

Coconut sauce, curry, lemongrass infusion |

Recipe for 4 servings

Description

A sauce that can accompany many vegetarian, vegan dishes or white meat fish.

Note

In the Asian cuisine, the spices can change, it's up to you to play on the tastes.

Ingredients

Sauce

- 1 Stick(s) Lemongrass
- 150 Ml Coconut milk
- 0.50 Small Onion
- 1 Tsp Curry powder
- 0.25 Tsp Smoked paprika
- 1 Tsp Fresh ginger
- 100 Gr Canned italian tomatoes
- 0.50 Unit(s) Green apple
- 50 Ml Vegetable stock
- 0.50 Unit(s) Lime juice
- 0.50 Unit(s) Lime zest(s)
- 2 Unit(s) Green onion

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**

Setting up

Crush the lemongrass stick when it comes out of the freezer (ideally).

Peel and chop the onion.

Finely chop the ginger, as well as the green apple with its skin.

Make the vegetable stock.

Remove the zest and juice from the lime.

Finely chop the green onion.

The sauce

Boil the coconut milk with the lemongrass to infuse it, after boiling, place a cling film on the pan for 10 to 15 minutes to intensify the infusion, strain the milk afterwards.

In a saucepan, heat oil over high heat, then lower the heat, then brown the onion with the spices and ginger. Stir occasionally for 3 to 4 minutes.

Once the onion is translucent, add the tomato flesh and the unpeeled green apple. Let simmer for 3 to 5 min, before adding the vegetable broth and the coconut milk with lemongrass.

Remove from heat and add lime juice and zest, adjusting seasoning.

Top with vegetables or fish if needed.

Bon appétit!