

SOTO AJAM



USED BRESC PRODUCTS



Bresc Chopped shallot
1000g



Bresc Garlic chopped
1000g



Bresc Garlic chopped
450g



Bresc Ginger & lime WOK
450g



Bresc Green & red chilli
WOK 450g



Bresc Lemongrass puree
450g

INGREDIENTS

8

- 2 l chicken stock
- 20 g Bresc Shallot, chopped
- 20 g Bresc Lemongrass puree
- 20 g Bresc WOKchilli
- 10 g Bresc Garlic chopped
- 10 g Bresc WOKginger
- 20 g Thai yellow curry
- 1 packet sticky rice (lontong)
- 50 g creamed coconut
- 1 leek
- 1 carrot
- 2 large potatoes
- 8 eggs
- 1 packet rice vermicelli
- 10 g sambal badjak (spicy Indonesian condiment)
- 100 g bean sprouts
- ½ head Chinese cabbage
- 2 chicken fillets
- oil for braising
- deep-fried onions

PREPARATION METHOD

Boil the lontong with the creamed coconut in plenty of water for 1 to one-and-a-half hours until cooked. Boil the eggs. Cut them into six parts. Peel the potatoes and dice them, blanch until al dente then leave to dry in their own steam (once dry, they can be deep-fried or fried as crispy as you like). Soak the vermicelli in hot water, then rinse with cold water. Cut it in half. Chop the chicken into slices, the leek into half rings and the cabbage and carrot into fine julienne. Marinate the chicken for half an hour in a bit of Thai yellow curry. Braise the shallot, chilli, lemongrass, ginger, the remainder of the Thai yellow curry and the sambal. Add the chicken fillet and braise until it is done. Add the stock and allow to boil gently. Leave the stock for half an hour so the flavours can develop (it tastes even better if the stock can be left overnight). Cut the lontong into cubes. Fill the bowls with all the garnishes and heat the soup (do not allow to boil), spoon it into the bowls and garnish the herbs, deep-fried onions and sambal to taste.

BRESC



Bresc Thai yellow curry
450g