

MANGO-CHILISAUS



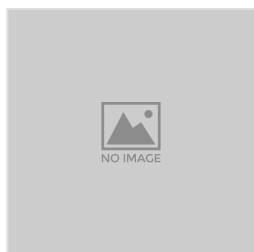
INGREDIËNTEN

0,5
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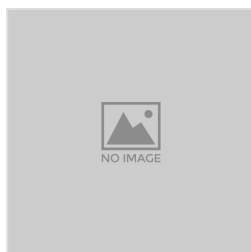


- 2 mango's
- 20 g Bresc WOKpeper
- 10 g Bresc Citroengraspuree
- 1 dl chilisaus
- 4 el rijstazijn
- 1 dl gembersiroop
- 20 g Bresc sjalot gehakt
- 10 g Bresc Knoflook gehakt
- olie om te smoren

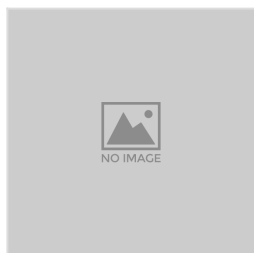
GEBRUIKTE BRESC PRODUCTEN



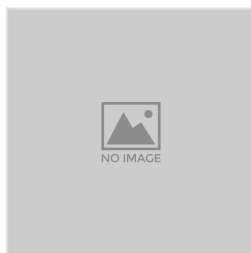
Bresc Citroengraspuree
450g



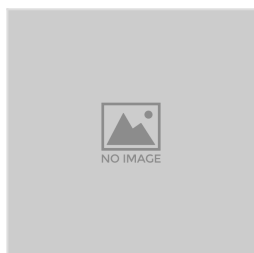
Bresc Gehakte sjalot
1000g



Bresc Groene & rode
peper WOK 450g



Bresc Knoflook gehakt
1000g



Bresc Knoflook gehakt
450g

BEREIDINGSWIJZE

Schil de mango's snijd het vlees in blokjes. Smoor de sjalot, knoflook, wokpeper voeg de sereh en mango toe. Blus af met de gembersiroop, azijn en chilisaus en kook door. Pureer indien gewenst.