Thai red curry with beef



Ingredients

2 kg

- 500 g beef
- 425 g baby corn cobs (1 tin)
- 150 g bamboo shoots (1 tin)
- 1 head pak choi
- 1 red onion
- 1 bunch spring onion
- ½ bunch coriander
- 0.5 l coconut milk
- 125 g Bresc Thai red curry
- 4 g Bresc Ginger puree
- 1 lime (juice)
- 0.5 k rice

Used Bresc products



Bresc Thai red curry 450g



Ginger puree 450g

Preparation method

Cut the meat into slices. Coarsely chop the white parts of the pak choi, onion and spring onion. Fry the meat in the wok. Add all the vegetables and fry well with the meat. Add the red curry and ginger and fry everything briefly. Add the coconut milk. Cook the curry until ready and add the lime juice. In the meantime, boil the rice. Serve the curry with the rice and garnish with the chopped coriander.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000