

# SIGN YOUR DISH

INSPIRATION

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Produits Culinaires

# SINGLE PUREES

A series of tasty products made with single herb purees, great basic cooking ingredients as ready-to-use, chilled solutions. Reduces mise-en-place time immediately. They're perfect as bases and can be used in all kinds of dishes.



ITEM NO. 157147

ITEM NO. 150147

450 G

CHEF'S  
DESSERT



ITEM NO. 197147

## FRENCH TOAST WITH SWEET FRIED EGG

### INGREDIENTS FOR 4 DISHES

- 4 slices of sugar loaf
- 4 halves of tinned apricots
- 1 egg
- 2.5 dl milk
- 1.5 dl coconut milk
- 1 dl whipping cream
- 50 g Bresc Tapenade dates
- 20 g sugar
- 15 g vanilla sugar
- 10 g Bresc Lemongrass puree
- 5 g cinnamon
- 3 g agar agar

### PREPARATION

Mix the coconut milk with the cream, lemongrass puree, sugar and agar agar. Bring to the boil. Place a dish in the freezer so that it is very cold when you use it. Place plastic foil on the cooled dish and scoop the coconut mixture on to it, allow it to run slightly. Place a half apricot in the middle of the coconut mixture and allow to firm in the fridge. Mix the egg, cinnamon, vanilla sugar, milk and date tapenade in a large bowl. Dip the slices of sugar loaf in the egg mixture and fry them in a frying pan until golden-brown. Place the slices of sugar bread on an oven rack and place the fried eggs on top. Heat them in the oven for 3 minutes at 160°C.

Find the recipe for lemongrass mousse and crumble at [bresculinair.com](http://bresculinair.com)

# BELGIAN ENDIVE SOUP WITH SMOKED MACKEREL

## INGREDIENTS FOR 4 DISHES

|      |                                      |
|------|--------------------------------------|
| 4    | heads of Belgian endive              |
| 75 g | Bresc Freshly chopped onion          |
| 60 g | of smoked mackerel                   |
| 10 g | Bresc Freshly chopped Spanish garlic |
| 5 g  | Bresc Erbe Italiano                  |
| 5 g  | Bresc Horseradish puree              |
| 8 dl | vegetable stock                      |
| 1 dl | whipping cream                       |
|      | salt and pepper                      |

## PREPARATION

Fry the endive, onion and garlic. Add the vegetable stock, then the Erbe Italiano. Bring to the boil and allow to cook gently for 20 minutes. Remove the pan from the heat and puree the soup in a blender with the cream and the horseradish puree. Season with salt and pepper if required. Tear the mackerel and serve it as a garnish with the soup.



# GNOCCHI WITH FRIED MUSH- ROOMS AND GOATS' CHEESE

## INGREDIENTS FOR 4 DISHES

|       |                                      |
|-------|--------------------------------------|
| 500 g | mashed potato powder                 |
| 100 g | flour                                |
| 2     | eggs                                 |
| 50 g  | goat's cheese cream                  |
| 50 g  | Bresc Mushroom Mix                   |
| 50 g  | mixed mushrooms                      |
| 20 g  | Bresc Freshly chopped shallot        |
| 10 g  | Bresc Roasted garlic puree           |
| 5     | Bresc Cherry tomatoes garlic parsley |
|       | cross                                |
|       | salt and pepper                      |

## PREPARATION

Mix the mashed potato, flour, eggs, shallot, mushroom mix and roasted garlic puree together. Season with salt and pepper. Smooth the mixture in a baking tin and cover with plastic foil. Steam the mixture at 100°C for 30 minutes. Allow to cool and cut into the shape required. Fry the gnocchi until golden-brown on a medium heat. Fry the mushrooms and arrange them on the gnocchi. Finish off the dish with the goats' cheese cream, cherry tomatoes and different kinds of cress.



# SAVOURY BRIOCHE FLAN WITH SALMON AND SOY FOAM

## INGREDIENTS FOR 4 DISHES

|       |   |
|-------|---|
| 300 g | brioche loaf                                  |
| 250 g | pasteurised egg yolk                          |
| 125 g | hot-smoked salmon                             |
| 125 g | manufacturing cream                           |
| 15 g  | Bresc Lemongrass puree                        |
| 15 g  | Bresc Ginger puree                            |
| 10 g  | dill, chopped                                 |
|       | pepper  |
| 2 dl  | soy sauce                                     |
| 40 g  | Palatinose                                    |
| 40 g  | egg-white powder                              |
| 20 g  | Bresc Wasabi dip                              |
| 4     | Bresc Cherry tomatoes garlic lemongrass cress |

## PREPARATION

Cut the bread into small cubes. Tear the hot-smoked salmon. Mix the bread and salmon together, add the egg yolks and cream. Knead the mixture to make a moist batter. Season with lemongrass puree, ginger puree, dill and pepper. Cook the batter in a baking tin in the oven at 165 °C for 10 minutes.

Mix the soy sauce, Palatinose and egg-white powder together and leave to rest overnight. Whisk it with a whisk to make a firm batter. Pipe the batter onto a silicon baking mat and allow to dry in the oven at 100 °C for one hour.

Cut the bread pudding into wedges. Garnish with the soy foam, wasabi dip, cherry tomatoes and cress.



ITEM NO. 579110



ITEM NO. 774141



ITEM NO. 515145

325G

# TAPENADES

Tasty chilled tapenades for both hot and cold dishes. They are extremely good flavourings to eat with cheese or simply as a tapenade on bread. And they give a modern twist to hot sauces.





## CAJUN SEAFOOD PASTA

### INGREDIENTS FOR 4 DISHES

|       |                                      |
|-------|--------------------------------------|
| 500 g | seafood, mixed                       |
| 300 g | tagliatelle                          |
| 350 g | manufacturing cream                  |
| 100 g | Parmesan cheese, grated              |
| 40 g  | butter                               |
| 40 g  | Bresc Tapenade sundried tomatoes     |
| 20 g  | olive oil                            |
| 20 g  | Bresc Freshly chopped Spanish garlic |
| 20 g  | Bresc Cajun                          |
| 10 g  | Dijon mustard                        |
| 8     | basil leaves                         |
| 1/2   | lemon (juice)                        |
|       | salt and pepper                      |

### PREPARATION

Cook the tagliatelle according to the instructions on the packet. Lightly season the seafood with salt and pepper. Melt the olive oil and the butter in a frying pan on a medium heat. Add the seafood and fry for 3 to 4 minutes. Remove the seafood from the pan. Reduce the heat and add the sun-dried tomato tapenade, chopped garlic and mustard. Fry them for half a minute. Add the cream, lemon juice and Cajun to make the sauce. Add the seafood and mix them well into the sauce. Tear the basil and add it to the sauce with the pasta. Garnish with the Parmesan cheese.

## MASCARPONE AND PEAR FLAN

### INGREDIENTS FOR 4 DISHES

For the pastry:

|       |        |
|-------|--------|
| 250 g | flour  |
| 150 g | butter |
| 75 g  | sugar  |
| 1     | egg    |

For the filling:

|       |                        |
|-------|------------------------|
| 4     | pears                  |
| 2     | eggs                   |
| 300 g | Mascarpone             |
| 75 g  | sugar                  |
| 75 g  | flour                  |
| 50 g  | Bresc Tapenade dates   |
| 5 g   | Bresc Lemongrass puree |
| 5 g   | cinnamon               |



### PREPARATION

Mix all the ingredients for the pastry together in a bowl. Mix well until you have a smooth ball. Roll out the pastry thinly on a workbench that has been dusted with flour. Cover a baking tin with the pastry, then leave it to rest in the fridge. In a bowl, mix the sugar, Mascarpone, eggs, date tapenade, lemongrass puree, cinnamon and flour well together. Spread the Mascarpone mixture evenly over the pastry in the baking tin. Peel the pears and chop into segments. Press them into the Mascarpone mixture. Bake the flan in the oven for 40-50 minutes at 180 °C.



# CAJUN PRAWNS WITH GARLIC

## INGREDIENTS FOR 4 DISHES

|       |                                 |
|-------|---------------------------------|
| 600 g | celeriac                        |
| 12    | prawns 16/20                    |
| 5 dl  | milk                            |
| 30 g  | butter                          |
| 20 g  | Bresc Black garlic puree        |
| 20 g  | Bresc Smoked garlic puree       |
| 20 g  | Bresc Organic garlic puree      |
| 20 g  | Bresc Grilled bell pepper puree |
| 20 ml | sunflower oil                   |
| 5 g   | Bresc Cajun cress               |



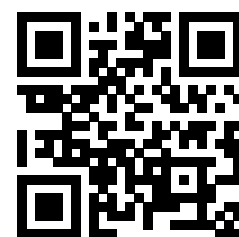
## PREPARATION

Clean the celeriac, chop into chunks and cook in the milk until tender. Divide the celeriac into 3 equal portions. Puree one portion with 10 grams of butter and one of the garlic purees. Repeat this process with the other two purees so that you have three different sorts of garlic puree in all. Add a little of the cooking liquid if necessary for a smooth mixture. Spoon the individual purees into piping bags and put to one side to use for finishing the dish. Clean the prawns and seal them in a vacuum pack with the oil, pepper, salt and Cajun mix. Cook them at 57 °C for 30 minutes. Pipes swirls of the different garlic purees on the plates. Cut the prawns that have been cooked in the sous-vide in two. Arrange the halved prawns between the swirls of puree and garnish with the cress and bell pepper puree.



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