Sesame rice balls with beef



Used bresc products



Bresc Garlic puree 1000g



Bresc Lemongrass puree 450g



Bresc Thai red curry 450g



Ginger puree 450g

Ingredients

8

For the rice balls

- 400 g pandan rice
- 2 lime leaves
- panko
- 2 eggs, beaten
- flour
- black and white sesame seeds
- lettuce
- coriander
- segments of lime

For the mince

- 10 g Bresc Lemongrass puree
- 10 g Bresc Thai red curry
- 400 g beef mince
- 30 g Indonesian soy sauce
- 3 g Bresc Ginger puree
- 1 egg
- 4 dessertspoons panko
- 20 g oyster sauce
- 10 g chopped coriander
- 20 g fish sauce
- sunflower oil for frying

For the dip

- 2 dl Indonesian soy sauce
- 2 limes, grated peel and juice
- 15 g fish sauce
- 10 g coriander, chopped
- 10 g Bresc Lemongrass puree
- 10 g Bresc Garlic puree
- 4 g Bresc Ginger puree

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Preparation method

For the dip, mix the ingredients together and allow the flavours to develop briefly. Steam the rice with the lime leaves until cooked and allow to cool. For the mince, mix all the ingredients well and knead to a stiff mince mixture. Shape into small balls and fry in a little oil until they are just done. Allow to cool. Take some rice, press it flat on a sheet of plastic foil and fold it around a ball of mince. Twist the foil to close, making sure that the ball is under slight tension and store briefly in a fridge.
Preheat the deep-fryer to 180 degrees.
Mix the sesame seeds into the panko and roll the balls in the flour, then in the egg and then in the panko. Deep-fry the balls in the oil until they are golden-brown and allow the fat to drain off on kitchen paper. Serve them with some lettuce and the dip and garnish with the coriander and the lime.