

FASTSERVICE

QUICK AND TASTY

INSPIRATION



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TURKISH KUMPIR WITH VEGETARIAN SHOARMA



INGREDIENTS FOR 4 DISHES

- 4 large jacket potatoes for baking
- 200 g vegetarian shoarma
- 80 g mayonnaise
- 20 g Bresc Chimichurri
- 20 g Bresc Smoked garlic
- 40 g Bresc Chunky salsa tomato
- 40 g Bresc Peperoncini marinati
- 40 g grated cheese

PREPARATION

Bake the potatoes in the oven. Make garlic mayonnaise from the mayonnaise and smoked garlic. Cut the potatoes open scrape out 2/3 of each potato. Mix the mash with the cheese and chimichurri. Spoon the mash back into the potatoes. Place the fried shoarma, salsa and peperoncini marinati on the mash. Garnish with the garlic mayonnaise.

CUBAN PULLED PORK SANDWICH

INGREDIENTS FOR 4 DISHES

- 4 flat breads
- 4 slices boiled ham
- 200 g pulled pork
- 20 g Bresc Cajun
- 8 slices cheese
- 40 g Bresc Couscous spice mix
- 80 g mayonnaise
- 20 g Bresc Smoked garlic puree
- 20 g spring onion, sliced

PREPARATION

Cut the flat breads open and spread the couscous spice mix on cut edges. Season the pulled pork with the Cajun. Arrange the boiled ham on the bottom of the flat breads and divide the pulled pork over them. Top with the slices of cheese. Sprinkle the sliced spring onion over them and place the top half of the flat bread on top. Bake in the oven for 5 minutes at 180°C. Season with the mayonnaise with the smoked garlic. Cut the flat breads diagonally in half. Serve the garlic mayonnaise separately.





PENNE PUTTANESCA

INGREDIENTS FOR 4 DISHES

- 400 g pasta, boiled
- 40 g Bresc Freshly chopped shallot
- 40 g Bresc Garlic slices
- 200 g tuna, in oil
- 80 g Bresc Peperoni marinati
- 100 g feta cheese cubes
- 20 g basil cress
- 20 g capers, salted
- salt and pepper
- oil

PREPARATION

Fry the shallot in oil. Add the pasta and the slices of garlic. Add the tuna and heat briefly. Add the peperoni marinati and feta and salt and pepper. Garnish with the capers and basil cress.

CHILLI-CHEESE DOG

INGREDIENTS FOR 4 DISHES

- 4 hot-dog lye rolls
- 4 hot-dog sausages
- 200 g beef mince
- 20 g Bresc WOKchilli
- 60 g Bresc Peperoncini marinati
- 2 slices Cheddar
- 20 g onions, fried
- 120 g tomato ketchup
- 40 g Bresc Tex mex



PREPARATION

Fry the beef mince, loosening it as it fries, and season with WOKchilli and half of the tex mex. Fry or grill the hot dogs. Season with tomato ketchup with the other half of the tex mex. Slice the open the hot-dog rolls lengthways along the top. Press the hot dogs into the rolls and arrange the beef mince over them. Place the peperoncini marinati and slices of cheese on top of the mince. Garnish with the tomato ketchup. Sprinkle the fried onions over it.



KEFTEDES-STYLE GREEK HAMBURGERS

INGREDIENTS FOR 4 DISHES

- 4 brioche buns
- 480 g beef mince
- 80 g egg
- 120 g white bread, crusts removed
- 20 g Bresc Freshly chopped onion
- 20 g Bresc Freshly chopped garlic
- 80 g Bresc Peperoni marinati
- 20 g parsley, chopped
- 20 g mint, chopped
- 200 g feta cheese
- 80 g mayonnaise
- 20 g Bresc Black Kalamata olive tapenade
- 16 sprigs salad pea
- 20 Bresc Cherry tomatoes garlic parsley
- 20 slices cucumber

PREPARATION

Flavour the mince with the egg, onion, peperoni marinati, bread, mint and parsley. Shape the mince into hamburgers and press a piece of feta into the centre of the hamburgers. Make olive-mayonnaise from the mayonnaise and olive tapenade. Cut the hamburger buns open and toast the cut sides. Spread the olive-mayonnaise on the bottom half of the hamburger buns. Arrange the sprigs of salad pea, cherry tomatoes and cucumber on the mayonnaise. Grill the burgers and arrange them on the brioche buns. Spread the olive-mayonnaise on the top half of the hamburger buns and place them on the hamburgers.



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CONVENIENCE
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Bresc is the specialist in chilled garlic and herb products.

Bresc has an extensive and flavoursome range that includes things like tapenades, alioli, a number of pesto versions and tomatoes. These products inject immediate flavour into a dish, they are extremely easy to use, save time and are always based on authentic products. We want to inspire all chefs with the many uses of these products, whether those chefs work in hotels, restaurants, small cafeterias or lunchrooms. For more inspiration and recipes, visit bresculinair.com.





REUBEN SANDWICH WITH CORNED BEEF

INGREDIENTS FOR 4 DISHES

- 70 g mayonnaise
- 30 g ketchup
- 10 g Besc Grilled bell pepper puree
- 10 g Besc Horseradish puree
- 60 g Besc Freshly chopped onion
- 10 g Worcestershire sauce
- 8 slices sourdough bread
- 4 slices Emmentaler
- 80 g sauerkraut
- 200 g corned beef
- 24 slices gherkin
- salt and pepper

PREPARATION

Mix the mayonnaise, ketchup, bell pepper, horseradish, onions and Worcestershire sauce to make a sauce. Spread the sauce on 4 slices of bread. Arrange slices of cheese on the remaining 4 slices of bread. Cover the cheese with a layer of sauerkraut, gherkin and corned beef. Place another slice of bread on top of them. Fry the sandwich in a pan or griddle plate until it is crisp.

FLAVOUR
QUALITY
CONVENIENCE

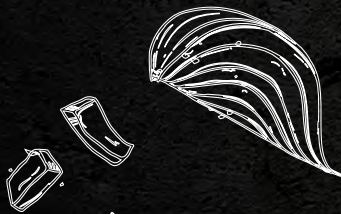
PANINI WITH RATATOUILLE AND CRÈME AU BLEU

INGREDIENTS FOR 4 DISHES

- 4 panini buns
- 80 g blue-cheese spread
- 400 g Besc Ratatouille

PREPARATION

Cut the panini open along the side. Spread both halves with the blue-cheese cream. Top the panini with the ratatouille. Fry the panini in a panini grill until it is hot and crispy.



MINI PITTA WITH HALLOUMI AND LOUNTZA

INGREDIENTS FOR 4 DISHES

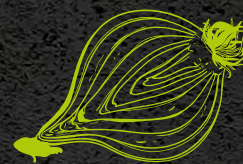
- 4 slices halloumi
- 4 slices Lountza (or bacon)
- 12 g Besc Pesto di basilico
- 5 black steam buns
- 4 sprigs salad pea
- 8 Besc Cherry tomatoes garlic parsley

PREPARATION

Grill the halloumi and the Lountza. Cut the mini pitta open. Spread the pesto on the inside of the pittas. Place the hot halloumi and Lountza in the pitta. Arrange the tomatoes between the halloumi and Lountza.



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FRIET SPECIAL GREEK STYLE

INGREDIENTS FOR 4 DISHES

- 600 g sweet-potato chips
- 320 g halloumi
- 140 g bacon
- 80 g mayonnaise
- 20 g Besc Black Kalamata olive tapenade
- 120 g Besc Peperoncini marinati
- 60 g diced cucumber

PREPARATION

Grill the halloumi and the Lountza. Mix the mayonnaise with the black olives. Deep-fry the chips. Arrange the halloumi and the bacon on them. Garnish with the black-olive mayonnaise, peperoncini and diced cucumber.