

European

**pure
flavours**



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VEGETARIAN

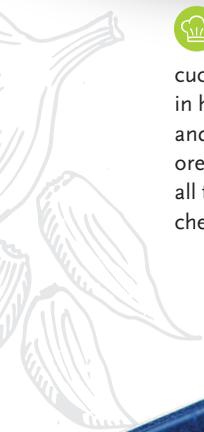
Greek Orzo salad

Ingredients for 4 people

- 500 g orzo
- 350 g cherry tomatoes
- 300 g feta cheese
- 100 g Besc Kalamata olive tapenade
- 80 g olive oil
- 50 g oregano
- 40 g red wine vinegar
- 10 g Besc freshly chopped Spanish garlic
- 5 g Dijon mustard
- 2 onions, red
- 1 cucumber
- 1 bell peppers, red
- 1 lemon, juice
- salt and pepper



Cook the orzo according to the instructions on the packet, then rinse it with cold water to cool it. Chop the cherry tomatoes in half. Dice the bell pepper and cucumber and crumble the feta cheese. Clean the onions, cut them in half, cut them in half again and cut into slices. Stir the red wine vinegar into the mustard and garlic and add the oil bit by bit, stirring all the time. Season with salt and pepper. Chop the oregano and 1/3 of it to the dressing. Mix half the feta cheese, half the tapenade and all the other ingredients with the dressing. Garnish the salad with the remaining feta cheese and tapenade and sprinkle with the remaining oregano.



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GREEK-STYLE CUISINE

Roasted chicken wings

with lemon, artichokes and Halkidiki olives

Ingredients for 4 people

- 8 chicken wings
- 350 g artichokes hearts
- 150 g Besc Halkidiki olive tapenade
- 60 g Besc freshly chopped Spanish garlic
- 40 g butter
- 10 g oregano
- 10 g basil
- 6 lemons
- 2 dl white wine
- 1 onion, red (sliced)
- 1 lemon, juice
- salt and pepper



Preheat the oven. Divide the slices from one lemon, half the red onion and the garlic evenly over a roasting dish. Place the chicken wings on it and season them with the salt, pepper, oregano and basil. Divide the remaining lemons, sliced, onion and artichokes on top. Then spread the olive tapenade evenly over it. Mix the white wine with the lemon juice and drizzle it over the chicken. Divide the cubes of butter over the chicken. Cover the dish with aluminium foil and roast in the oven at 190 °C for 10 minutes. Remove the foil and roast it for another 15 minutes.



Beemster cheese soup

with a pesto twister

Ingredients for 4 people

- 0.6 l vegetable stock
- 0.4 l cream
- 175 g mature Beemster cheese
- 40 g Bresc premium basil pesto
- 30 g flour
- 25 g butter
- 25 g Bresc Beemster garlic puree
- 4 sprigs salad pea
- 3 spring onions, stalks
- 2 sheets puff pastry
- salt and pepper



CHEESE SENSATION

 Use the flour and the butter to make a white roux, then add the vegetable stock. Add the cream and the garlic puree and allow to simmer gently for 10 minutes. Add the cheese and stir until smooth. Season with salt and pepper. Fold and turn the puff pastry and spread the pesto on it, then close the parcel with a second sheet of puff pastry. Leave the puff pastry to rest in the fridge for 1 hour. Roll it out a little, slice it into ribbons and then

twist the ribbons. Bake in the oven at 180°C for 10 minutes. Spoon the soup into a soup bowl, sprinkle with the sliced spring onion and place the twisters on the edge of the bowl. Garnish with a sprig of salad pea

Garlicpurees

Spanish garlic puree from Andalusia

The hot, pungent garlic puree from Andalusia. Because Andalusia is so southerly, the region is extremely hot and dry. Precisely because this garlic is grown in quite difficult circumstances, it is extremely pungent and has a distinctive flavour.

Garlic puree from the Beemster Polder

The garlic puree from the Beemster Polder is processed immediately after the harvest. The white bulb with its bright green stem is a distinctive feature of the young garlic, which has a mild flavour. The puree is suitable for cold dishes such as spreads, dressings, soups and sauces.



450g
ITEM NO. 110145



450g
ITEM NO. 110156

SAVE TIME

Greek olive tapenades

Greek Halkidiki olive tapenade

Greece is the cradle of the olive. Halkidiki olives come from the Chalkidiki region in the north east of Greece. The green olive tapenade has surprising 'heat' due to the addition of a finely chopped, small red pepper.

Black Kalamata olive tapenade

The deep-purple Kalamata olives come from the Peloponnesian peninsula. This vegetarian Kalamata tapenade is enriched with Wakamé seaweed for an umami effect, which produces an intense flavour sensation.



325g
ITEM NO. 590110



1000g
ITEM NO. 590120

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WELL
SEASONED

Oosterschelde lobster au gratin



Put all the ingredients for the court-bouillon in a large pan and bring to the boil. Place the lobster in the court-bouillon and bring it to the boil again. Cook the lobster for 4 minutes, then allow to cool a little. Wash the leek and shiitake and chop them into small pieces. Fry the vegetables and season with the mushroom mix, garlic puree and salt and pepper. Use the egg yolk, white wine, apple vinegar and butter to make an Hollandaise sauce and season it with the pesto. Chop the lobster in half and clean it. Remove the meat from the tail of the shell and fill the shell with the fried vegetables. Place the lobster meat on the vegetables and cover it generously with the Hollandaise sauce. Sprinkle the grated Old Amsterdam over it and cook it au gratin until the cheese has melted and is lightly browned. Garnish the lobster with cress.

Ingredients for 4 people

- 2 Oosterschelde lobsters
- 200g Old Amsterdam
(mature Dutch cheese)
- 150 g shiitake
- 100 g butter
- 100 g leeks
- 80 g Bresc premium basil pesto
- 10 g Bresc Beemster garlic puree
- 10 g Bresc mushroom mix
- 2 egg yolks
- 1 dl white wine
- 25 ml apple vinegar
- cress

For the court-bouillon:

- 2 l water
- 2 stalks celery
- 1 white onion
- 0.5 carrot
- 0.5 leek (white)
- 0.5 lemon
- 100 g Bresc erbe Italiano
- 10 g salt
- 10 st peppercorns, crushed



NEW



450g
ITEM NO. 582140

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Premium basil pesto

Our Premium Basil Pesto is made from basil grown locally in the Netherlands using sustainable methods: it is cultivated by "vertical farming". As a result, it is available in consistent quality all year round. The basil is processed immediately after it has been harvested, which preserves the rich flavour of the freshly picked leaves and brilliant, bright-green colour. This pesto works extremely well in both hot and cold dishes.

Pure flavours



CULINARY
HOTCHPOTCH

Guinea-fowl with hotchpotch 2.0



Loosen the skin of the guinea-fowl a little and spread the pesto generously under the skin. Sprinkle with salt and pepper and vacuum-seal it. Cook guinea-fowl sous-vide at 62° for 90 minutes. Slice the carrots and potatoes in +/- 0.5-cm slices. Slide them onto a skewer and carve it into the shape of a carrot. Slice the onions into rings and braise them in the butter with the white wine and cream. Season with the braised onions with the pesto, salt and pepper. Cook the carrot-potato skewer in plenty of water for about 15 minutes. Spoon the onions onto a plate and fry the guinea-fowl à la minute until it is golden-brown. Serve the guinea-fowl on a plate and garnish it with the hotchpotch "carrots". Finish it off with drops of the braising liquid and a sprig of salad pea.

Ingredients for 4 people

100 g *Bresc premium basil pesto*
4 *guinea-fowl fillets, with skin*
4 *potatoes, waxy*
2 *large carrots*
salt and pepper

For the onions:

5 *onions, white*
150 g *Bresc premium basil pesto*
50 g *butter*
1 *dl white wine*
1 *dl cream*
4 *sprigs salad pea*

Escargots in a pasta shell

Ingredients for 4 people

24 *Petit Gris de Namur (snails)*
24 *orecchiettes*
150 g *Bresc premium basil pesto*
100 g *breadcrumbs*
cress



Cook the pasta. Heat the snails slightly. Fill each orecchiette with a snail, then cover with the pesto. Use the breadcrumbs and pesto to make a crumble. Garnish with cress.

CLASSIC &
EXQUISITE



Farinata di Ceci

Ingredients for 4 people

- 100 g chickpea flour
- 100 g rocket
- 75 g Pecorino cheese
- 60 g olive oil
- 50 g Bresc premium basil pesto
- 10 g Bresc erbe Italiano
- 3 dl water
- 1 courgette
- 1 onion, red
- 1 ball mozzarella
- salt and pepper

 Use the chickpea flour, olive oil, water, Erbe Italiano, salt and pepper to make a dough. Wrap it in plastic foil and leave it to rest for one hour. Place a sheet of baking paper on a baking sheet and spread out the dough in a thin layer on it. Bake the dough in the oven for 13 minutes at 200°C. Cut the courgette into thin slices and grill them briefly. Cut the red onion in thin rings. Tear the mozzarella into small pieces. Divide the courgette, onion and mozzarella evenly over the base and sprinkle the Pecorino cheese over it. Let the cheese melt in the oven at 200 degrees for about 3 minutes. Finish it off with the pesto and rocket.

Dutch-style cheese tacos with Beemster garlic and Dutch-grown basil pesto

Ingredients for 4 people

- 4 medium mature slices of Gouda cheese
- 250 g Lakenvelder mince
- 20 g Bresc Beemster garlic puree
- 20 g Bresc premium basil pesto
- 1 red tomato
- 1 yellow tomato
- 4 heads Dutch lettuce (centres)
- 4 sprigs salad pea
- salt and pepper

 Roast the slices of cheese in a dry frying pan until they are crispy. Cut out circles from them with a cutter. Fry the mince while loosening it and season with the garlic puree, salt and pepper. Wash the centres of the Dutch lettuce and leave it to dry. Dice the tomatoes into small brunoise. Place a leaf of lettuce in the cheese taco. Spoon a small quantity of mince on top and finish it off with pesto and a sprig of suitable cress.

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AMUSE

DUTCH-STYLE
PARTY