

LEMONGRASS LAMB STEW



USED BRESC PRODUCTS



Bresc Garlic chopped
1000g



Bresc Garlic chopped
450g



Bresc Ginger & lime WOK
450g



Bresc Green & red chilli
WOK 450g



Bresc Lemongrass puree
450g

INGREDIENTS

10

- 1500 g leg of lamb
- 75 g Bresc Lemongrass puree
- 50 g Bresc WOKginger
- 75 g Bresc Garlic chopped
- 75 g shallot, chopped
- 50 g Bresc WOKchilli
- 60 g palm sugar
- 3 lime
- 75 g fish sauce
- 50 g coriander, mint and Thai basil, chopped
- 5 dl coconut milk
- 3 packet rice vermicelli
- 3 pointed pepper
- 3 leek
- 3 onion
- oil for frying

PREPARATION METHOD

Slice the leek, pointed pepper and onion into strips. Cut the leg of lamb into slices. Mix the lime juice with the palm sugar and rub the mixture into the meat. Stir-fry the meat with the lemongrass, garlic, ginger and chilli and then add the coconut milk and stew. Season with a little fish sauce. Bring a pan of water to the boil and soak the rice vermicelli in it for 2 to 4 minutes, drain and rinse. Stir-fry the vegetables with the rice vermicelli and season with a little fish sauce. Serve with the stewed meat and garnish with the chopped herbs.