

**BRESC**

**INSPIRE  
YOUR  
PASSION**

WITH 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 Seltenrijch 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 AS 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 CLOVES**  
HAND PEELLED, FRESH  
GARLIC CLOVES  
1 KG

**GARLIC SLICES**  
THINLY SLICED  
450 G

**BLACK 325 G**  
**GARLIC PUREE**  
FERMENTED GARLIC  
BRIMMING WITH  
UMAMI

**ROASTED 325 G**  
**GARLIC PUREE**  
ROASTED TEXTURE & FLAVOUR

**GARLIC CHOPPED**  
COARSELY CHOPPED  
YOUNG FRESH BULBS  
450 G 1 KG

**SMOKED 325 G**  
**GARLIC PUREE**  
SAVOURY, SMOKY  
FLAVOUR BOOST.

**FRESHLY CHOPPED**  
**SPANISH GARLIC**  
POWERFUL SPANISH GARLIC  
450 G

**AJO DE 450 G**  
**ANDALUCIA**  
PRONOUNCED FLAVOUR  
OF ANDALUSIA'S  
DRY CLIMATE

**GARLIC PUREE**  
HANDY PUREE WITH A  
TANGY FLAVOUR  
1 KG

**BIO 325 G**  
**GARLIC PUREE**  
ORGANIC, FRESH  
SPANISH GARLIC

**GARLIC 450 G**  
**SUPERIEUR PUREE**  
PUREE WITH A VERY  
FINE TEXTURE

**BEEMSTER 450 G**  
**GARLIC PUREE**  
WITH THE FLAVOUR TERROIR OF  
THE DUTCH BEEMSTER CLAY SOIL



## 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

## 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

## BASIL PUREE

THE PURE AND AUTHENTIC TASTE OF ITALIAN BASIL FROM THE **BERICI HILLS** - IN A JAR! THE AROMA AND BEAUTIFUL GREEN COLOUR OF BASIL ARE PRESERVED.



450 G

## CORIANDER PUREE

THE CORIANDER PUREE CAN BE APPLIED DIRECTLY IN BOTH COLD AND HOT DISHES. IT **RETAINS ITS PURE FLAVOUR AND COLOUR DURING USE**.



450 G

## HORSERADISH PUREE

HORSERADISH PUREE IS MADE FROM **FRESHLY BRUISED ROOT**.



450 G





## GRILLED BELL PEPPER PUREE

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



450 G



## SHALLOT CHOPPED

FINELY CHOPPED SHALLOT IS A **FRENCH CUISINE CLASSIC**. IT IS A COMMON BASE FOR PREPARING SOUPS AND SAUCES.



1 KG



## RED CHILI PUREE

FRESH RED CHILIES, MASHED WITH SOME OIL. READY TO USE. **MEDIUM IN SHARPNESS**.



450 G

## STRATTU DI POMODORO

STRATTU DI POMODORO MEANS **'EXTRACT OF TOMATOES'**. AFTER HARVESTING, THE TOMATOES ARE HALVED AND **DRIED IN THE SUN FOR A WEEK**. THIS IS THE BASIS FOR THIS FULL-BODIED TOMATO FLAVOURING. STRATTU IS THE ESSENCE OF SICILIAN COOKING. SUN-DRIED TOMATO PASTE IS FOUND IN ALMOST EVERY ITALIAN RECIPE. AND STRATTU DI POMODORI IS **THE BRINGER OF UMAMI** IN EVERY DISH.

450 G



## ERBE ITALIANO

THIS **ITALIAN HERB BLEND** CONTAINS THE INGREDIENTS BASIL, OREGANO, PARSLEY, THYME AND ROSEMARY. AN EXTRA ADDITION OF SUN-DRIED TOMATO GIVES THIS BLEND ITS WARM FULL FLAVOUR. THIS MAKES THIS HERB MIX WIDELY APPLICABLE. THE ERBE ITALIANO IS PERFECT FOR SEASONING SAUCES AND SOUPS OR FOR SEASONING MEAT AND FISH MARINADES.

450 G



## MUSHROOM MIX

THIS CHILLED MUSHROOM MIX CONSISTS OF VARIOUS MUSHROOMS SUCH AS **OYSTER MUSHROOMS, SHIITAKE AND PORCINI MUSHROOMS** AND IS FLAVOURED WITH ONION, GARLIC AND PARSLEY. IN CLASSIC CUISINE, THIS BLEND IS BETTER KNOWN AS **DUXELLES**. THE BLEND IS AN EXPLOSION OF UMAMI AND ADDS INSTANT FLAVOUR TO A DISH. ITS VERSATILITY IN USE MAKES IT THE IDEAL BASE FOR SOUPS AND SAUCES.

450 G



## OUR BLENDS: SHARING OUR ITALIAN SECRETS

WE ASKED OUR ITALIAN COLLEAGUE ALBERTO TO REVEAL SOME SECRETS OF ITALIAN CUISINE. TOGETHER, WE CAME UP WITH A SELECTION OF PESTOS, SAUCES AND HERBS FROM DIFFERENT REGIONS. THESE ARE PERFECT FOR THE CHEF LOOKING FOR TRUE ITALIAN FLAVOUR.



## GREEN PESTOS

### PESTO ALLA GENOVESE

THE TRADITIONAL RECIPE PREPARED WITH 35% D.O.P. BASIL FROM GENOA AND D.O.P. PARMIGIANO.

450 G



**NEW**

### VEGAN PESTO

WITH CASHEW NUTS AS A PLANT-BASED ALTERNATIVE TO CHEESE.

450 G



**NEW**

### BÄRLAUCH PESTO

DASH GARLIC PESTO: WILD GARLIC.

450 G



### PESTO DI BASILICO

38% BASIL, OLIVE OIL AND PINE NUTS. ADD TO YOUR DISHES AND SERVE IMMEDIATELY - HOT OR COLD.

1 KG



### PESTO VERDE

26% BASIL, OIL, PINE NUTS AND CHEESE.

**SPECIALLY DEVELOPED FOR HOT PREPARATION.**

450 G 1 KG



## RED PESTOS

### PESTO ROSSO

BASIL, OREGANO, GARLIC, CHEESE AND SUN-DRIED TOMATOES. **HIGH ON FLAVOUR** AND GREAT FOR IN HOT APPLICATIONS.

450 G



### PESTO DI POMODORI

THE COMBINATION OF **TOMATO, GRILLED PEPPERS, ALMONDS AND AROMATIC BASIL** RESULTS IN A BEAUTIFUL, FRESH PESTO WITH AN AUTHENTIC ITALIAN FLAVOUR. IDEAL IN PASTA DISHES OR FOR OTHER HOT AND COLD APPLICATIONS.

1 KG



### PESTO ALL'ARRABBIATA

PESTO ALL'ARRABBIATA IS A SPICY ITALIAN PESTO MADE WITH SUN-DRIED TOMATOES, GARLIC AND RED PEPPERS. THE NAME "ARRABBIATA" MEANS "ANGRY" IN ITALIAN, REFERRING TO **THE SPICINESS OF THE SAUCE**. THIS SPICY PRODUCT GIVES A FLAVOUR BOOST TO (PASTA) DISHES. BUT IT IS ALSO IDEAL AS A SEASONING IN OTHER DISHES. OR SIMPLY DELICIOUS WITH A NICE PIECE OF BREAD OR CIABATTA.

450 G



## AGLIO E PEPERONCINO

THIS COMBINATION OF **GARLIC, OLIVE OIL AND RED PEPPER FLAKES** JOINS THE PASTA IN A FLAVOURFUL WAY. THE PASTA DISH ORIGINATED IN ABRUZZO. SOMETIMES IT IS VARIED WITH ADDITIONAL INGREDIENTS SUCH AS PARSLEY OR GRATED CHEESE, BUT THE TRADITIONAL VERSION KEEPS IT SIMPLE WITH JUST THREE MAIN INGREDIENTS.

1 KG



## BRUSCHETTA

BRUSCHETTA IS THE TRADITIONAL ITALIAN ANTIPASTI FROM CENTRAL ITALY: **GRILLED BREAD SPREAD WITH GARLIC AND OLIVE OIL**. OVER TIME, THE TERM BRUSCHETTA HAS COME TO REFER MORE TO THE TOPPINGS THAN TO THE BREAD ITSELF. **TOMATO-BASED OR GRILLED PEPPER-BASED**.

325 G

1 KG



PESTO ALL'ARRABBIATA WITH MUSSELS

## 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.



## ALIOLI CLÁSICO

TRADITIONAL SAUCE FROM THE SPANISH REGION OF CATALONIA. MADE FROM **SPANISH GARLIC CLOVES**, OLIVE OIL AND A LITTLE LEMON JUICE. CREAMY IN FLAVOUR AND READY-TO-USE.

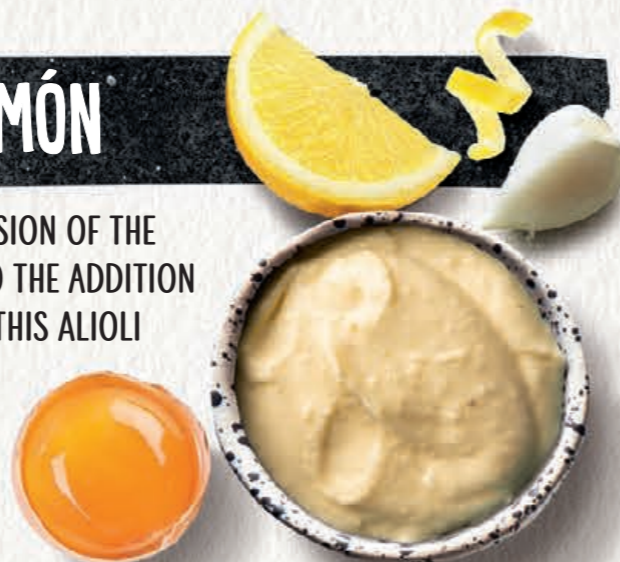
325 G 1 KG



## ALIOLI LIMÓN

THE **FRESH-FLAVOURED** VERSION OF THE CLASSIC ALIOLI. THANKS TO THE ADDITION OF **LEMON AND LIME LEAF**, THIS ALIOLI LIMÓN IS DELICIOUS WITH BREAD OR FISH DISHES.

1 KG



## ALIOLI PIMIENTO

THE PIMIENTO IS THE **SLIGHTLY SPICY** VERSION OF THE ALIOLI. ITS FLAVOUR IS BASED ON **ROUILLE**. **CORIANDER** PROVIDES A FRESH COUNTERPART TO THE CHILLIES.

1 KG



## GAMBA MARINADE

A MARINADE BASED ON SUNFLOWER AND OLIVE OIL, WITH DIFFERENT TEXTURES OF GARLIC, A SLIGHT TANG FROM THE COARSELY CHOPPED RED PEPPERS AND THE WARM FLAVOUR OF PROVENCAL HERBS. THE **ULTIMATE MARINADE** FOR PRAWNS AND OTHER SEAFOOD.

325 G  
1 KG



## 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 'CHURRASCARIAS', AMONGST OTHERS. TO PREPARE AUTHENTIC CHIMICHURRI, YOU NOT ONLY NEED MORE THAN 10 INGREDIENTS, BUT ALSO A LOT OF TIME. BRES'C CHIMICHURRI BRINGS ALL THE INGREDIENTS AND PREPARATION TIME TOGETHER AND **GUARANTEES CONSISTENTLY HIGH QUALITY**.

450 G





## WOK

THREE PRODUCTS SPECIALLY DEVELOPED FOR WOK DISHES ARE THE IDEAL FLAVOUR BASE FOR ASIAN DISHES.



### GINGER & LIME

CHOPPED GINGER, LEMONGRASS AND LIME LEAF IN OIL.



450 G

### GARLIC & SPRING ONION

CHOPPED GARLIC, COARSELY CHOPPED FRESH RED PEPPER AND SPRING ONION ON SUNFLOWER OIL.



450 G



### GREEN & RED CHILI

FRESH RED AND GREEN CHILLIES, COARSELY CHOPPED INTO RINGS AND SET ON OIL. MEDIUM IN SHARPNESS.



450 G

## THAI CURRY'S

THAI CURRIES ARE ALL **POWERFUL SPICE BLENDS** THAT ARE GREAT WITH FISH AND MEAT DISHES AND AS A BASE FOR THAI SOUPS. THE CURRIES CONTAIN THE AUTHENTIC INGREDIENTS FOR A **THAI CURRY**.



### YELLOW CURRY

WITH FAMILIAR FLAVOURS OF TURMERIC, CUMIN, GALANGAL (LAOS) AND GARLIC, THAI YELLOW CURRY IS GREAT FOR **VEGETABLE AND SEAFOOD CURRIES**.



450 G

### RED CURRY

THE COMBINATION OF RED CHILLIES, GARLIC, LEMONGRASS AND FRIED ONIONS GIVES THIS BLEND ITS **FULL ROUND FLAVOUR** MAKING IT WIDELY APPLICABLE.



450 G

### GREEN CURRY

THIS POWERFUL CHILLED SPICE BLEND CONSISTS OF **SEREH, CHILLIES, CORIANDER LEAF, FRESH GINGER AND GARLIC**. GREAT AS A SPICE ACCENT IN SOUPS AND SAUCES.



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 BELL PEPPER** AND IS FRESH AND MILDLY SPICY IN FLAVOUR.

450 G



## RAS EL HANOUT

RAS EL HANOUT IS THE WELL-KNOWN SPICE MIXTURE FROM **MOROCCAN CUISINE**. RAS EL HANOUT MEANS **'THE BEST FROM THE SHOP'** AND IS WIDELY USED WITH MEAT, COUSCOUS AND STEWS (TAGINE). THE SPICE MIX CONSISTS OF MANY HERBS AND SPICES SUCH AS BELL PEPPER, CINNAMON, GINGER, CUMIN, CORIANDER, GARLIC, CARDAMOM AND CLOVES.

450 G



## TIKKA MASALA

THE FRESH CHILLED TIKKA MASALA IS A COMBINATION OF TOMATOES, BELL PEPPER, CINNAMON, GARLIC AND GINGER, AMONGST OTHERS. **POWERFUL AND SPICY** IN FLAVOUR. NOT ONLY DELICIOUS IN CLASSIC **INDIAN CURRIES**, CAN ALSO TO 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



## OUR BLENDS: BBQ

WHEN GETTING STARTED WITH MEAT OR BBQ IN GENERAL, YOU HAVE SEVERAL OPTIONS AT YOUR DISPOSAL. YOU CAN MARINATE YOUR MEAT FOR 24 HOURS WITH ONE OF BRESK'S **THREE MARINADES** OR CHOOSE TO REFINE YOUR MEAT OR BBQ DISH DURING THE COOKING PROCESS WITH ONE OF THE **FOUR GLAZES**. OR ADD AN EXTRA FLAVOUR BOOST BY FINISHING WITH ONE OF THE **TWO PARRILLADAS** AFTER GRILLING. SERVE IT WITH FRUITY AND **FRESH SAISAS**. THERE ARE NO LIMITS TO YOUR CREATIVITY!



## WATER-BASED MARINADES

★  
**BEFORE GRILLING**  
★

BEFORE GRILLING:

- OUR BBQ EXPERTS SWEAR BY WATER-BASED MARINADES.
- THESE GIVE MORE FLAVOUR, MORE TENDER AND JUICIER MEAT, AS THE SPICES IMPART FLAVOUR DEEP INTO THE CORE (OSMOSIS).
- ANOTHER ADVANTAGE: NO STINGING FLAMES ON THE GRILL.
- SOAK THE MARINADE FOR 3-24 H BEFORE GRILLING.

### MARINADE FOR BEEF



THIS MARINADE PAIRS EXCELLENTLY WITH BEEF AND SURPRISES IN VEGAN AND VEGETABLE DISHES. IT BRINGS THE SPICY AND **PROVENCAL FLAVOURS** OF ROSEMARY, THYME AND SHALOT DEEP TO THE CORE.



1 KG

### MARINADE FOR PORK



MARINATE PORK (OR VEGETABLES!) WITH THIS WATER-BASED MARINADE. IT BRINGS THE **SMOKY FLAVOUR OF GARLIC**, THE SPICINESS OF **CHIPOTLE** AND THE SPICE OF THYME & OREGANO TO THE MEAT.



1 KG

### MARINADE FOR CHICKEN



THIS WATER-BASED MARINADE BRINGS THE SPICE OF **CURRY**, THE FRESHNESS OF WHITE WINE VINEGAR AND THE ROASTED FLAVOURS OF CHILLI AND GARLIC. PERFECT WITH CHICKEN OR OTHER DISHES.



1 KG

## GLAZES

AFTER GRILLING:

- BAKE OFF WHEN THE MEAT IS ALMOST DONE AND THEN GRILL OFF BRIEFLY.
- MORE FLAVOUR AND A SHINY FINISH.
- FOR EVERY CUT OF MEAT.

### SOY & BLACK GARLIC GLAZE

THE **POWER OF UMAMI** IN THIS GLAZE WITH SOY, BLACK GARLIC, GINGER AND CHILLI.



450 G

### ROASTED GARLIC AND SOY GLAZE

PERFECT COMBO OF **SAVOURY AND SPICY**. ROASTED GARLIC AND SOY.



450 G

### PLUM AND GINGER GLAZE

**50% PLUMS** AND ALSO GINGER AND HONEY FOR A NICE SWEETNESS.



450 G

### HONEY AND THYME GLAZE

COMBINATION OF SWEET AND SPICY FOR A FLAVOURFUL AND **GLOSSY FINISH**.



450 G

AFTER GRILLING

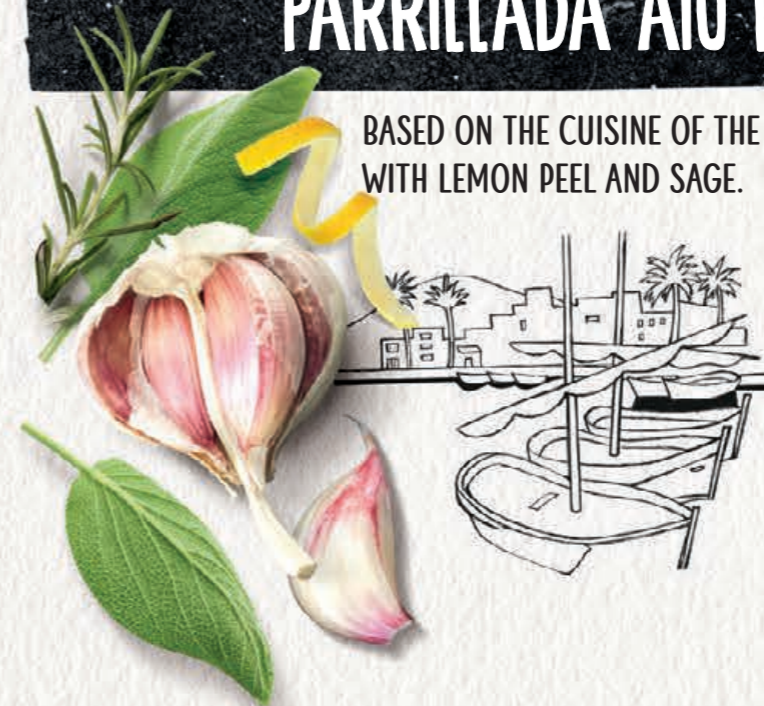


## PARRILLADAS

- HERB OIL BRUSH MARINADES.
- APPLY AFTER GRILLING FOR AN EXTRA FLAVOUR BOOST.

### PARRILLADA AJO E LEMON

BASED ON THE CUISINE OF THE **IBERIAN PENINSULA** WITH LEMON PEEL AND SAGE.



450 G

### PARRILLADA PIRI PIRI

THE SPICY SEASONING FROM **PORTUGUESE CUISINE** AS A BRUSH MARINADE.



450 G

## SALSAS

- FRESH SALSAS.
- FROM MEXICAN/LATIN AMERICAN CUISINE.
- PERFECT TOPPING FOR NUMEROUS DISHES.

★  
**JUST ADD**  
★



### TOMATO SALSA



THIS **MEXICAN TOMATO SAUCE** WITH ONION PEPPERS AND CHILLIES IS READY-TO-USE. GREAT AS A TWIST IN HOT MEAT SAUCES, TO ADD JUST A LITTLE EXTRA SPICE TO THE SAUCE.



325 G | 1 KG

### MANGO AND HABANERO SALSA



THIS FRESH SALSA OF MANGO AND PINEAPPLE WITH THE POWER OF YELLOW HABANERO BRINGS A FRESH-SWEET AND TANGY FLAVOUR. READY TO USE FOR AN **INSTANT TASTE SENSATION** AND STUNNING VISUAL EFFECT.



1 KG

### CHUNKY TOMATO SALSA



SAUCE MADE FROM **COARSELY CHOPPED TOMATOES**, ONION AND PEPPER. THIS WELL-KNOWN FRESH SPICY SEASONING FROM LATIN AMERICAN CUISINE IS OFTEN COMBINED WITH TACOS, TORTILLAS AND FISH DISHES.



1 KG

### SALSA PICO DE GALLO



CHILLED SALSA OF SLICED TOMATO, PEPPER, ONION, JALAPEÑO AND CORIANDER. PICO DE GALLO IS ALSO SOMETIMES CALLED SALSA FRESCA (FRESH SALSA) OR SALSA MEXICANA. THIS IS BECAUSE THE INGREDIENTS ARE THE SAME COLOUR AS THE **MEXICAN FLAG**.



1 KG



### COQUELET PICO DE GALLO

#### INGREDIENTS

- 4 COQUELETS (SMALL CHICKEN)
- BRESK BBQ HONEY THYME GLAZE
- BRESK BBQ MARINADE FOR CHICKEN
- BRESK SALSA PICO DE GALLO
- VEGETABLES OF YOUR CHOICE

#### PREPARATION

MARINATE THE COQUELETS WITH THE BBQ MARINADE FOR CHICKEN, 10% ON 1 KG OF MEAT AND LEAVE TO MARINATE FOR A FEW HOURS. CUT THE DESIRED VEGETABLES INTO EQUAL PIECES AND THREAD ONTO A STAINLESS STEEL SKEWER. GRILL THE COQUELETS INDIRECTLY ON THE BBQ AND ENSURE A CORE TEMPERATURE OF 74°C. ONCE THE COQUELETS ARE ALMOST AT TEMPERATURE, GRILL THE VEGETABLES. GLAZE THE COQUELETS WITH THE HONEY THYME GLAZE AND SERVE WITH THE GRILLED VEGETABLES. DRAPE THE PICO DE GALLO OVER THE VEGETABLES.



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

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

### GREMOLATA

GREMOLATA IS A TRADITIONAL ITALIAN SEASONING THAT ORIGINATED IN MILANESE CUISINE AND IS MADE FROM **LEMON PEEL, GARLIC AND PARSLEY.**

**NEW**

**450 G**



### CAPONATA

CAPONATA IS A SICILIAN DELICACY; **A MIX OF GRILLED AUBERGINES, SULTANAS, PEPPERS, TOMATO AND A HINT OF MINT.** IT HAS COMPLEX FLAVOURS AND IS ORIGINALLY EATEN AS A SIDE DISH, BUT IS ESPECIALLY DELICIOUS AS A TOPPING FOR MEAT, FISH OR PASTA.

**NEW**

**1 KG**



## MARINATI

MARINATI ARE MARINATED PIECES OF BELL PEPPER OR TOMATO AND ARE **VERSATILE** AS A GARNISH IN SALADS, THROUGH PASTA OR AS A BITE THROUGH HOT SAUCES.



**FOUR VARIETIES,** COARSELY SLICED RINGS OF CHILLIES WITH A LITTLE BITE IN FINE HERB OIL.

**1 KG**



THE MARINATED, GRILLED PEPPER PIECES WITH OLIVE GIVE A SPICY, FULL FLAVOUR AND A NICE **VISUAL EFFECT.**

**1 KG**



THE TOMATOES ARE **SEMI-DRIED** AND MARINATED IN OIL WITH BASIL, OREGANO AND GARLIC.

**1 KG**

## CHERRY TOMATO'S

THESE SWEET AND SOUR TOMATOES HAVE A FRESH SPICY FLAVOUR AND ADD COLOUR TO YOUR DISHES. THE TOMATOES HAVE A FIRM BITE AND CAN THEREFORE BE USED BOTH COLD AND HOT. THE **'TASTE BOMBS'** ARE VERY SUITABLE AS GARNISH IN SALADS, AS TOPPING ON PIZZAS, ETC. THE MARINADE IS VERY SUITABLE FOR USE IN SAUCES OR AS A DRESSING.



CHERRY TOMATOES ON SWEET AND SOUR WITH **GARLIC AND PARSLEY.**

**1,1 KG**



SWEET AND SOUR TOMATOES FLAVOURED WITH **GARLIC AND LEMONGRASS.**

**1,1 KG**

## TAPENADES

CHILLED READY-TO-USE SEASONINGS, AVAILABLE IN 325G AND 1000G. SERVE IMMEDIATELY WITH DRINKS, AS AN ADDITION TO A CHEESE PLATTER OR AS A SEASONING IN SAUCES.

### BLACK KALAMATA OLIVES TAPENADE

THE DEEP PURPLE KALAMATA OLIVES ORIGINATE IN GREECE. THE TAPENADE IS ENRICHED WITH WAKAMÉ SEAWEED, WHICH HAS AN UMAMI EFFECT AND PROVIDES AN INTENSE FLAVOUR EXPERIENCE.

1 KG



### 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.

325 G 1 KG



### FIG TAPENADE

THE FIGS AND HONEY GIVE THIS TAPENADE A SWEET FLAVOUR, WITH SAVOURY ACCENTS OF SUN-DRIED TOMATOES, ALMONDS AND BLACK OLIVES.

325 G



### GRILLED BELL PEPPER TAPENADE

MILDLY SWEET IN FLAVOUR WITH A SPICY ACCENT. THE TAPENADE CONSISTS OF SUN-RIPENED AND GRILLED PEPPERS, HORSERADISH AND PARSLEY. GREAT AS A SPREAD FOR BREAD DISHES AND AS A FLAVOURING IN SAUCES.

325 G



## TOMATO CHUTNEY

CHUTNEY IS THE SEASONING 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.

325 G

1 KG



## RATATOUILLE

COARSE PIECES OF GRILLED AUBERGINE, COURGETTE, PEPPER, TOMATO AND GARLIC, FLAVOURED WITH PROVENÇAL HERBS. A TYPICAL FRENCH CLASSIC, OFTEN USED AS PART OF A COLD DISH SUCH AS WITH BREAD. CAN ALSO BE USED WARM WITH FISH AND STEW DISHES, PASTA DISHES OR AS A GARNISH.

1 KG



# PRODUCT OVERVIEW

-  1. EGG
-  2. GLUTEN
-  3. LUPIN
-  4. MILK
-  5. MUSTARD
-  6. NUTS
-  7. PEANUTS
-  8. SHELLFISH
-  9. CELERY
-  10. SESAME SEEDS
-  11. SOYA
-  12. SULPHITE
-  13. FISH
-  14. CRUSTACEANS

## OUR ESSENTIALS - GARLIC

ART.NR.	PRODUCT	CONTENT	VEGETARIAN	VEGAN	ALLERGENS
611161	GARLIC CLOVES (3X)	1000G	•	•	NONE
611160	GARLIC CLOVES (12X)	1000G	•	•	NONE
610147	GARLIC SLICES	450G	•	•	NONE
110147	GARLIC CHOPPED	450G	•	•	NONE
610160	GARLIC CHOPPED	1000G	•	•	NONE
610140	FRESHLY CHOPPED SPANISH GARLIC	450G	•	•	NONE
110160	GARLIC PUREE	1000G	•	•	NONE
110120	ORGANIC GARLIC PUREE	325G	•	•	NONE
110148	GARLIC SUPERIEUR PUREE	450G	•	•	NONE
110156	BEEMSTER GARLIC PUREE	450G	•	•	NONE
110145	AJO DE ANDALUCIA	450G	•	•	NONE
110140	SMOKED GARLIC PUREE	325G	•	•	NONE
110126	ROASTED GARLIC PUREE	325G	•	•	NONE
110128	BLACK GARLIC PUREE	325G	•	•	NONE
110161	PULPE D'AIL	1000G	•	•	NONE

## OUR ESSENTIALS - SELECTION OF INGREDIENTS

ART.NR.	PRODUCT	CONTENT	VEGETARIAN	VEGAN	ALLERGENS
157147	LEMONGRASS PUREE	450G	•	•	NONE
150147	GINGER PUREE	450G	•	•	NONE
145147	CORIANDER PUREE	450G	•	•	NONE
130149	BASIL PUREE	450G	•	•	NONE
197147	HORSERADISH PUREE	450G	•	•	12
167147	GRILLED BELL PEPPER PUREE	450G	•	•	NONE
615160	SHALLOT CHOPPED	1000G	•	•	12
117145	RED CHILLI PUREE	450G	•	•	NONE
175149	STRATTU DI POMODORO	450G	•	•	NONE
230147	ERBE ITALIANO	450G	•	•	NONE
223147	MUSHROOM MIX	450G	•	•	NONE

## OUR BLENDS - ITALIAN SECRETS

ART.NR.	PRODUCT	CONTENT	VEGETARIAN	VEGAN	ALLERGENS
530103	PESTO ALLA GENOVESE	450G			4
530102	PESTO VEGAN	450G	•	•	6
584150	BÄRLAUCH PESTO	450G			4
540165	PESTO DI BASILICO	1000G			4
582147	PESTO VERDE	450G	•		4
582160	PESTO VERDE	1000G	•		4
581147	PESTO ROSSO	450G	•		4
540170	PESTO DI POMODORI	1000G	•		4 6
575102	PESTO ALL'ARRABBIATA	450G	•	•	NONE
210102	AGLIO E PEPERONCINO	1000G	•	•	NONE
775145	TOMATO BRUSCHETTA	325G	•	•	NONE
774168	TASTY TOMATO BRUSCHETTA	1000G	•	•	NONE
767145	GRILLED BELL PEPPER BRUSCHETTA	325G	•	•	NONE

## OUR BLENDS - WORLD KITCHEN

ART.NR.	PRODUCT	CONTENT	VEGETARIAN	VEGAN	ALLERGENS
811145	ALIOLI	325G	•		1
811160	ALIOLI CLÁSICO	1000G	•		1
811164	ALIOLI LIMÓN	1000G	•		1
811162	ALIOLI PIMIENTO	1000G	•		1
281145	GAMBA MARINADE	325G	•	•	NONE
281160	GAMBA MARINADE	1000G	•	•	NONE
224147	CHIMICHURRI	450G	•	•	9
650147	WOK GINGER & LIME	450G	•	•	NONE
614147	WOK GARLIC & SPRING ONION	450G	•	•	NONE
618147	WOK GREEN & RED CHILLI	450G	•	•	NONE
261145	THAI YELLOW CURRY	450G	•	•	2 11
261147	THAI RED CURRY	450G	•	•	NONE
261148	THAI GREEN CURRY	450G			8
233147	HARISSA SPICE MIX	450G	•	•	NONE
235147	RAS EL HANOUT SPICE MIX	450G	•	•	NONE
261149	TIKKA MASALA	450G	•	•	6
216149	MADRAS	450G	•	•	9

## OUR BLENDS - BBQ

ART.NR.	PRODUCT	CONTENT	VEGETARIAN	VEGAN	ALLERGENS
267103	MARINADE FOR BEEF	1000G	•	•	NONE
267102	MARINADE FOR PORK	1000G	•	•	NONE
267101	MARINADE FOR CHICKEN	1000G	•	•	9
810101	SOY AND BLACK GARLIC GLAZE	450G	•	•	2 9 11
812101	ROASTED GARLIC AND SOY GLAZE	450G	•	•	2 11
850101	PLUM AND GINGER GLAZE	450G	•		NONE
870101	HONEY AND THYME GLAZE	450G	•		9
244147	PARRILLADA AIO E LEMONE	450G	•	•	NONE
242147	PARRILLADA PIRI PIRI	450G	•	•	9
774145	TOMATO SALSA	325G	•	•	9
774164	TASTY TOMATO SALSA	1000G	•	•	9
716101	MANGO AND HABANERO SALSA	1000G	•	•	NONE
774195	CHUNKY SALSA TOMATO	1000G	•	•	NONE
774198	SALSA PICO DE GALLO	1000G	•	•	NONE

## READY FOR YOUR DISH

ART.NR.	PRODUCT	CONTENT	VEGETARIAN	VEGAN	ALLERGENS
525101	GREMOLATA	450G	•	•	NONE
799101	CAPONATA	1000G	•		9
717160	PEPERONCINI MARINATI	1000G	•	•	NONE
767160	PEPERONI MARINATI	1000G	•	•	NONE
775160	POMODORI MARINATI	1000G	•	•	NONE
675165	CHERRY TOMATOES GARLIC PARSLEY	1100G	•	•	9
675160	CHERRY TOMATOES GARLIC LEMONGRASS	1100G	•	•	NONE
590120	BLACK KALAMATA OLIVES TAPENADE	1000G	•	•	NONE
540146	SUNDRIED TOMATO TAPENADE	325G	•	•	6
540161	TASTY TOMATO SUNDRIED TOMATO TAPENADE	1000G	•	•	6
515145	FIG TAPENADE	325G	•		5 6
550145	GRILLED BELL PEPPER TAPENADE	325G	•	•	12
774141	TOMATO CHUTNEY	325G	•	•	NONE
774184	TASTY TOMATO CHUTNEY	1000G	•	•	NONE
560160	RATATOUILLE	1000G	•	•	NONE



*Thank you!*

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