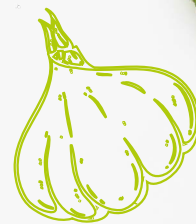


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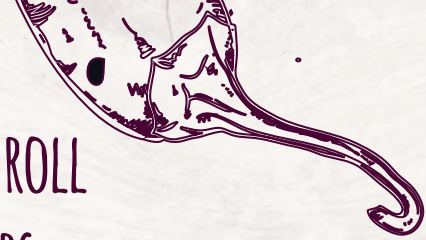


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CHICKEN SPRING ROLL WITH SWEET PEPPERS



INGREDIENTS FOR 4 DISHES

- 4 sheets rice paper
- 100 g pulled chicken
- 50 g rice vermicelli
- 5 g Besc Parrillada aio e limone
- 10 g Besc Peperoni marinati
- 12 Besc Cherry tomatoes garlic parsley
- 1/8 cucumber
- 12 leave coriander
- salt and pepper

PREPARATION

Boil the rice vermicelli, then rinse it until it is cold. Flavour the rice vermicelli with aio e limone, salt and pepper. Mix the chicken into the rice vermicelli. Moisten the sheets of rice paper and place them on a chopping board. Put the rice-vermicelli-chicken mixture on them and arrange the peperoni marinati on top, then place the coriander leaves on top of that. Cut the cucumber into long strips and place them on the sheets of rice. Put 3 tomatoes in each spring roll and roll them up tightly. Before serving, cut the spring rolls in half.

LAMB ROULADE WITH PEA PUREE

INGREDIENTS FOR 4 DISHES

- 1 k neck of lamb
- 1 k rack of lamb
- 20 g Besc Erbe Italiano
- 10 g Besc Freshly chopped Spanish garlic
- 100 g garden peas
- 50 g manufacturing cream
- 1 dl lamb gravy
- 20 g Besc Strattu di pomodoro
- sunflower oil
- 5 g egg white
- salt and pepper
- 12 Besc Peeled garlic cloves
- 1.5 dl olive oil
- 1 dl poultry stock
- 2 g fresh tarragon
- Cress

PREPARATION

Season the neck of lamb with the erbe Italiano and garlic. Fry it gently in the oil. Cook the meat in the oven at 90°C for 16 hours. Peel back the meat and roll it out thinly. Peel back the meat and roll it out thinly. Cook the rack of lamb in a vacuum-sealed bag at 62 °C for 1 hour. Cut the meat off the bone and brush it with the egg white. Place it on the neck of lamb, roll it up and vacuum-seal it. Blanch the peas. Puree them with the stock, cream and tarragon. Strain the puree and season with salt and pepper. Cook the garlic cloves gently in olive oil until they are al dente. Heat the meat to 75 °C (or fry it) and slice it before plating up. Serve with the puree and garlic cloves. Garnish with cress.





FOAMY GARDEN PEA SOUP

INGREDIENTS FOR 4 DISHES

2 dl	vegetable stock
2 dl	cream
300 g	garden peas
20 g	Bresc Freshly chopped garlic
20	half prawns
5 g	Bresc Parrillada aio e limone
1 dl	milk
5 g	Bresc Organic garlic puree

PREPARATION

Bring the stock, cream and chopped garlic to the boil. Remove the pan from the heat and stir in the peas. Allow to cool and puree in a blender. Season with salt and pepper and strain through a fine sieve. Fry the prawns and season with aio e limone. Whisk the milk with the organic garlic puree until it is foamy. Ladle the soup into a bowl, garnish with the fried prawns and garlic foam.

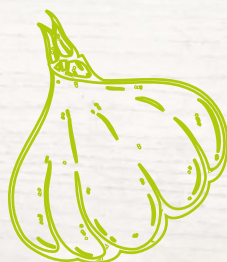
POULTRY LOLLY

INGREDIENTS FOR 4 DISHES

6 slices	Jamon serrano
2	chicken fillets
15 g	egg white
20 g	Bresc Halkidiki olive tapenade
50 g	mayonnaise
3 g	Bresc Black garlic puree
5 g	Bresc Kalamata olive tapenade

PREPARATION

Place the slices of Jamon serrano on plastic foil next to other. Slice the chicken fillet very finely and cover the Jamon serrano with the chicken fillet. Remove the inner fillets and puree them with the egg white and green tapenade. Squash the chicken fillets on the Jamon serrano and spread the chicken-olive farce on them. Season with salt and pepper. Roll it up tightly in aluminium foil. Cook the roulade at 100 °C until they have a core temperature of 75 °C, 15 minutes. Leave the roulade to cool, then cut into lollies. Mix the mayonnaise with the tapenade and the black garlic. Serve the roulade with a lolly stick in it and garnish with the mayonnaise and suitable cress.



OPEN RAVIOLI WITH PORK TENDERLOIN AND THE FIRST VEGETABLES OF THE SEASON

INGREDIENTS FOR 4 DISHES

8 sheets lasagne
2 pork tenderloins
75 g Besc Erbe Italiano
200 ml white-wine sauce
5 g Besc Lemongrass puree
2 carrots
1 turnip
1 courgette
2 spring onions
10 g Besc Freshly chopped shallot
3 g Besc Parrillada mojo verde
chervil

PREPARATION

Pre-cook the sheets of lasagne. Season the pork with the erbe Italiano, then vacuum-seal it. Cook it while vacuum-sealed at 60°C for 50 minutes. Wash all the vegetables. Cut the carrots into triangular pieces. Cut the turnip into julienne. Scoop out little balls from the courgette with a Parisienne scoop. Boil all the vegetables separately in plenty of salted water until they are al dente. Drop them immediately into iced water as soon as they are ready. Slice the spring onions very diagonally.

Fry the meat in a pan until it is golden-brown. Cut the meat into slices. Heat the sheets of lasagne in boiling water or in a steamer. Fry the vegetables gently in butter with the shallot, salt and pepper. Heat the white-wine sauce and finish off with the lemongrass, salt and pepper.

Serve the dish in a dish; place one sheet of lasagne in the dish and arrange the vegetables on top. Arrange the meat on the vegetables and then add a sheet of lasagne. Finish off with the sauce, fresh chervil and a few drops of mojo verde.

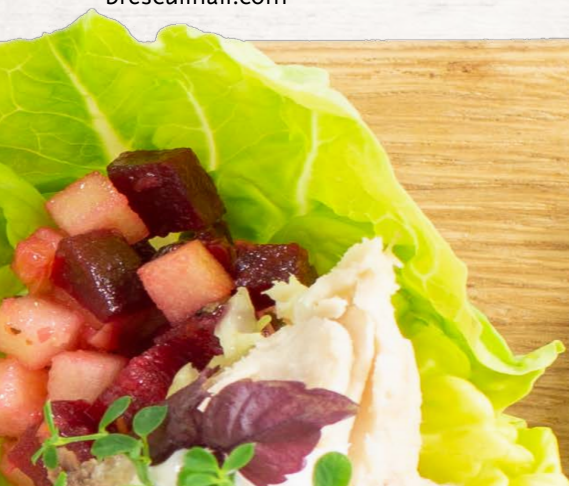
LITTLE GEM SALAD

WITH MACKEREL

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TOMATO ESPUMA WITH MOZZARELLA

INGREDIENTS FOR 4 DISHES

600 g	Bresc Chunky salsa tomato
200 g	cream
200 g	egg white
24	leaves gelatin
1	gas cartridge
2	balls buffalo mozzarella
	basil cress

PREPARATION

Puree the chunky salsa, tomato, egg white and half the cream in a blender. Soak the gelatin in cold water. Dissolve the gelatin in the remaining cream. Pour the hot cream into the tomato mixture as it blends, then strain it through a fine sieve. Pour the mixture into the Kidde (whipping siphon) and aerate with 1 cartridge. Arrange the torn mozzarella on a plate and finish the dish with the tomato espuma and basil cress.

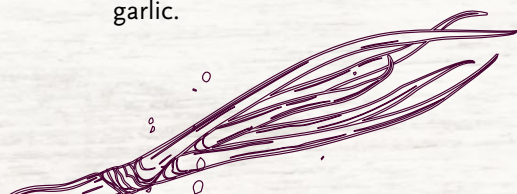
STIR-FRIED ASPARAGUS

INGREDIENTS FOR 4 DISHES

16	asparagus stalks
1 dl	mirin
30 g	soy sauce
15 g	oyster sauce
5 g	sesame seeds
10 g	Bresc WOKginger
20 g	Bresc Freshly chopped shallot
	sunflower oil
	salad pea

PREPARATION

Peel the asparagus and cook them until they are almost al dente in salted water. Rinse with cold water and chop into 5-cm pieces. Mix the mirin, soy sauce and oyster sauce. Heat the oil and fry the WOKginger and shallot gently in it. Add the asparagus and fry them with the ginger and shallot. Add the sauce and heat thoroughly. Serve with a little sauce and sprinkle with sesame seeds. Garnish with salad pea and cherry tomatoes garlic.



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VEAL TENDERLOIN WRAPPED IN PARMA HAM

INGREDIENTS FOR 4 DISHES

500 g	potatoes
250 g	butter
600 g	veal tenderloin
6 slices	Parma ham
150 g	runner beans
5 g	Bresc Black garlic puree
2 dl	veal gravy
10 g	Bresc Strattu di pomodoro
5 g	Bresc Greek Halkidiki olive tapenade
12	Bresc Cherry tomatoes garlic parsley salt and pepper

PREPARATION

Boil the potatoes until soft. Mash the potatoes with butter, salt and pepper. Cut the runner beans, blanch them and add them to the mash. Wrap the veal tenderloin in the Parma ham. Fry the meat, then cook it in the oven at 120 °C until tender. Flavour the veal gravy with the black garlic and strattu pomodori. Stir the olive tapenade into this mixture. Cut the meat into medallions and arrange them on the hotchpotch; finish the dish of with the gravy.



HASSELBACK POTATOES WITH RAMSONS PESTO

INGREDIENTS FOR 4 DISHES

4	potatoes
100 g	crème fraîche
100 g	Bresc Chunky salsa tomato
20 g	Bresc Ramsons pesto olive oil

PREPARATION

Slice the potatoes without slicing them completely through so that they remain intact. Rinse the potatoes thoroughly to remove the starch between the slices. Drizzle olive oil over them and bake for 20 to 30 minutes in an oven at 180°C. Mix the crème fraîche with the ramsons pesto. Remove the potatoes from the oven and spoon the ramsons pesto over them. Finish off the dish with the chunky salsa.

