



SPECIAL TOPPINGS

LOADED FRIES

PULLED PORK

INGREDIENTS FOR 4 DISHES

- 600 g chips
- 320 g pulled pork
- 80 g Bresc Alioli clásico
- 200 g coleslaw
- 40 g barbecue sauce
- 16 bacon rashers
- 4 sprigs salad peas

PREPARATION

Mix the pulled pork with the barbecue sauce, then heat. Grill the bacon rashers. Deep-fry the chips. Arrange the pulled pork on top. Garnish with the coleslaw, alioli and a sprig of salad pea.



GREEK STYLE

INGREDIENTS FOR 4 DISHES

- 600 g sweet-potato chips
- 320 g halloumi
- 140 g bacon
- 80 g mayonnaise
- 20 g Bresc Black Kalamata olive tapenade
- 120 g Bresc 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.

MEXICAN STYLE

INGREDIENTS FOR 4 DISHES

- 600 g chips
- 300 g mixed beans
- 120 g Bresc Pico de Gallo
- 120 g Bresc Peperoni marinati
- 8 g parsley, chopped
- 80 g mayonnaise
- 20 g Bresc Cajun
- 12 nacho chips

PREPARATION

Make a salad with the beans, Pico de Gallo, peperoni marinati and chopped parsley. Season the mayonnaise with the Cajun. Deep-fry the chips. Arrange the salad mixture over the chips. Garnish with the Cajun-mayonnaise and nacho chips.



PULLED CHICKEN

INGREDIENTS FOR 4 DISHES

600 g chips
320 g pulled chicken
40 g Bresc Ratatouille
80 g mayonnaise
20 g Bresc Grilled bell pepper puree
Cress

PREPARATION

Season with the mayonnaise with the grilled bell pepper puree. Deep-fry the chips. Arrange the ratatouille over them. Garnish with the bell-pepper mayonnaise and cress leaves.



ITALIAN STYLE

INGREDIENTS FOR 4 DISHES

600 g chips
300 g beef mince
200 g Bresc Pomodori marinati
80 g ketchup
80 g mayonnaise
20 g Bresc Pesto verde
12 g Bresc Cherry tomatoes
garlic parsley
20 g parsley, chopped

PREPARATION

Fry the beef mince, loosening it as it fries. Add the pomodori marinati to it. Season the mayonnaise with the pesto. Deep-fry the chips. Arrange the mince mixture over the chips. Garnish with the mixed pesto-mayonnaise and the cherry tomatoes. Sprinkle with chopped parsley.



INDONESIAN STYLE

INGREDIENTS FOR 4 DISHES

600 g chips
480 g vegetarian chicken
4 dl satay sauce
20 g Bresc WOKchilli
20 g Bresc Madras
4 fried eggs
80 g atjar
20 g spring onion, sliced
80 g mayonnaise
20 g onions, fried

PREPARATION

Heat the satay sauce and season with the WOKchilli. Heat the meat in the satay sauce. Season the mayonnaise with the Madras. Deep-fry the chips. Drizzle the satay sauce over them and then arrange a fried egg on top. Garnish with atjar, Madras-mayonnaise and fried onions.



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.