Tom kha kai sauce

Ingredients

0,5 l

- 3 dl coconut milk
- 10 g Bresc Lemongrass puree
- 5 g Bresc WOKchilli
- 5 lime leaves
- 10 g Bresc WOKginger
- 5 g Bresc Garlic chopped
- 10 g Bresc Ginger puree
- 10 g Bresc Shallot chopped
- fish sauce

Preparation method

Fry the shallot gently without letting it brown, then add the lemongrass, ginger, chilli, lime leaves and the garlic. Heat briefly.
Add the coconut milk.
Leave so the flavours to develop for half an hour.
Remove the lime leaves, boil the sauce briefly and puree.
Add the fish sauce to taste.
Fluff up the sauce with a stick mixer before use.

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

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Ginger puree 450g

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