

GRILLED ROMAINE LETTUCE WITH GADO GADO DIP



INGREDIENTS

10 

- 5 heads romaine lettuce
- 30 g deep-fried onions
- 375 g shelled peanuts
- soy oil
- 25 g Bresc Garlic chopped
- 40 g Bresc Shallot chopped
- 13 g Bresc Lemongrass puree
- 25 g soy sauce and another few drops
- 5 g tamarind paste
- 3 dl coconut milk
- 13 g Bresc WOKginger
- 13 g Bresc WOKchilli
- 25 g fish sauce
- 13 g serundeng

USED BRESC PRODUCTS



Bresc Chopped shallot
1000g



Bresc Garlic chopped
1000g



Bresc Garlic chopped
450g



Bresc Ginger & lime WOK
450g



Bresc Green & red chilli
WOK 450g



Bresc Lemongrass puree
450g

PREPARATION METHOD

Stir-fry the peanuts until they are brown and puree them in the kitchen machine. Heat the soy oil in a wok and fry the garlic and shallots. Add the peanuts, chilli, ginger, soy sauce and tamarind paste. Add the coconut milk. Bring to the boil and boil for 4 minutes while continuing to stir.

Heat the barbecue or grill pan. Cut the heads of romaine lettuce in half. Grill the lettuce well on both sides, then add a few drops of soy sauce and fish sauce.

Serve the lettuce with the coconut sauce and sprinkle the deep-fried onions and serundeng over it.