

CELEBRATE

INSPIRATION



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CRAYFISH CROQUETS



SNACK, APPETIZER, STARTER

Small croquettes stuffed with crayfish meat, Freshly Chopped Onion, Harissa and mustard. Garnish with Roasted garlic mayonnaise. Amaze with sliced radish.

Find the recipe at bresculinair.com



CONFIT DE CANARD WITH A SALAD OF GREEN LENTILS



STARTER

INGREDIENTS FOR 4 DISHES

- 150 g confit de canard
- 150 g green lentils
- 120 g olive oil
- 100 g seedless grapes
- 60 g apple vinegar
- 40 g Besc Freshly chopped onion
- 1 beetroot, cooked
- 1 apple, Pink Lady
- 15 g Besc Tapenade figs
- 15 g coarse mustard
- 10 g Besc Smoked garlic puree
- salt and pepper
- cress

PREPARATION

Cook the lentils al dente. Cut the beetroot and apple into brunoise. Cut the grapes in half and mix them with the chopped onion. Mixed the cooked lentils with the pulled confit de canard, apple and beetroot. Mix the smoked garlic, fig tapenade, mustard, apple vinegar and olive oil to make a vinaigrette. Use half the vinaigrette to season the salad. Add salt and pepper if necessary. Use the other half of the vinaigrette to drizzle over the salad. Garnish with the grapes and cress.





DEEP-FRIED OYSTERS WITH CAULIFLOWER CREAM



STARTER

INGREDIENTS FOR 4 DISHES

10	oysters
1	head of cauliflower
50 g	flour
50 g	breadcrumbs
40 g	Bresc Thai yellow curry
20 g	Bresc Couscous spice mix
2 dl	cream
1.5 dl	vinegar
0.5 dl	water
4	salty fingers
2	eggs
	salt and pepper

PREPARATION

Open the oysters, throw out the liquid and drain the oysters on kitchen paper. Divide the cauliflower into florets and rinse them. Cook half the cauliflower for 15 minutes. Bring the water, vinegar and Thai yellow curry to the boil. Add the other half of the cauliflower and seal in a vacuum bag. Drain and puree with the cream, the couscous spice mix and two oysters. Season with salt and pepper. Roll the oysters in the flour, breadcrumbs and eggs. Fry oysters for 3 to 4 minutes at 170°C. Serve the oysters with the cream and garnish with the sweet-and-sour cauliflower and salty fingers.

GRILLED VEGETABLE STRUDEL



GARNISH, SIDE DISH, MAIN COURSE

INGREDIENTS FOR 4 DISHES

200 ml	Hollandaise sauce
100 ml	water
200 g	flour
100 g	butter
60 g	Bresc Mushroom Mix
20 g	Bresc Smoked garlic puree
20 g	olive oil
2 g	salt
2	large carrots
1	courgette
1	aubergine
1	yellow sweet pepper
1	red sweet pepper
½	celeriac

Find the instructions
at bresculinair.com





HARE ROULADE



MAIN COURSE

INGREDIENTS FOR 4 DISHES

4	saddle of hare fillets
400 g	red cabbage, sliced
100 g	chestnut flour
60 g	Bresc Ras el hanout
1 l	milk
1.5 dl	vinegar
2.5 dl	water
12 slices	smoked bacon
4 slices	raw ham, dried
1	egg
	olive oil
	salt and pepper

PREPARATION

Mix the milk with 20 gram of the ras el hanout and the ham. Allow it the flavours to develop by simmering it gently on a low heat for 15 minutes. Strain and season with salt. Make a foam with a stick mixer. Bring 2.5 decilitres of water and vinegar to the boil. Mix it with the remaining ras el hanout and pour on the red cabbage to marinate it. Lay out three slices of smoked bacon, overlapping slightly, and place the saddle of hare fillet on top. Fold the ends up a little. Fry the roulade on all sides. Roast in the oven at 160°C until the core temperature reaches 58°. Mix the egg, chestnut flour, 0.5 dl water and a dash of olive oil in a kitchen machine. Season with salt. Fry the poeffertjes [traditional Dutch pancakes] batter. Place the roulade on a dish, arrange the red cabbage and poeffertjes around it and garnish with the foam.

GRILLED TURBOT WITH CELERIAC PUREE



MAIN COURSE

INGREDIENTS FOR 4 DISHES

4	turbot fillets
400 g	celeriac
150 g	butter
1 dl	coconut milk
20 g	chives
20 g	Bresc Smoked garlic puree
10 g	Bresc Freshly chopped shallot
1	orange
	olive oil
	salt and pepper

PREPARATION

Peel the orange, cut the peel into wafer-thin slices and blanch it. Squeeze the orange. Clean the celeriac, chop into chunks and cook until tender. Puree the celeriac and mix it with the coconut milk to make a puree. Season with garlic puree, salt and pepper. Chop the chives finely. Grease the grill pan with olive oil. Grill the turbot fillets. Reduce the orange juice to half the amount, then mix it with the chopped shallot. Remove from the heat and strain the mixture. Stir in the chilled butter. Garnish the turbot fillets with the chives and orange zest.



BREAKFAST BREAKSHAKE



BREAKFAST, LUNCH

INGREDIENTS FOR 4 DISHES

- 400 g spinach
- 400 g mango, (frozen, in cubes)
- 100 g bacon
- 50 g Bresc Mushroom Mix
- 15 g Bresc Fresh Chopped Shallot
- 5 g Bresc Ginger puree
- 8 dl full-fat yoghurt
- 1 dl cream
- 8 strawberries
- 4 slices watermelon
- 4 bagels
- 4 eggs
- 4 miniature chocolate-filled rolls
- 4 sprigs cress
- 4 straws
- 2 bananas
- 1 lime (juice)

PREPARATION

Mix the spinach, yoghurt, banana, mango, lime and ginger to make a smoothie. Bake the bagels, then cut them in half. Combine the eggs, shallot, mushroom mix and cream to make a scrambled eggs. Fry the bacon and place it on the bagels. Spoon the scrambled eggs on the bacon, keeping the centre of the bagel clear. Slide the watermelon and strawberries onto the skewers. Pour the smoothie into glasses and place the bagel on the rim. Stick a straw through the hole in the bagel. Garnish the bagel with the fruit skewers, a miniature chocolate-filled roll and the sprigs of cress.



SAUERKRAUT GRATIN



MAIN COURSE

Sauerkraut with confit de canard. Potato wedges seasoned with Roasted garlic puree.

Find the recipe at bresculinair.com.





CHRISTMAS PUDDING



DESSERT

INGREDIENTS FOR 8 DISHES

210 g	butter
210 g	light-brown soft sugar
100 g	dried cranberries
100 g	prunes
100 g	self-raising flour
65 g	whiskey
30 g	baking powder
20 g	Bresc Ras el hanout
5 g	Bresc Black garlic puree
5 g	Bresc Ginger puree
5 g	speculaas spices (Dutch traditional spice mix for biscuits)
100 ml	maple syrup
4	eggs
1	lemon
	sunflower oil

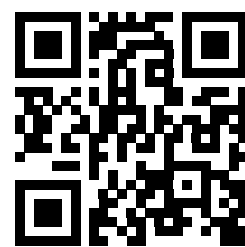
PREPARATION

Grease a pudding basin with sunflower oil. Grate the lemon so that the peel falls onto the sides of the basin. Pour the syrup into the basin. Puree the cranberries, prunes, whiskey, ras el hanout, garlic puree and ginger puree. Beat the butter and sugar until fluffy. Add the fruit puree and mix to make a smooth paste. Use a spatula to mix in the self-raising flour, baking powder and speculaas spices. Scoop the mixture into the basin and cover it with grease-proof paper. Cover with a plate. Place the basin in a pan and fill the pan with water up to the rim of the basin. Steam the pudding with the lid on it for approx. 1.5 hours. Leave the pudding in the basin to cool for 20 minutes before turning it out.

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