Indonesian-style chips "special"



Ingredients

4

600 g chips
480 g vegetarian chicken
4 dl satay sauce
20 g Bresc WOKchilli
20 g Bresc Madras
4 fried eggs
80 g atjar (Indonesian sweet-and-sour pickles)
20 g spring onion, sliced
80 g mayonnaise
20 g onions, fried

Used Bresc products



Bresc Green & red chilli WOK 450g



Bresc Madras 450g

Preparation method

Heat the satay sauce and season with the WOKchilli. Heat the meat in the satay sauce. Season the mayonnaise with the Madras. Deep-fry the chips. Drizzle the satay sauce over them and then arrange a fried egg on top. Garnish with atjar and the Madras-mayonnaise.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000