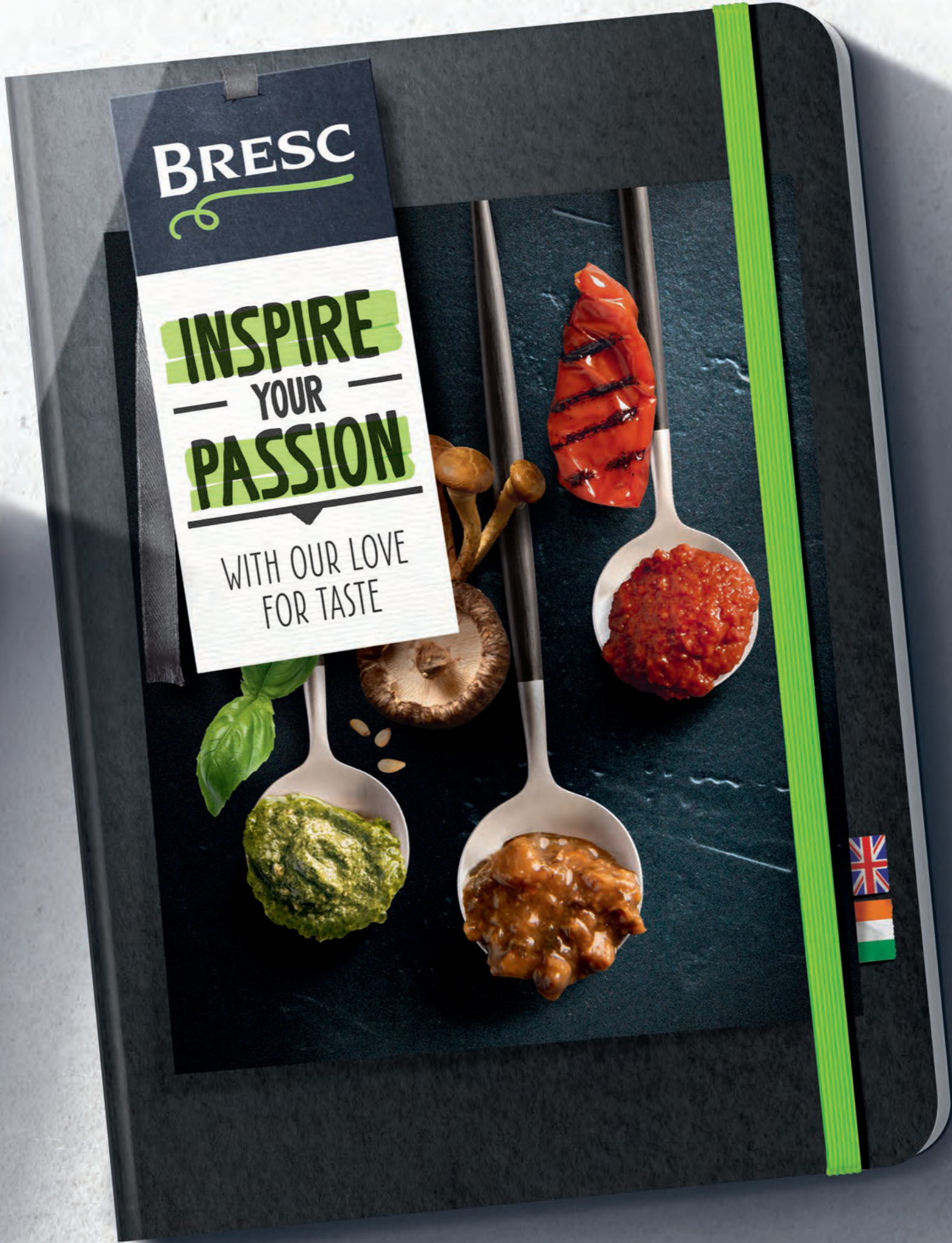


**BRESC**

**INSPIRE  
YOUR  
PASSION**

WITH OUR LOVE  
FOR TASTE



# BRESC

## DISCOVER OUR STORY

REAL PASSION FOR  
GASTRONOMY



Gastronomy is in Bresc's DNA. It all started in 1991 when Jan Hak, Ruud Seltenerijch and Henk Brunt decided to grow snails. These were packaged in small glass jars and delivered directly to quality caterers. With escargots comes garlic, of course... and so began the passion for this beautiful ingredient and all the others that followed.

## THE BEST INGREDIENTS WITH THE BEST TASTE

WE ARE ALWAYS LOOKING FOR THE BEST INGREDIENTS. AND WHEN WE HAVE FOUND THEM, WE ENSURE THE HIGHEST QUALITY TOGETHER WITH THE GROWERS. BECAUSE ONLY FROM THE BEST INGREDIENTS CAN YOU MAKE BEAUTIFUL PRODUCTS, WITH A RICH FLAVOUR.

THEREFORE, YOU, AS A CULINARY PROFESSIONAL, CHOOSE BRESC BECAUSE OF THE QUALITY OF OUR PRODUCTS, WHICH ARE HIGH IN FLAVOUR AND EASY TO USE.

## PRESERVATION IN OIL

WE HAVE TRANSLATED AN ANCIENT PRESERVATION TECHNIQUE INTO TODAY'S WORLD: PRESERVING GOOD INGREDIENTS IN OIL, KEPT CHILLED FOR IDEAL SHELF LIFE.



## FROM EXPERTS FOR EXPERTS

GERTJAN, EXPERIENCED CHEF AND PRODUCT DEVELOPER AT BRESC SINCE 2002. KNOWS HERBS & SPICES AND THEIR PROPERTIES LIKE THE BACK OF HIS HAND.



## OUR RANGE OF FRESH GARLIC AND HERB PRODUCTS CONSISTS OF THREE PILLARS:

- OUR ESSENTIALS: OUR CORE RANGE, IDEAL FOR YOUR MISE-EN-PLACE
- OUR BLENDS: BLENDS FOR A CULINARY JOURNEY IN YOUR KITCHEN
- READY FOR YOUR DISH: READY TO SERVE, THE FINISHING TOUCH FOR YOUR DISH

## OUR ESSENTIALS – OUR CORE RANGE: IDEAL FOR MISE-EN-PLACE



OUR RANGE OF GARLIC AND HERB PRODUCTS ARE THE EASIEST WAY TO SPEED UP YOUR MISE-EN-PLACE, WHILE SAFEGUARDING THE POWERFUL FLAVOUR.



## OUR ESSENTIALS: GARLIC



LIKE ALL MEMBERS OF THE ALLIUM FAMILY, THE GARLIC PLANT STORES ITS EXCESS ENERGY IN THE BULB AS IT GROWS. THIS IS HOW IT STORES NUTRIENTS FOR THE WINTER. WHEN GARLIC IS CONSUMED FRESH OR IMMEDIATELY AFTER HARVEST, THE FLAVOUR IS MILD – WITHOUT BEING PUNGENT AND FRESH ONION-LIKE.



## GARLIC CHOPPED 1 KG

COARSELY CHOPPED GARLIC FROM **YOUNG, FRESH BULBS**. MILD IN FLAVOUR AND WITH A MILD AND DELICATE AROMA.



## GARLIC PUREE 1 KG

PRACTICAL GARLIC PUREE MADE FROM FRESH WHOLE CLOVES, WITH A **PUNGENT FLAVOUR**.



## AJO DE ANDALUCIA 450 G

THANKS TO ITS **SPANISH ORIGIN**, THE GARLIC HAS A POWERFUL FLAVOUR AND A CRISPY BITE. IDEAL FOR WOK DISHES, FOR EXAMPLE.



## BLACK GARLIC PUREE 325 G

BLACK GARLIC IS CREATED BY **FERMENTING** THE GARLIC BULB. AS THE SUGARS AND AMINO ACIDS IN THE BULB REACT, THE DEEP BLACK COLOUR AND UNIQUE MILD FLAVOUR REMINISCENT OF LIQUORICE IS CREATED. THE BULB SMELLS SLIGHTLY OF SOY, BUT IS NOT AT ALL SALTY. THE BLACK GARLIC BELONGS TO **THE FIFTH FLAVOUR: UMAMI**. THIS MAKES THE PUREE VERY SUITABLE AS A SALT SUBSTITUTE OR AS A SEASONING IN A DISH.



## ROASTED GARLIC PUREE 325 G

ROASTING GIVES THE GARLIC A WHOLE NEW **DIMENSION IN TEXTURE & FLAVOUR** AND ADDS A SOFT, SLIGHTLY SWEET FINISHING TOUCH TO YOUR DISH.



## OUR ESSENTIALS: SELECTION OF INGREDIENTS

TASTY PRODUCTS MADE FROM FRESH AND PURE INGREDIENTS. ONLY THE BEST INGREDIENTS ARE SELECTED BY US AND HARVESTED AT THE BEST MOMENT ACCORDING TO OUR WISHES. ONLY IN THIS WAY CAN WE GUARANTEE THE BEST QUALITY.



## LEMONGRASS PUREE

BRESC LEMONGRASS PUREE IS MADE FROM **YOUNG LEMONGRASS, WHEN IT IS STILL GREEN AND SOFT.** THE PUREE OFFERS A MILD AND BALANCED FLAVOUR AND IS COMPLETELY **FIBRE-FREE** SO YOU CAN EASILY ADD IT TO YOUR RECIPE WITHOUT FUSS AND ALWAYS WITH THE SAME FLAVOUR EFFECT. PERFECT IN HOT DISHES, CURRIES, SOUPS AND MORE, SURPRISINGLY GOOD IN PASTRIES AND EVEN IN DESSERTS LIKE CRÈME BRÛLÉE OR ICE CREAM.



450 G

## GRILLED BELL PEPPER PUREE

THIS GRILLED BELL PEPPER PUREE ADDS A **FULL, ROASTED FLAVOUR** TO ANY DISH.



450 G

## GINGER PUREE

YOUNG GINGER HAS A UNIQUE, LEMONY SWEET FLAVOUR - WHILE DRIED GINGER HAS MORE POWERFUL NOTES. BRESC OFFERS YOU **THE TASTE OF FRESH GINGER ALL YEAR ROUND.** THE PERFECT STARTER FOR AN ASIAN WOK DISH, A CURRY OR FOR OTHER DISHES.



450 G

## HORSERADISH PUREE

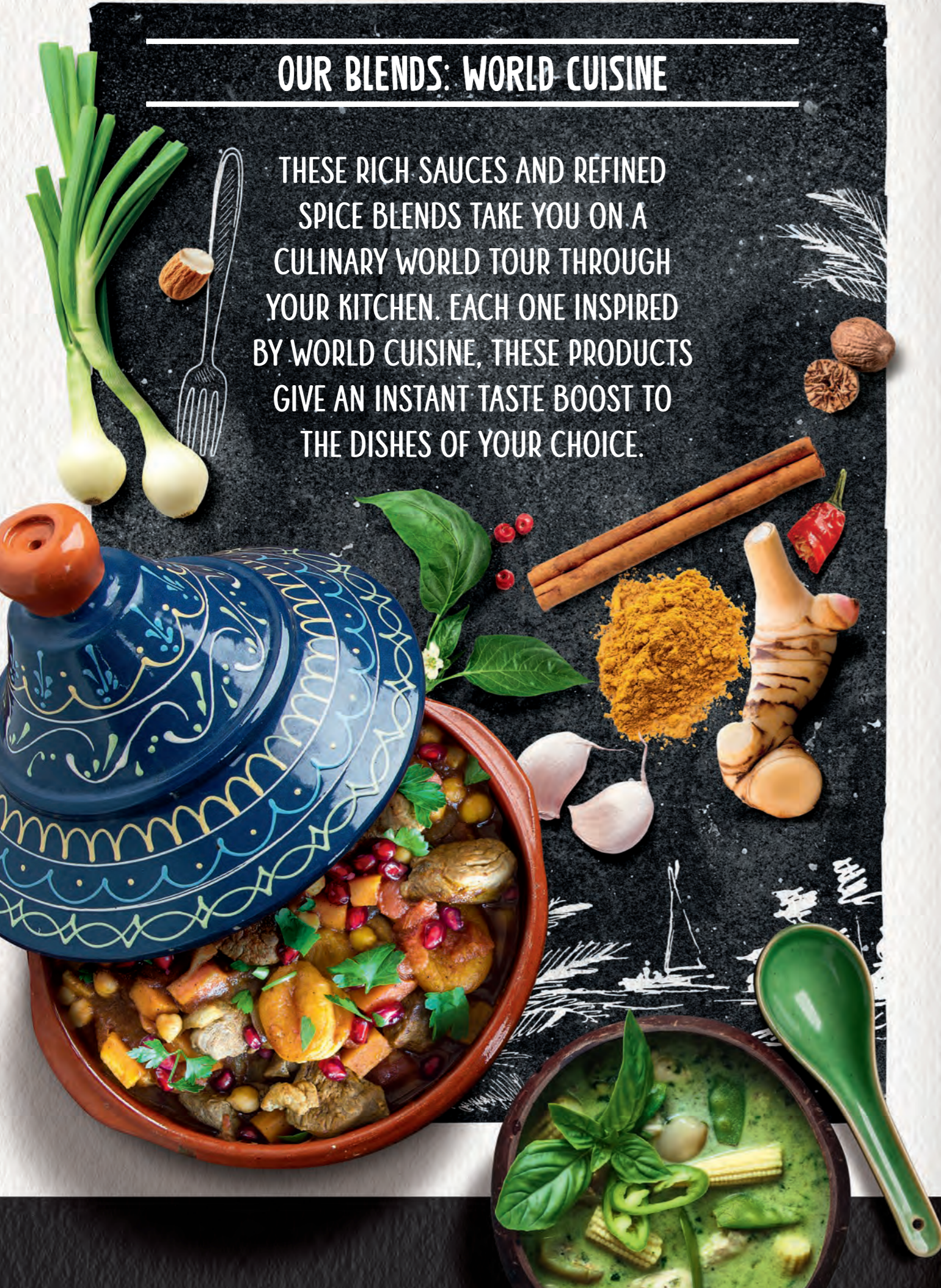
HORSERADISH PUREE IS MADE FROM THE **FRESHLY CRUSHED ROOT.** MIX WITH CRÈME FRAÎCHE TO MAKE A PREMIUM FRESH SAUCE FOR YOUR SUNDAY ROAST.



450 G

## OUR BLENDS: WORLD CUISINE

THESE RICH SAUCES AND REFINED SPICE BLENDS TAKE YOU ON A CULINARY WORLD TOUR THROUGH YOUR KITCHEN. EACH ONE INSPIRED BY WORLD CUISINE, THESE PRODUCTS GIVE AN INSTANT TASTE BOOST TO THE DISHES OF YOUR CHOICE.



## THAI GREEN CURRY

THAI GREEN CURRY IS A POWERFUL SPICE BLEND THAT IS PERFECT AS A SPICE ACCENT IN SOUPS AND SAUCES. THIS CHILLED SPICE MIX CONSISTS OF **SEREH, CHILLIES, CORIANDER LEAF, FRESH GINGER AND GARLIC.** AUTHENTIC INGREDIENTS FOR A THAI CURRY.



450 G



## CHIMICHURRI

CHIMICHURRI ORIGINATED IN ARGENTINA AND IS **CURRENTLY TRAVELLING AROUND THE WORLD.** IT GOES PERFECTLY WITH GRILLED BEEF, SO YOU WILL FIND IT IN TRADITIONAL ARGENTINIAN 'CHURRASCARIAS'. TO PREPARE AUTHENTIC CHIMICHURRI, YOU NOT ONLY NEED MORE THAN 10 INGREDIENTS, BUT ALSO A LOT OF TIME. BRES'S CHIMICHURRI BRINGS ALL THE INGREDIENTS AND PREPARATION TIME TOGETHER AND **GUARANTEES CONSISTENTLY HIGH QUALITY.**



450 G



## HARISSA

HARISSA IS **THE SPICY SEASONING OF ARABIC CUISINE**. THERE, IT IS WIDELY USED AS A SEASONING ALONGSIDE MEAT AND VEGETABLE DISHES. HARISSA IS MADE FROM **CHILLIES, GARLIC, CUMIN, CORIANDER, TOMATO AND PAPRIKA** AND IS FRESH AND MILDLY SPICY IN FLAVOUR.

450 G



## TIKKA MASALA

THE CHILLED FRESH TIKKA MASALA IS A COMBINATION OF TOMATOES, PAPRIKA, CINNAMON, GARLIC AND GINGER, AMONGST OTHERS. **POWERFUL AND SPICY IN FLAVOUR**. NOT ONLY DELICIOUS IN CLASSIC **INDIAN CURRIES**, CAN ALSO BE USED AS A FLAVOUR ACCENT IN PUREES AND SAUCES.

450 G



## CURRY MADRAS

CURRY MADRAS IS NAMED AFTER THE CITY OF MADRAS (CHENNAI) IN SOUTHERN INDIA AND CONSISTS OF MANY HERBS AND SPICES SUCH AS **GARLIC, CURRY, SAMBAL, GINGER AND CUMIN**. MADRAS IMPARTS FLAVOUR INSTANTLY AND IS VERY WIDELY APPLICABLE.

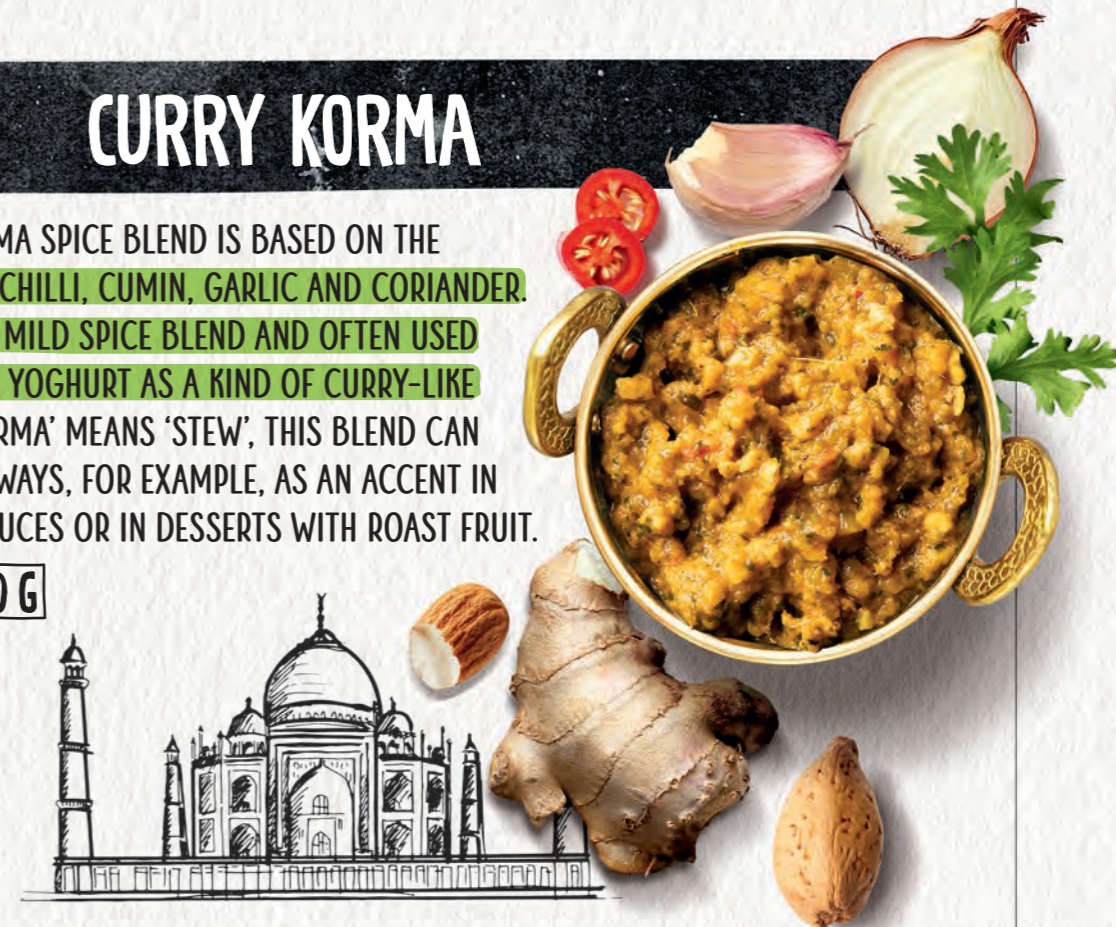
450 G



## CURRY KORMA

THE TASTE OF THE KORMA SPICE BLEND IS BASED ON THE FLAVOURS OF **GINGER, CHILLI, CUMIN, GARLIC AND CORIANDER**. THE KORMA PASTE IS **A MILD SPICE BLEND AND OFTEN USED IN COMBINATION WITH YOGHURT AS A KIND OF CURRY-LIKE SAUCE**. ALTHOUGH 'KORMA' MEANS 'STEW', THIS BLEND CAN BE USED IN FAR MORE WAYS, FOR EXAMPLE, AS AN ACCENT IN REFRESHING CREAM SAUCES OR IN DESSERTS WITH ROAST FRUIT.

450 G



## READY FOR YOUR DISH – THE FINISHING TOUCH TO YOUR DISH

THESE ARE OUR CHILLED, READY-TO-USE GARNISHES. IDEAL FOR FINISHING OFF YOUR DISH OR FOR SERVING STRAIGHT AWAY. HERE YOU WILL ALSO FIND A NUMBER OF VERSATILE TAPENADES AND MARINATED VEGETABLES TO FLAVOUR AND EMBELLISH YOUR SALADS, FOR EXAMPLE.

### SUNDRIED TOMATO TAPENADE

CLASSIC TAPENADE WITH A COARSE TEXTURE BASED ON TURKISH SUN-DRIED TOMATOES, BASIL, SUNFLOWER OIL AND ALMONDS. A **SOPHISTICATED CULINARY FLAVOUR** WITH A SPICY ACCENT.

1 KG



### TOMATO CHUTNEY

CHUTNEY IS THE GARNISH OF INDIAN AND PAKISTANI CUISINE. TRADITIONALLY SERVED WITH SPICY CURRIES. THE CHILLED CHUTNEYS HAVE A **WIDE FLAVOUR PALETTE OF SWEET, SOUR AND SPICY**. THE COMBINATION OF TOMATO, ONION, VINEGAR, CORIANDER AND GREEN PEPPER MAKE THESE SAUCES **VERSATILE**. AN IDEAL SEASONING WITH BREAD, CHEESE OR AS AN ACCOMPANIMENT TO GRILLED (BEEF) MEAT.

1 KG



## MARINATI

MARINATI ARE MARINATED PIECES OF BELL PEPPER OR TOMATO AND CAN BE USED IN MANY WAYS AS A **GARNISH IN SALADS, WITH PASTA OR AS A BITE WITH HOT SAUCES.**

### PEPERONI MARINATI

THESE MARINATED, GRILLED BELL PEPPER CHUNKS WITH GREEN OLIVES WILL PRODUCE A HERBY, RICH FLAVOUR AND A LOVELY VISUAL EFFECT IN A DISH. THE GRILLED PIECES OF BELL PEPPER ARE MARINATED IN A HERB-FLAVOURED SUNFLOWER OIL WITH WHITE WINE, GARLIC, CORIANDER AND SHALLOTS.

1 KG



### POMODORI MARINATI

SOFT, SEMI-DRIED TOMATO CHUNKS IN DELICATELY HERB-FLAVOURED OIL. THE TOMATOES ARE DRIED BRIEFLY IN AN OVEN, THEN MARINATED IN OIL WITH BASIL, OREGANO AND GARLIC. THESE CHILLED TOMATO CHUNKS LOOK STUNNING IN A DISH AS WELL AS ADDING A HERBY, RICH FLAVOUR AND LOVELY VISUAL EFFECT TO IT.

1 KG







**THANK YOU!**

**BKESC**

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