

STIR-FRIED VEGETABLES WITH GINGER SAUCE



INGREDIENTS

10 

- 625 g chestnut mushrooms
- 3 head pak choi
- 625 g beans
- 3 carrot
- 3 red onion
- 250 g bean sprouts
- 125 g peanuts
- 2 bunch green asparagus
- 50 g Bresc Garlic chopped
- 50 g Bresc WOKginger
- 25 g Bresc WOKchilli
- 3 dl Indonesian soy sauce
- 3 dl chilli sauce

USED BRESC PRODUCTS



Bresc Garlic chopped
1000g



Bresc Garlic chopped
450g



Bresc Ginger & lime WOK
450g



Bresc Green & red chilli
WOK 450g

PREPARATION METHOD

Cut the onion into half rings and the beans in half. Clean the carrot and cut into slices. Slice the mushrooms. Cut off the tips of the asparagus and chop the stems into lozenges. Fry everything well in a hot pan and add the chilli, ginger and garlic. Add the chilli sauce and Indonesian soy sauce and continue cook briefly. Garnish with the peanuts.