Wild mushroom salad



Used bresc products



Bresc Garlic chopped 1000g



Bresc Garlic chopped 450g



Bresc Ginger & lime WOK 450g



Bresc Lemongrass puree 450g

Ingredients

10

- 1500 g wild mushrooms mix (shiitake, chestnut mushrooms, oyster mushrooms)
- 50 g Bresc Garlic chopped
- 50 g Bresc Lemongrass puree
- 50 g Bresc WOKginger
- 10 g coarsely ground black pepper
- 25 g coriander
- 25 g Thai basil
- 10 stalks spring onion
- 25 g soy sauce
- 10 g sesame oil
- 25 g sesame seeds
- 250 g bean sprouts
- 3 small head pak choi
- oil for frying

Preparation method

Cut the spring onion into rings and pak choi into strips. Tear the herbs. Brown the sesame seeds in a dry frying pan.
Chop the wild mushrooms coarsely. Fry them well in hot oil and then add the garlic, ginger and the lemongrass. Season with the chilli, sesame oil and the soy sauce. Allow to cool a little. Stir everything lightly and serve immediately.

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