

# STREET FOOD



**BRESC**  
Produits Culinaires



## TOMATO BRUSCHETTA

Bruschetta is the traditional Italian antipasto from central Italy. Originally, it consisted of grilled bread spread with garlic and olive oil. As time went by, the term 'bruschetta' was applied more often to the topping rather than the bread itself. Besc has produced a classic bruschetta containing tomatoes, garlic, basil, oregano and sunflower oil: classico!

## TOMATO CHUTNEY

Chutney is the classic flavouring in Indian and Pakistani cuisine and is traditionally served with hot curries. The chilled chutney has a broad flavour pallet, ranging from sweet and sour to piquant. The combination of tomatoes, onions, vinegar, coriander and green chilli make this sauce an ideal flavouring for chicken dishes and as a flavour accent in hot sauces. This chutney captures the flavours of Indian and combines them with the convenience of a chilled product.

## TOMATO SALSA

Salsa is a sauce based on freshly chopped vegetables, fruit and herbs. Often, tomatoes, onions and peppers are the main ingredients. Mexican cuisine has many variations of salsa which are used as accompaniments to fish, meat, salads, tacos or as a dip for tortillas. Besc's salsa is made with extra garlic, celery and parsley and these all combine to produce a tart and refreshing flavour: buen apetito!

## TOMATO TAPENADE

The classic tapenade based on Turkish sun-dried tomatoes, basil, sunflower oil and almonds has a delicate flavour and piquant accent. The chilled sun-dried tomato tapenade has a course structure which makes it very suitable for bread dishes of which both the flavour and the visual aspects are important.

# TASTY TOMATO

The four classic uses for tomatoes available as chilled products. They are based on cuisines from all over the world, where tomatoes are a favourite ingredient. From Mediterranean bruschetta and tapenade to Latin-American salsa and Indian chutney: the global flavours of tomato.

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## CAJUN HOTDOG

10 PORTIONS

### INGREDIENTS

- 10 hot dog rolls
- 10 spicy hot dog sausages
- (merguez or andouille)
- 300 g mayonnaise
- 300 g Besc Tomato Salsa
- 50 g Besc Cajun
- 1 red onion
- 200 g hard cheddar
- 100 g deep-fried onions
- 1 avocado
- 200 g pineapple
- bunch of parsley
- butter

### TO MAKE

Mix the Cajun into the mayonnaise to make the sauce. Slice the red onion into rings and chop the pineapple and avocado into brunoise. Chop the parsley. Fry the sausage in a little butter and heat the rolls briefly in the oven. Spread the Cajun mayonnaise on the rolls and top them with the sausages. Finish off with the salsa, grated cheddar, pineapple, avocado, onions and parsley.





# TACO EL PASTOR

10 PORTIONS

## INGREDIENTS FOR THE MARINADE

- 2 slices of pineapple, approx. 1.5 cm thick
- 1 tomato
- 1 dessert spoon Burrito Mix
- 2 dessert spoons ai amarillo peppers
- 50 g chipotle peppers in adobo sauce
- 1 onion
- 1 dessert spoon Besc Pesto di Pomodori
- 1 orange, grated peel and juice
- 2 dessert spoons apple vinegar
- 1 pinch of ground cloves
- 1 teaspoon caraway seeds
- 1 teaspoon dried oregano
- 50 g Besc Tex Mex

## INGREDIENTS FOR THE TACO

- 1 kg chopped pork neck (collar)
- 1/3 pineapple
- 2 limes
- 1 bunch coriander
- 1 large red onion
- 20 small corn tortillas
- 400 g Besc Chunky Salsa Tomato

## TO MAKE

Scorch the tomatoes until they are blackened, peel them and remove the seeds. Puree them, until smooth, with the remainder of the ingredients. Marinate the meat with ample marinade. Cut the pineapple into slices and remove the core. Grill the slices on both sides and chop into brunoise. Chop the coriander and cut the onion into half-rings. Heat the tortillas and stir-fry the meat. When almost ready, add a little marinade to the meat. Spoon some of the meat onto the tortillas and finish with salsa, pineapple, coriander and red onion.

# MEXICO

Three flavourings from Mexican cuisine. These chilled salsas are special because they contain chunky pieces, producing an amazing visual effect in any dish. They are available in three versions: sweet-acidic chunky tomato, the refreshing-piquant flaming salsa and the herby vegetable salsa pico de gallo.

## CHUNKY SALSA TOMATO

This famous flavouring originated in Latin-American cuisine and is traditionally served as a side-dish with tacos, tortillas and fish dishes. It contains coarsely chopped chunks of tomato, onion and pepper, which make it quite distinctive. It is then seasoned with parsley, white wine vinegar and garlic. This chilled salsa is ready-to-use and produces an amazing visual effect in any dish. As well as the classic use of this salsa, it also makes a brilliant "sauce" for hamburgers and hotdogs and a great topping for pizzas.

## FLAMING SALSA

A salsa with a real kick! This chilled version consists of tomato, onion, chipotle, jalapeño, red chilli and habanero pepper. In other words, it truly is a flaming salsa. It has a refreshing, piquant flavour and its coarse chunks create a lovely visual effect in any dish. This salsa is a classic garnish for meat dishes but can be used in salads or as a "sauce" on a hot dog or hamburger to great effect.

## PICO DE GALLO

This chilled salsa is a mixture of chopped tomato, sweet pepper and coriander, which is then seasoned with jalapeño pepper, garlic and lemon juice. Pico de gallo is also sometimes known as a salsa fresca (fresh salsa) or salsa mexicana, because its ingredients have the same colours as the Mexican flag. This vegetable salsa, with its refreshing, spicy flavour, is a great accompaniment for piquant meat dishes. Its large, chunky pieces also make a wonderful garnish for a salad or topping for a sandwich.



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# MEDITERRANEO ITALIA

Chilled Italian classics, often used in both hot and cold dishes such as pesto per la pasta or as seasoning in soups and sauces. Authentic flavours with the convenience of chilled products.

## PESTO VERDE

This is the Italian classic. The concentrated flavours of basil, garlic, cheese and pine kernels make this chilled pesto an extremely good match for hot dishes, while it is also ideal to flavour pasta or as a seasoning in soups and sauces. This melange combines the flavour of green pesto with the convenience of a chilled product. Also available in 1,000-gram packaging.

## PESTO ROSSO

Pesto verde is not the only classic – the rosso version firmly belongs to Italian cuisine too. The rosso gets its name from the red nerves in the leaf stems of the herbs and the sun-ripened tomatoes used in the pesto. This pesto contains basil, oregano, garlic, cheese and sun-ripened tomatoes. Its tangy taste makes it extremely suitable for use in cold salads, marinades and as an accompaniment for bread. This product is chilled and ready-to-use.

## ERBE ITALIANO

This Italian herb mix contains oregano, basil, thyme and rosemary. The extra addition of sun-dried tomato gives this melange its warm, rich flavour. The Erbe Italiano melange is very suitable seasoning for sauces and soups and will produce a great flavour in marinades for meat and fish. This mix combines the tastes of Italy with the convenience of a chilled product.



# INSPIRING INDIA

The authentic flavours of India with the convenience of chilled products are available in three varieties: Madras, Tikka Masala and Korma. They are often used as bases for curry dishes, like chicken Madras with rice and vegetarian Korma. These chilled spice melanges immediately inject flavour into any dish and relieve you of much of the work.



## PEARL COUS- COUS WITH TANDOORI CHICKEN

4 PORTIONS

### INGREDIENTS

- 50 g pearl couscous
- 1 g Bresc Couscous Spice Mix
- 50 g pumpkin seeds
- 0.5 l chicken stock
- 1/5 pumpkin
- 1 sweet potato
- 200g Turkish-style yoghurt
- 1 teaspoon Bresc Garlic Puree
- 1 pinch of caraway seeds
- 0.5 dl olive oil
- 1 lemon
- 300 g boned chicken thighs
- 2 dessert spoons Bresc Tikka Masala

- 2 dessert spoons yoghurt
- 4 pre-fried pappadums
- 1 handful coriander
- 1 handful mint
- salt and pepper

### TO MAKE

Heat the oven to 200°C. Rub the chicken thighs, cut into pieces, with the Tikka Masala and the yoghurt. Arrange the pieces on bamboo skewers. Chop the pumpkin and potato into brunoise and add the olive oil. Roast for 15 minutes in the oven. Roast the pumpkin seeds and caraway seeds - separately - until they are golden-brown, in a dry pan. Season the pumpkin seeds with a little salt when you have finished. Bring the stock with the couscous spice mix to the boil and boil the pearl couscous for 10 -12 minutes and then drain. Mix a little olive oil, the roast vegetables, some lemon juice and grated lemon peel into the couscous. Chop the coriander and mint and mix half the mint and the garlic puree into the Turkish-style yoghurt. Season with pepper, salt and caraway seeds. Fry the skewers on a high heat and allow to rest. Finish the salad and serve with the chicken, garnish with the coriander, the remainder of the mint, the pappadums and the mint sauce.

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## MADRAS

Madras curries are 'infamous' for their yellow colour and mild seasoning. This Indian spice melange, named after the city of Madras (Chennai) in South India, is composed of many herbs and spices including garlic, curry, sambal, ginger and cumin. Although these spices are standard ingredients in authentic Indian cuisine, the 'Madras curry' was created in the kitchen of an English restaurant. This chilled Madras paste can be used in a huge variety of dishes - and not just Indian ones as it produces a great flavour accent in purees and sauces. This melange combines the flavours of India with the convenience of a chilled product.

## TIKKA MASALA

This spicy melange was originally used as a tangy sauce to accompany roast meat. 'Tikka' refers to the pieces of marinated meat, fish or vegetables that are cooked in a Tandoor oven. The chilled Tikka masala is a combination of ingredients, including tomatoes, paprika, cinnamon, garlic and ginger - authentic flavours with an optimum of convenience. This melange is extremely suitable as a flavour accent in bread accompaniments or as a base for light sauces. The Tikka masala will also give a pungent and modern twist to well-known classics such as Beurre Blanc and a bouquet garni for mussels.

## KORMA

The taste of the Korma spice melange is based on the flavours of ginger, chili, cumin, garlic and coriander. The Korma paste is the mildest spice melange from our Inspiring India range. This melange is often used in combination with yoghurt as a kind of curry-like sauce. Although 'Korma' means 'stew' this melange can be used in far more ways, for example, as an accent in refreshing cream sauces or in a dessert with roast fruit. In fact, the melange's mild taste makes it so popular. This paste combines the convenience of a chilled product with the authentic flavours of Indian cuisine.



# PRODUITS CULINAIRES

There are endless possibilities for the range of garlic purees from the Produits Culinaires series: from chilled dishes like creams and marinades to hot dishes like sauces. These flavourings add an extra dimension to any dish.

## BLACK GARLIC PUREE

Garlic turns black when the garlic bulb is allowed to ferment; as the sugars and amino acids in the bulb react, it turns a deep black colour, producing a unique, mild flavour reminiscent of liquorice. The bulb has a slight aroma of soy, but is absolutely not salty. Black garlic belongs to the fifth taste: umami, making it a very suitable alternative to salt or for adding flavour to dishes. Bresc's black garlic puree is the natural flavouring!

## ROASTED GARLIC PUREE

This is one of the many flavour sensations that garlic can give us. The bulb is roasted, adding a completely new dimension in texture and flavour to ordinary garlic. It is precisely its mildness that makes the roasted garlic puree, a great ingredient in cold dishes such as spreads, sauces and creams, very useful in a whole range of dishes. The mild, slightly sweet flavour of this garlic puree will be the finishing touch to many a dish.

## ORGANIC GARLIC PUREE

This garlic puree, made from garlic organically grown in Spain, does not contain any additives. A dash of lemon and a little salt gives this super-plus organic garlic puree a longer shelf life without any concessions to flavour or colour. Because we use Spanish bulbs, the puree has a fresh garlic flavour that adds a pungent tone to any dish.

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325g



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