

FLAVOURSOME BREAD

CONCEPTS

BRESC
Produits Culinaires

PESTO VERDE

This is the Italian classic. The concentrated flavour of basil, garlic, cheese and pine kernels make this chilled Pesto Verde extremely suitable for hot dishes. It is ideal for mixing into pasta or for seasoning for soups and sauces. It offers the flavour of green pesto with convenience of a chilled product.

PESTO DI BASILICO

This is the original pesto with basil, pecorino and pine kernels. The basil is grown in Italy by our own supplier, who produces the best quality with the most delicious basil flavour. The pesto does not lose its colour and does not contain any artificial flavourings or colourings. This is pesto as pesto should be!

PESTO DI POMODORI

For this red pesto, we use authentic products found in every Italian kitchen, including sun-dried tomatoes, almonds, basil and formaggio. It makes an extremely good flavour accent for soups, sauces and it can also be used as a topping on pizza or served with bread.



PESTOS

The famous classics of Italian cuisine. Do you want the authentic flavour of Italian basil and what about the sunny aroma of tomatoes? While these chilled pestoes are especially good to eat with bread or as a flavouring in salads, they will not seem amiss in hot dishes such as pasta with pesto either.

CAPRESE CROQUE

INGREDIENTS

- 2 slices of brown cottage loaf, 2 cm. thick
- 1 Campari tomato
- 1 egg
- 20 g Besc Tomato Tapenade
- 20 g Besc Pesto Verde
- 50 g low-moisture mozzarella in slices
- 20 g butter

TO MAKE

Spread the pesto and tapenade on the slices of bread. Slice the tomato. Arrange the tomato and mozzarella on the bread and then add the second slice of bread. Whisk an egg in a small bowl and dip the "croque" in it. Allow both slices of bread to absorb the egg. Heat a pan and melt the butter. Fry the "croque" on both sides until golden brown and serve immediately.



CORNBREAD SANDWICH

INGREDIENTS

- 2 thick slices of cottage corn loaf
- 100 g peperros beef
- 15 g Bresc Tomato Bruschetta
- 20 Bresc Peperoncini Marinati
- 50 g crème fraîche
- 20 g Bresc Chimichurri
- 50 g onion rings
- 20 g beetroot salad

TO MAKE

Whisk the crème fraîche and mix in the chimichurri. Spread the cream on a slice of bread and arrange some of the salad loosely on top of it. Top generously with the meat and season with salt flakes and freshly ground pepper. Dress it with the Tomato Bruschetta and Peperoncini Marinati. Add more salad, cream and the onion rings. Spread a generous amount of the cream on the other slice of bread and arrange in on top of the first one; cut the two carefully along the centre.



TASTY TOMATO

This is a threesome of chilled tomato spreads. Thanks to its versatility, the tomato will go with almost any other flavour. The Tasty Tomato products are perfect to spread on buns and sandwiches or to serve as a dip with bread as a hors d'oeuvre.



ITEM NO. 540161

ITEM NO. 774164

ITEM NO. 774168

1000G

TOMATO TAPENADE

This is the classic tapenade, based on sun-dried tomatoes, basil, sunflower oil and almonds. It has an elegant flavour with a piquant accent. Its texture is coarse, making it a very suitable complement to hot buns such as paninis and toasts.

TOMATO SALSA

Salsa is a Mexican sauce based on freshly chopped vegetables, fruit and spices. It often contains tomatoes, onions and peppers as its main ingredients. Traditionally, it is served as a side-dish with tacos, tortillas and fish dishes, although it is also an excellent companion to vegetarian cooking when used as a spread or dipping sauce.

TOMATO BRUSCHETTA

Bruschetta is the traditional Italian antipasto that hails from central Italy: grilled bread spread with garlic and olive oil. Over the course of time, the term bruschetta has come to mean the topping instead of the bread itself. A well-known classic is the bruschetta of tomatoes, garlic, basil, oregano and sunflower oil.

ALIOLI

The basis for these flavourings are Spanish 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 type of loaf.

ITEM NO. 811160



ITEM NO. 811162



1000 G

ITEM NO. 811164

ALIOLI CLASICO

This is the traditional sauce from the Spanish region of Catalonia and is made with Spanish cloves of garlic, egg yolks and olive oil with the addition of sea salt. This sauce makes a delectable dip for bread but is good spread on a bun too.

ALIOLI LIMON

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 and the sweetness of red bell pepper make this Alioli Pimiento amply suitable as a complement to grilled fish and meat dishes as well as a dip for bread.





TAPENADE & DIPS



ITEM NO. 560160

ITEM NO. 591165

1000 G



ITEM NO. 515145



325 G

RATATOUILLE

Large chunks of vegetables seasoned with herbs. The ratatouille consists of tomatoes, courgettes, aubergines, sweet peppers and garlic. It is a typically French classic from Provence, usually eaten cold with bread. However, it can be heated and used in sauces, soups or as a garnish. These are authentic flavours with the convenience of chilled products.

OLIVES NOIRES

Tapenade is one of the many thick, cold sauces that are popular in Mediterranean cuisine.

This chilled tapenade of black olives is made with Spanish black olives, olive oil, garlic, tomatoes and capers. Black olives are ripe olives and have a softer bite than the green ones, though their flavour is more pronounced. They go well with the mild taste of tomatoes and saltiness of capers. Tapenade is often used as a spread on toast too.

FIG TAPENADE

Because of the figs, honey and sun-dried tomatoes, this tapenade tastes slightly sweet, though that sweetness is contrasted by the savoury accents from the almonds and black olives. It goes particularly well with cheese and bread and will enhance the flavour of any sauce. Why not give a basic meat gravy a contemporary twist with some of this fig tapenade?



SUSHI SALMON BAGEL

INGREDIENTS

- 1 bagel with sesame seeds
- 75 g sliced smoked salmon
- 50 g cream cheese with Bresc Horseradish puree
- 0.25 cucumber
- 0.25 red onion, sliced into rings
- 1 dessertspoon furikake sushi topping
- 20 g wakame salad

TO MAKE

Heat the oven to 180 degrees. Peel strips from the cucumber using a peeler. Bake the bagel for 6 to 8 minutes. Slice the bread open and spread the cream cheese on it and then arrange the cucumber, salmon, wakame and onion. Dress it with a little cream and top it off with furikake. Spread the other half of the bagel with cream cheese and arrange it on top of the first half.



SINGLE PUREES

These are chilled ingredients that serve as a speedy means to add flavour to products such as cream cheese, mayonnaise and yoghurt and provide quick variations for toppings on bread and sandwiches. These chilled ingredients are great in cold dishes as they immediately add flavour to them.

GINGER PUREE

This is a favourite seasoning in Asian cooking. It's refreshing, piquant and slightly lemony taste can be used for hot and cold dishes. Although older roots are very fibrous, the new roots are very soft with a delicate structure, so they are ideal for dishes of which texture is just as important as the flavour.

RED PEPPER PUREE

These fresh red peppers have been finely chopped and added to a little oil. This chilled red pepper puree is medium-hot and ready-to use because the peppers are already chopped into small pieces. This product combines the flavour and piquancy of red pepper with the convenience of a chilled product.

HORSERADISH PUREE

Horseradish is a mustard-like root vegetable with a pungent but volatile aroma. The powerful essential oils that are released when the root is peeled and/or rasped give its flavour a fiery dimension. Horseradish was first used in Slavonic cuisine and is in fact still a popular ingredient in that region, where it is used with fish and in dairy products and dressings.