

# BREAD

## INSPIRATION



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## BREAD RAVIOLI

### INGREDIENTS FOR 4 DISHES

200 g	tuna, in oil
2	slices brown tramezzini
2	eggs
50 g	Bresc Peperoni marinati
50 g	Bresc Alioli limón
20 g	Bresc Freshly chopped onion
10 g	rocket
4	sprigs salad pea
	salt and pepper

### PREPARATION

Cut the slices of tramezzini in half to make 4 slices. Roll them out flat with the rolling pin. Boil the eggs for 7 minutes, rinse them until they are cold, then peel them. Mix the drained tuna with the onion and alioli and season with salt and pepper. Cut the eggs into slices. Place the slices of egg on one side of the tramezzini. Divide the tuna mixture evenly over them and top it off with rocket. Fold the slices of bread in two so that the salad is covered to make ravioli. Garnish with Peperoni marinati and salad pea.

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## ALIOLI



### ALIOLI PIMIENTO

This pimienta is a flavour variety of the classic alioli and is based on the ingredients of French rouille. The piquant flavour accent of red pepper and the sweetness of sweet pepper make this alioli amply suitable as a complement to fish and meat dishes.

### ALIOLI CLÁSICO

This is traditional sauce from the Spanish region of Catalonia, made with cloves of Spanish garlic, olive oil and a little lemon juice. This sauce is the perfect complement for paella, vegetables dishes and barbecued meat.

### ALIOLI LIMÓN

A fresh-tasting flavour variation of the traditional alioli. The fresh, acidic taste of the lemon makes this alioli a wonderful sauce to go with bread and fish dishes. It offers the flavour of Spanish garlic with a refreshing twist.





## HUEVOS A LA RANCHO

### INGREDIENTS FOR 4 DISHES

4	bagnat (bun)
4	eggs
300 g	mixed beans
100 g	Bresc Pico de gallo
100 g	cheese, grated
20 g	chives
20 g	Bresc Freshly chopped Spanish garlic

### PREPARATION

Cut the bagnat buns in half and put the tops to one side. Hollow out the buns. Stir the pico de gallo into the mixed beans. Stir the pico de gallo and garlic into the mixed beans. Fill the buns with the bean mixture. Break an egg above each bun and let it run into it, then sprinkle the grated cheese over it. Bake in the oven for 6 minutes at 200°C. Garnish with finely cut chives.

## CRANBERRY BREAD TOASTIE

### INGREDIENTS FOR 4 DISHES

8	slices cranberry bread
8	slices prosciutto
150 g	Gorgonzola
80 g	Bresc Tapenade figs
20 g	broad beans, toasted
10 g	rocket

### PREPARATION

Slice the cranberry bread into 1-cm slices. Spread the fig tapenade on the slices of bread. Put the prosciutto on half the slices of bread, then lay the other slice of bread on top. Spread a thin layer of fig tapenade on the top and crumble the Gorgonzola over it. Grill the toastie in the oven for 5 minutes at 200 °C. Cut the toastie diagonally in half and arrange the pieces so that they overlap. Garnish with the toasted broad beans and rocket.







## DUTCH BEEMSTER WRAP

### INGREDIENTS FOR 4 DISHES

4	tünnbreads
1	head lettuce
8	slices Beemster cheese
8	radishes
100 g	crème fraîche
50 g	Bresc Chutney tomato
20 g	Bresc Beemster garlic puree
20 g	parsley, chopped
	salt and pepper

### PREPARATION

Mix the crème fraîche with the Beemster garlic puree and season with salt and pepper. Cut the Beemster cheese and radishes into julienne. Spread the garlic cream on the tünnbreads. Lay the washed lettuce leaves on top, preferably using firm leaves. Mix the cheese with the remaining cream and add the chopped parsley and strips of radish. Season with salt and pepper. Divide the cheese salad evenly over the lettuce and roll up the tünnbreads like wraps. Cut the wraps in half diagonally and garnish with the tomato chutney.

## CROISSANT DE LUXE

### INGREDIENTS FOR 4 DISHES

4	croissants
200 g	crayfish tails, cooked
100 g	soy beans
160 g	mayonnaise
50 g	crème fraîche
20 g	Bresc Thai red curry
20 g	Bresc Madras
20 g	Bresc Freshly chopped shallot
10 g	coriander
10 g	Bresc Freshly chopped Spanish garlic cress
	salt and pepper

### PREPARATION

Blanch the soy beans and rinse them until cold. Mix the crème fraîche with the half of the mayonnaise and the Thai red curry. Season with salt and pepper. Mix the soy beans, shallot, garlic, crayfish tails and coriander into the mayonnaise to make crayfish mayonnaise. Season the other half of the mayonnaise with the Madras. Cut the croissants lengthways, but not quite all the way through, and fill it with the crayfish mayonnaise. Garnish with the Madras-mayonnaise and top it off with cress.







## TWISTER CAJUN STYLE

### INGREDIENTS FOR 4 DISHES

4	twisters
8	slices beef brisket
0.5	dl water
1.5	dl vinegar
200 g	red cabbage, sliced
100 g	crème fraîche
25 g	Bresc Cajun
20 g	Bresc BBQ Soy & black garlic marinade
20 g	Bresc Garlic puree superior
20 g	chives, cut
10 g	sugar
	salt and pepper
	oil

### PREPARATION

Bring the water, vinegar, Cajun spices and sugar to the boil and pour it over the red cabbage. Put it under pressure, preferably by vacuum-sealing it, and leave to marinate. Mix the crème fraîche with the garlic puree and season with salt and pepper. Slice the beef brisket and fry it with a little oil, then brush it with the soy & black garlic marinade. Cut the twister in half and spread the garlic cream on the sides. Arrange the sweet-and-sour red cabbage on the bread. Place the slices of brisket on top and drizzle the remaining cream over it. Garnish with finely cut chives.

## EGG BAGEL HOLE

### INGREDIENTS FOR 4 DISHES

8	slice bacon
4	bagels
4	eggs
150 g	spinach
50 g	Bresc Freshly chopped shallot
50 g	cheese, grated
40 g	Bresc Tomato bruschetta
10 g	Bresc Freshly chopped Spanish garlic
	salt and pepper
	oil

### PREPARATION

Cut the bagels in half and put the top halves on a baking tray lined with a silicon mat. Grill the bacon in a dry pan. Break the eggs and pour them through the holes in the tops of the bagels until the holes are filled. Put the bagels tops in the oven with the egg at 200°C for 4 minutes. Sprinkle cheese on the bagels and bake them for one more minute. In the meantime, fry the shallots and garlic. Add the spinach, fry it briefly with the garlic and shallot and season with salt and pepper. Arrange the drained spinach on the bottom half of the bagels. Place the grilled bacon on top, then add the tomato bruschetta to finish. Place the tops of the bagels with the baked egg on top.







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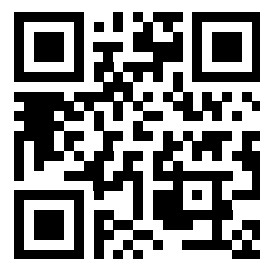
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# TASTY TOMATO

Chilled tomato spreads. Thanks to its versatility, the tomato will go with almost any other flavour. Our tasty tomato products are perfect to spread on buns and sandwiches or to serve as a dip with bread as a hors d'oeuvre.

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