

SOUP IT YOURSELF

CONCEPTS

BRESC
Produits Culinaires

KITCHEN ESSENTIALS MUSHROOM MIX

This chilled mushroom mix, consisting of various kinds of mushrooms – including oyster mushrooms, shiitake and porcini – has been seasoned with onion, garlic and parsley. In classic cuisine, this mix is more commonly known as duxelles and is often used in Beef Wellington, a meat dish. As this mushroom mix contains several ingredients and immediately adds to taste to your dish, you will find that most of the preparation work has already been done for you. The versatility of this chilled kitchen essential makes it an ideal basis for soups and sauces.



450 G

ITEM NO. 223147

MUSHROOM SOUP 21

INGREDIENTS

- 7.5 dl well-flavoured chicken stock
- 7.5 dl manufacturing cream
- 100 g cold butter, in cubes
- 100 g Bresc Shallots, chopped
- 30 g Bresc Beemster Garlic Puree
- 450 g Bresc Mushroom mix
- salt and pepper.
- oil for braising
- 2 dessertspoons parsley
- various wild mushrooms to garnish as you wish

TO MAKE

Braise the garlic and shallots in a little oil and add the Mushroom mix. Add the chicken stock and cream and bring to the boil. Thicken with the cold butter and season with salt and pepper. Garnish with the chopped parsley and wild mushrooms.



TOM KHA KAI SOUP ¹¹

INGREDIENTS

- 2 chicken fillets
- 4 dl coconut milk
- 6 dl chicken stock
- 1.5 dessertspoons Besc Lemongrass Puree
- 1/2 dessertspoon Besc WOKchilli
- 10 lime leaves
- 1/2 dessertspoon Besc WOKgarlic
- 1.5 dessertspoons Besc Ginger puree
- 1 onion, chopped
- oil for gentle frying
- fish sauce

TO MAKE

Cut the chicken fillet into strips. Fry the onions softly without letting them brown, then add the chicken, lemongrass, lime leaves, ginger, WOKchilli and WOKgarlic and fry them all. Add the chicken stock. Allow to boil and then add the coconut milk. Allow the soup to bubble for half an hour. Remove the lime leaves and puree the soup. Add the fish sauce to taste.



EUROPEAN GARLIC

These are two very different types of garlic in terms of flavour and both have their own unique characteristics. There is the pure, mild flavour of the Dutch variety and the fiery, pungent taste of the Spanish garlic puree. As they are purees, they are both easy to incorporate into all sorts of dishes which makes them great additions to soups as flavourings or flavour enhancers.



BEEMSTER GARLIC PUREE

This garlic is a genuine heritage product of the Dutch Beemster region in Noord Holland. These bulbs are unique because the entire bulbs are processed as soon as they are harvested to produce a soft puree with a delicate structure. It is a great flavouring for things like soups, sauces and foams.

AJO DE ANDALUCÍA

This fiery Spanish garlic will certainly add a kick to your dish. The puree has a very prominent, powerful taste, making it the ultimate flavouring for dishes that are heavy on the garlic flavour, such as Ajo blanco soup.



ITEM NO. 110157



ITEM NO. 110152





These chilled flavourings are wok ingredients preserved in sunflower oil; they are all ready-to-use. The pure flavours of these basic ingredients are quite strong, so you do not need to add any other herbs or spices. This serie was created specifically to use in quick dishes based on Asian cuisine. The combination of warm, refreshing and piquant flavours means that these three products complement each other well; they are the perfect basis for any authentic wok dish.

STIR-FRYING

ITEM NO. 650147

ITEM NO. 611147

ITEM NO. 618147



WOKGINGER

This is a mixture of chopped ginger, lemongrass and lime leaf in oil. These three flavours combine to give any dish a refreshing, pungent touch. This melange, the WOKgarlic and WOKchilli were all designed to use in Asian-style dishes but the exciting fresh flavours of this spice melange go particularly well with fish.

WOKGARLIC

This mix is well-known as a flavouring for noodle dishes: shredded garlic with coarsely chopped fresh red pepper and spring onion in sunflower oil. We specifically created it for the quick, Asian-style dishes and, together with WOKginger and WOKchilli, it's an ideal base for wok dishes.

WOKPEPPER

This mix contains fresh red and green chilli, coarsely chopped and preserved in oil. This product is medium-hot and ready-to use. It's the culinary flavouring for quick dishes like wok noodles while it also adds a fantastic kick to marinades. Together with WOKginger and WOKgarlic, it's an ideal base for wok dishes.

450G



THAI KITCHEN

ITEM NO. 261148



ITEM NO. 261147



ITEM NO. 261145

450G ↷

Three versions of a curry, each with its own level of spicy hotness. These curries contain authentic ingredients used in Thai cuisine, such as ginger, turmeric, galangal, chilli, coriander and garlic, of course. We have created these melanges to make it easy to cook curries, but they are also amazing flavourings for curry soups. In fact, you can now reproduce the flavours of Asian cuisine in no time at all.

THAI YELLOW CURRY

This chilled Thai Yellow Curry is the mildest spice melange from Thailand. On a scale of one to three chilli, this version scores one pepper. It's the curry for beginners. This melange lives up to its name and will turn any dish a lovely sunny yellow. Containing the well-known flavours of turmeric, cumin, galangal (laos) and garlic, this Thai Yellow Curry is perfect for vegetable and shellfish curries.

THAI RED CURRY

This curry, somewhere between mild and hot, contains the authentic ingredients used for a Thai red curry. On a scale of one to three chillies, this version scores two chillies. The combination of red chillies, fried onion, garlic and spring onion produce a rich flavour in this melange, making it a very versatile mix. Just add a dash of coconut milk and spoonful of refreshing yoghurt to bring out the best in this curry.

THAI GREEN CURRY

Our chilled green curry is a refreshing, spicy melange. In terms of heat, this curry surpasses the Thai Red: on a scale of one to three chillies, this version scores three chillies! The chilled spice melange consists of lemongrass, chillies, coriander leaf, ginger and garlic and is a very useful as a spicy accent in soups and sauces. The Thai Green Curry is ready-to-use: much of the hard work has already been done for you.

MAGHREB



ITEM NO. 235147



ITEM NO. 233147



ITEM NO. 231147

450G ↗



These flavourings from North-African cuisine, which is renowned for its spicy, rich flavours are absolutely perfect additions to soups, thanks to their versatility and the large number of herbs and spices in them. Typical and common ingredients are: cinnamon, saffron, cumin and coriander. This product is extremely suitable for making soups such as a hot Harira broth.

RAS EL HANOUT

This is the famous spice melange used in Moroccan cooking. Ras el Hanout means “the best in the shop” and is often used to flavour lamb, couscous and stews (tajine). The spice melange consists of many herbs and spices, including paprika, cinnamon, ginger, cumin, coriander, garlic, cardamom and cloves. Our chilled Ras el Hanout can be used without further preparation and immediately flavours the dish or ingredients.

HARISSA

This is the piquant seasoning found in many Arabic kitchens. The origins of this spice melange are found in Tunisia, where it is a popular flavouring to add to meat and vegetable dishes. Harissa is made from chillies, garlic, cumin, coriander, tomato and paprika; it has a refreshing and mildly hot flavour.

COUSCOUS SPICE MIX

This unique spice melange was specifically created for problem-free yet flavoursome couscous. The spice mix contains many familiar ingredients such as onion, garlic, celery, cumin, cinnamon, mint, olive oil and lemon juice. This product is extremely suitable to use as seasoning in tajine dishes with meat and in hot sauces.

MOROCCAN HARIRA 2,5L

INGREDIENTS

- 450 g lamb (neck or leg)
- 100 g Bresc Ras el Hanout
- 1 el Bresc Harissa
- 100 g Bresc Couscous Spice Mix
- oil for gentle frying
- 90 g of celery leaf
- 1 white onion
- 1 red onion
- 25 g coriander, chopped
- 400 g tomato chunks
- 1.5 l water
- 150 g green lentils
- 130 g chickpeas
- 2 eggs, whisked
- the juice of one lemon

TO MAKE

Fry the lamb, celery, onion and coriander in a little oil in a large pan on a low heat. Stir regularly for 5 minutes, then add the Harissa and Ras el Hanout. Drain the liquid from the tomato chunks and put it to one side; add the tomato chunks to the pan. Allow to simmer for 15 minutes. Pour the juice from the tomatoes, the water and the Couscous Spice Mix into the pan and add the lentils. Bring to the boil and turn down the heat. Cover the soup and allow to simmer for 2 hours. Lastly, add the chickpeas and the lemon juice. Allow to boil for another 10 minutes. Add the whisked eggs and boil for 1 minute.