



MUSHROOM STEW



INGREDIENTS FOR 4 DISHES

- 100 g shiitake
- 100 g chestnut mushrooms
- 100 g oyster mushrooms
- 100 g green cabbage, sliced
- 100 g soy beans
- 100 g celeriac, brunoise
- 50 g morels
- 50 g Bresc Freshly chopped shallot
- 25 g Bresc Freshly chopped Spanish garlic
- 50 g Bresc Mushroom Mix
- 1 dl manufacturing cream
- salt and pepper

PREPARATION

Blanch the soy beans and the celeriac brunoise in salted water. Soak the morels. Fry the sliced chestnut mushrooms and shiitake with the chopped shallot and chopped garlic. Add the soy beans, morels and green cabbage and fry them briefly with the other ingredients. Add the cream. Add the Mushroom mix and reduce it slightly. Season with salt and pepper.



HOTCHPOTCH WITH RED CABBAGE AND WILD BOAR CHEEKS



INGREDIENTS FOR 4 DISHES

- |       |                                      |        |                 |
|-------|--------------------------------------|--------|-----------------|
| 1.5 k | wild boar cheeks                     | 5 dl   | game stock      |
| 500 g | potatoes, peeled                     | 1.5 dl | milk            |
| 200 g | red cabbage, sliced                  | 1.5 dl | vinegar         |
| 100 g | celeriac                             | 0.5 dl | water           |
| 100 g | butter                               | 0.5    | carrot          |
| 80 g  | Bresc Freshly chopped Spanish garlic | 1      | leek (white)    |
|       | Bresc Freshly chopped onion          | 2      | sprigs rosemary |
| 50 g  | Bresc Ras el hanout                  | 2      | sprigs thyme    |
| 65 g  | Bresc Ras el hanout                  | 2      | juniper berries |
| 40 g  | apple syrup                          |        | olive oil       |
| 20 g  | Bresc Strattu di pomodoro            |        | salt and pepper |
| 5 dl  | red wine                             |        |                 |

PREPARATION

Remove the membrane from the meat and season it with the garlic, 40 g of the ras el hanout, rosemary, thyme and salt and pepper. Add the olive oil and seal it in a vacuum pack and leave to marinate for at least 10 hours. Cook sous-vide for 18 hours at 62 °C. Bring the water and vinegar to the boil and add 25 g of the ras el hanout. Place the red cabbage in it and marinate it. Cut the potatoes into chunks, cook until tender and then mash them. Make a puree of the mixture with the milk and butter.

Fry the cut-offs from the cheeks with the chopped onion, the remaining vegetables and the strattu di pomodoro. Add the red wine, the game stock and the juniper berries and reduce gently. Strain the sauce and season with salt and pepper. Add the apple syrup. Drain the red cabbage and mix it into the mash using a spatula. Heat the wild boar cheeks in the gravy. Arrange the hotchpotch on a dish and place the wild boar on top. Pour the gravy evenly over the hotchpotch.



Pumpkin hotchpotch with sweet potato and duck breast



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HOTCHPOTCH & STEWS



#### INGREDIENTS FOR 4 DISHES

- 500 g potatoes, peeled
- 250 g celeriac, sliced
- 200 g pulled wild boar
- 100 g butter
- 100 g Bresc Tapenade dates
- 50 g Bresc Couscous spice mix
- 5 dl milk
- 1 dl gravy
- salt and pepper

#### PREPARATION

Cut the potatoes into chunks, cook until tender and then mash them. Cook the celeriac in 3.5 dl milk until tender. Mix the celeriac with the potatoes and the remainder of the hot milk and the butter and make a puree. Season with the couscous spice mix and salt and pepper. Heat the gravy, and season the Tapenade dates and salt and pepper. Heat the pulled wild boar and mix it into the hotchpotch. Pour the gravy evenly over the hotchpotch.



## HOTCHPOTCH WITH PULLED WILD BOAR AND DATE GRAVY



#### INGREDIENTS FOR 4 DISHES

- 500 g potatoes, peeled
- 200 g rocket
- 100 g Bresc Cherry tomatoes garlic parsley
- 100 g butter
- 50 g Bresc Roasted garlic puree
- 50 g Bresc Pesto di basilico
- 1.5 dl milk
- 8 slices Serrano ham
- salt and pepper

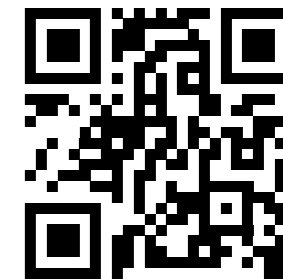
#### PREPARATION

Cut the potatoes into chunks, cook until tender and then mash them. Mix the rocket with the potatoes. Mash the mixture with the milk and butter. Drain the tomatoes and mix them into the mash using a spatula. Season with the roasted garlic puree and salt and pepper. Dry the ham in the oven, crumble it lightly and sprinkle it evenly over the hotchpotch. Garnish with the pesto.



## HOTCHPOTCH WITH ROCKET AND SERRANO HAM

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