots. Puree the soup and season with fish sauce. Fill the bowls with the vegetables, spoon the soup over them and garnish with the coriander and basil.