Thai carrot balm



Ingredients

1 kg

- 1 k carrots
- 40 g shallot, chopped
- 0.5 l vegetable stock
- 30 g Bresc Thai yellow curry
- salt and pepper
- 20 g Bresc Lemongrass puree
- 10 g Bresc Ginger puree
- 75 g butter, in cubes
- oil for frying

Preparation method

Chop the carrot into even pieces. Fry the carrot in some oil and add the shallot until it starts colour and soften. Add the ginger, lemongrass and Thai yellow curry. Braise them briefly with the carrots. Add the stock and cook until it is tender. Then reduce the stock considerably. Drain the carrot but save the liquid. Puree the carrot mixture with the butter in the blender until very smooth. Season with salt and pepper if required and rub it through a sieve.

Used bresc products



Bresc Lemongrass puree 450g



Bresc Thai yellow curry 450g



Ginger puree 450g

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