

## SAMBAL-LEMONGRASS MARINADE FOR CHICKEN



### INGREDIENTS

500  
g

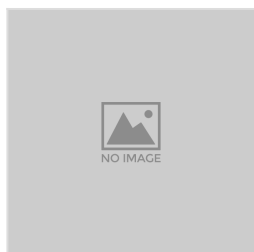


- 150 g sambal badjak (spicy Indonesian condiment)
- 30 g Bresc Lemongrass puree
- 20 g Bresc Ginger puree
- 0.5 dl ginger syrup
- 2 dl chilli sauce
- 3 lime leaves

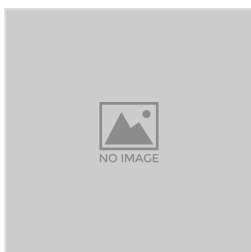
### PREPARATION METHOD

Puree everything to a smooth paste in the blender and marinate the chicken in it for at least 2 hours before use.

### USED BRESC PRODUCTS



Bresc Lemongrass puree  
450g



Ginger puree 450g