

PANGANG SAUCE



INGREDIENTS

7,5
dl



- Half sweet onion
- 4 g Bresc Garlic chopped
- 20 g oil
- 15 g Bresc Strattu di pomodori
- 4 g Bresc Ginger
- 3 dl water
- 40 g sweet chilli sauce
- 40 g brown sugar
- 30 g lemon juice
- 30 g Ketchup
- 15 g white wine vinegar
- 3 g sambal oelek (spicy Indonesian condiment)
- corn starch

USED BRESC PRODUCTS



Bresc Garlic chopped
1000g



Bresc Strattu di
pomodoro 450g



Ginger puree 450g

PREPARATION METHOD

Fry the onion and garlic in the oil, add the strattu and ginger and leave to braise. Next, add the chilli sauce, brown sugar, lemon juice, ketchup, wine vinegar and sambal (spicy Indonesian condiment). Use the starch to thicken the sauce. Season with a little salt. Serve chilled.