Salad with Thai fish balls



Used Bresc products



Bresc Green & red chilli WOK 450g



Bresc Lemongrass puree 450g



Bresc Thai yellow curry 450g

Ingredients

4

- 1 head iceberg lettuce
- 1 red onion
- ½ bunch spring onions
- ½ cucumber
- ½ carrot
- ½ bunch coriander
- 1 handful Thai basil
- 2 limes
- 20 g Bresc WOKchilli
- handful cashew nuts
- fish sauce
- 1 dl chilli sauce
- 30 g water
- 10 g Bresc Lemongrass puree
- 500 g fish fillet
- 20 g Thai yellow curry
- 40 g coconut milk
- sesame seeds, black and white
- grated coconut
- panko
- oil for frying

Preparation method

Cut the spring onion and red onion into rings, tear the iceberg lettuce loose, chop the cucumber (after removing the seeds) and carrot into julienne.
Cut the fish into pieces and puree to a farce with the coconut milk, yellow curry and fish sauce to taste. Add a little coriander, grated lime peel and lime juice to the mixture.
Stir some spring onion into the farce and shape into small balls. Roll them in a mixture of sesame seeds and panko, then chill.
For the dressing, mix the chilli sauce, lemongrass puree and the remaining juice and grated peel of the lime and season with chopped coriander and fish sauce.
In the meantime, heat the deep-fryer and assemble a salad from the lettuce, carrot, cucumber and cashew nuts. Deep-fry the balls until they are golden-brown. Arrange them on the salad and pour the dressing generously over them. Garnish with a bit of coriander and Thai basil.

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