

YELLOW CURRY SOUP WITH PRAWNS AND ATLANTIC WOLFFISH.



USED BRESC PRODUCTS



Bresc Chopped shallot
1000g



Bresc Lemongrass puree
450g



Bresc Thai yellow curry
450g



Ginger puree 450g

INGREDIENTS

6

- 50 g Bresc Thai red curry
- 12 prawns
- 300 g Atlantic wolffish
- coriander, chopped
- 15 g fish sauce
- 40 g Bresc Shallot chopped
- 10 g Bresc Ginger puree
- 10 g Bresc Lemongrass puree
- 5 dl coconut milk
- ½ l fish stock
- ½ lime
- 3 stalks spring onion
- 1 packet nameko
- ½ tin bamboo shoots
- 100 g bean sprouts
- oil for frying

PREPARATION METHOD

Shell the prawns, remove the intestinal tract and cut them in half. Cut the wolffish into pieces.

Fry the fish and the prawns with the shallots in some oil. Add the Thai yellow curry, lemongrass and the ginger.

Add the stock and coconut milk. Bring briefly to the boil. Slice the spring onions into thin rings and cut the nameko loose.

Season with fish sauce and add the bamboo shoots, bean sprouts, spring onion and nameko.

Garnish with the chopped coriander and serve.