

PUMPKIN, SWEET PEPPER AND PINEAPPLE CURRY



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



Bresc Thai yellow curry
450g

INGREDIENTS

10

- 3 pumpkin
- 75 g shallot, chopped
- 3 red sweet pepper
- 3 yellow sweet pepper
- 1 pineapple
- 15 g Bresc Garlic chopped
- 50 g Bresc WOKchilli
- 50 g Bresc WOKginger
- 50 g Bresc Lemongrass puree
- 50 g Thai yellow curry
- 8 lime leaves
- 5 dl coconut milk
- 750 g rice
- 13 g mint, chopped
- 13 g coriander, chopped
- 13 g Thai basil, chopped
- oil for frying

PREPARATION METHOD

Chop the pumpkin, sweet peppers and pineapple into pieces. Fry everything gently in a little oil. Add the shallot, ginger, lemongrass, red chilli, Thai yellow curry and the garlic. Add the coconut milk and the stock and boil until everything is tender. In the meantime, steam the rice until soft. Serve the curry with the rice and garnish with the chopped herbs.