

LEMONGRASS SABAYON



INGREDIENTS

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- 40 g shallot, chopped
- 3 dl white wine
- ½ dl rice vinegar
- 20 g Bresc Lemongrass puree
- 2 lime leaves
- 15 g coriander, chopped
- 1 lime
- 3 egg yolks
- 100 g butter
- salt and pepper
- oil for braising

PREPARATION METHOD

Bring the wine, vinegar and shallot to the boil. Add coarsely ground pepper and the lime leaves. Reduce to a third and strain and allow to cool. Melt the butter, then add the lemongrass puree and allow the flavours to develop for 15 minutes, then clarify the mixture. Beat the yolks with vinegar reduction on a very low heat or au bain-marie until the yolks are cooked and the mixture is fluffy. Use a whisk to whisk in the melted butter into the mixture until the sauce is thick. Season with salt, pepper, chopped coriander and a little lime juice to taste.