

THAIOLI OF SWEET POTATO



USED BRESC PRODUCTS



Alioli Limón 1000g



Ginger puree 450g



Green & red chilli WOK 450g



Lemongrass puree 450g

INGREDIENTS

kg

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- 2 sweet potatoes
- 100 g crème fraîche
- 100 g coconut milk
- 10 g Bresc Lemongrass puree
- 10 g Bresc Ginger puree
- 10 g Bresc WOKchilli
- 15 g coriander, chopped
- 10 g Bresc Beemster garlic puree
- 25 g fish sauce
- 200 g Bresc Alioli limón

PREPARATION METHOD

Bake the potatoes in their jackets in an oven at 200 degrees until they are soft. Peel them and mash them until smooth. Puree all the ingredients and mix them until into the potato.