

FLAMING GRILL

CONCEPTS

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Produits Culinaires

WELL-SEASONED MEAT

ITEM NO. 293147



ITEM NO. 294147



LOW & SLOW PORK RIBS

INGREDIENTS

- 4 whole pork ribs (after removing the membrane from the bone)
- 3 dl Bresc Soy & Black Garlic Rub
- apple smokewood chunks
- 200 g Bresc Alioli Classico
- 200 g Bresc Tomato Salsa

TO MAKE

Spread a generous layer of Bresc Soy Black Garlic Rub on the pork ribs. Wrap them in plastic film and leave them to marinate overnight. Heat the barbecue to 110°C and add a few smokewood chunks. Remove the ribs from the film and put them on the grill. Grill them, turning them on each side for about 3 hours, but make sure they don't burn. Wrap the ribs in aluminium foil and continue to cook them until they are completely done and come away from the bone. Allow about 1 more hour for this. Remove the ribs from the foil and heat the barbeque to 175°C. Spread some of the marinade on the ribs on the barbecue as lacquer. Serve them with the Alioli and the Tomato Salsa.

Three chilled rubs specifically created for various types and cuts of meat, based on traditional favourites. The marinades can be used at high temperatures, making them extremely versatile.

Use the marinades to add flavour to low and slow processes or as a lacquer that develops as the meat cooks.

HONEY & THYME RUB

The classic seasoning for chicken: honey and thyme. The sweetness of the honey and the pungency of the thyme give this chilled rub a rich, full flavour and produce a layer of lacquer as the product cooks. As a result, it is perfect for chicken wings and thighs cooked on a barbecue.

GARLIC & SPRING ONION RUB

Reminiscent of the taste of Japanese teppanyaki dishes. As well as soy sauce, this chilled rub contains, the familiar flavours of roast garlic and spring onion, producing a marinade that is both piquant and pungent and making it a very useful product for beef.

SOY & BLACK GARLIC RUB

A product created specifically for spare ribs, its dominant flavours are soy sauce and black garlic. As the taste is rather hearty, it goes very well with the sourness of pork. This rub works best as a lacquer on barbecued meat.

925 G

ITEM NO. 298147



CAJUN-STYLE SMOKED CHICKEN

INGREDIENTS

- 4 whole chickens
- 200 g Bresc Cajun
- cherry smokewood chunks
- barbecue sauce

TO MAKE

Separate the chicken skin slightly from the flesh by hand but make sure you don't break the skin. Cut the chickens all the way through along the spines with a sharp knife and firmly press them flat. Marinate the chickens in Bresc Cajun; spread the marinade amply under the skin too. Leave to marinate in the fridge overnight. Heat the barbecue to 175°C and put a Dutch oven or flame-proof dish on the grill. Reduce the temperature of the barbecue to 110°C, add the smokewood chunks and place the chickens, with the skin facing down, on the grill. Let them to cook until the core temperature reaches 72°C; allow about one and a half to two hours for this. Cover the chickens with a bit of barbecue sauce as lacquer, then serve.



AMERICAN GLORY

This series consists of three spices melanges originally used in American cuisines and ranges from the smoky flavourings from the Mississippi region to the fresh-tasting Argentine melanges. All these spice melanges can be used as marinades for meat or fish and can be applied before or during the cooking process to the season the food.

CHIMI CHURRI

A spice melange to put on meat: created for T-bone steaks, it's an ingredient that commonly found in Argentine kitchens. Its sour but refreshing taste is the perfect complement to the rich flavour of succulent beef. This melange comprises green pepper, parsley, red pepper, wine vinegar and rosemary.

TEX MEX

This spice melange combines the smokiness of chipotle and the refreshing piquancy of grilled bell pepper, garlic and cumin. Its deep flavour is extremely suitable for chicken products. It's also ideal as a marinade to season the food before cooking.

CAJUN

This spice melange, consisting of basil, onion, garlic, red pepper and bell pepper, is the Mississippi region's famous classic. Its flavour is both piquant and robust, which means it's perfect barbecued dishes.



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450 G





MARINATI

Large chunks of vegetables seasoned with herbs. This series consists of different flavours, such as tomato, bell pepper and small peppers, and is extremely suitable for stirring into salads. Another delicious idea is to use it as a topping on bread. The flavours are refreshing and spicy, the visual effect is stunning yet you have the convenience of a chilled product.

POMODORI MARINATI

Soft, semi-dried tomato chunks in a delicate herb-flavoured oil. The tomatoes are dried briefly in the sun, then marinated in oil with basil, oregano and garlic. These chilled tomato chunks look stunning in a dish as well as adding a pungent, rich flavour to it.

PEPERONI MARINATI

These marinated, grilled bell pepper chunks and green olives are marinated in a herb-flavoured sunflower oil with white wine, garlic, coriander and shallot, look stunning in a dish as well as adding a pungent, rich flavour to it.

PEPERONCINI MARINATI

Refreshing pepper chunks with a light bite in delicately herb-flavoured oil. This Peperoncini Marinati consists of red, green and yellow peppers with medium heat. It's coarsely chopped so the pieces give a striking visual effect to any salad.

ITEM NO. 775160

ITEM NO. 717160

ITEM NO. 767160



1000G ↗

SPECIALLY DESIGNED
FOR THE MODERN CHEF
WHO LIKES TO USE THE BARBECUE
FOR SCRUMPTIOUS DISHES

ALIOLI

ITEM NO. 811160

ITEM NO. 811162

ITEM NO. 811164



The bases for these flavourings are garlic cloves and a good olive oil. Alioli is served as a dip, among other things, to go with bread, vegetables, meat and fish. The different variations in flavour direction guarantee a flavour to suit every BBQ dish.

ALIOLI CLÁSICO

This traditional sauce from the Spanish region of Catalonia is made with Spanish cloves of garlic, egg yolks and olive oil with the addition of sea salt. This sauce is the perfect complement for barbecued meat or as a dip for bread.

ALIOLI LIMÓN

This fresh-tasting version of the traditional Alioli is a popular accompaniment on the Canary Isles. The fresh, acidic flavour of the lemon makes this Alioli Limón a wonderful sauce to go with bread and fish dishes.

ALIOLI PIMIENTO

This Alioli Pimiento is a flavour variation of the Alioli clásico. The piquant flavour accent of red pepper makes this Alioli Pimiento amply suitable as a complement to grilled fish and meat dishes as well as a dip for bread.



PARRILLADA

Spicy, oil-based melanges. These chilled, spreadable marinades can be used before, during or after grilling, making it easy to season meat, fish, chicken and vegetables. This product can cook on the barbecue without catching.

AIO E LEMONE

Based on fresh garlic and rasped lemon peel. This combination of mild, young garlic and the fresh taste of the lemon peel with an accent of rosemary and sage produce a well-balanced summer flavour sensation and is the perfect seasoning for grilled fish or vegetables.

PIRI PIRI

The famous hot Portuguese flavour direction based on red and green Spanish peppers contains mild, young garlic, grilled bell pepper and olive oil and is very suitable for chicken products or prawns, allowing the this product's piquancy to come into its own.

MOJO VERDE

Mojo Verde means green sauce; it is traditionally served with papas arrugadas, a potato dish. This chilled Mojo Verde is made with mild, young garlic, coriander, parsley, green pepper, jalapeño pepper and olive oil.

ITEM NO. 242147

ITEM NO. 244147



450 G

ITEM NO. 246147

HOT-SMOKED SALMON

INGREDIENTS

- 1 salmon fillet, with skin
- 150 g Bresc Aio e Limone
- 200 g Bresc Ratatouille
- 8 el Bresc Pesto di Pomodori
- apple smoke flakes (soaked in water)
- freshly-ground pepper
- sea salt flakes
- bread

TO MAKE

Marinate the salmon in the Aio e Limone for about an hour. Light the barbecue and heat to 100°C, sprinkle the smoke flakes on the charcoal and put the salmon fillet on the stone. Leave to cook for 10 to 15 minutes and season when ready with freshly-ground pepper and flakes of salt. Make sure the salmon is not overcooked. Serve the salmon with sliced bread, the ratatouille and tomato pesto.