

## PUMPKIN AND LEMONGRASS RELISH



### USED BRESC PRODUCTS



Bresc Lemongrass puree  
450g



Bresc Red chilli puree  
450g



Bresc Thai yellow curry  
450g



Ginger puree 450g

### INGREDIENTS

1,5  
kg



- 1 k pumpkin
- 0.5 k shallots, chopped
- 20 g Bresc Red chilli puree
- 30 g Bresc Lemongrass puree
- 10 g Bresc Ginger puree
- 10 g Bresc Thai yellow curry
- 8 g corn starch
- 1 dl vinegar
- 2 l water
- 300 g sugar
- oil for braising
- 4 lemon leaves
- 1 lime
- salt and pepper to taste

### PREPARATION METHOD

Peel the pumpkin, remove the seeds and chop it into even cubes. Braise all the ingredients together well. Then, add the sugar and allow it to melt. Add the vinegar, the water and the lime leaves. Boil everything until the cubes are not quite tender. Remove the leaves. Add the grated peel and juice from the lime to taste and season with pepper and a little salt. Allow to cool, then serve.