Toast with spicy shrimp salad



Used Bresc products



Bresc Lemongrass puree
450g

Ingredients

4

- 300 g boiled shrimps
- 10 g Bresc Lemongrass puree
- 100 g mayonnaise
- 1 lime, grated peel and juice
- 1 lime in segments
- 4 g sambal (spicy Indonesian condiment)
- 2 stalks spring onion
- ½ Granny Smith
- 5 g mint, chopped
- 5 g coriander, chopped
- 10 g fish sauce
- lettuce
- 1 French loaf
- ½ red onion in half rings
- 6 g black sesame seeds
- extra spring onions in rings

Preparation method

Bake the French loaf. Cut the French loaf into two and then in half. Dice the apple extremely fine and slice the spring onion into very thin rings. For the salad, mix everything, except the lettuce, red onion and sesame seeds, together but save some herbs and spring onion to garnish. Season the shrimp salad. Grill the bread well on both sides and top it with the salad. Serve it with a segment of lime and some lettuce. Garnish with the rings of spring onion, the sesame seeds and the red onion rings.

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