

# TERRACE

## TOP 5 TIPS

REDUCE  
MISE-EN-PLACE  
TIME

GET INSPIRED BY  
[BRESCULINAIR.COM](http://BRESCULINAIR.COM)

**BRESC**  
Produits Culinaires



READY-TO-USE

## ALIOLI

The basis for these flavourings consists of Spanish garlic cloves and a good olive oil. Alioli is served as a dip, other things, to go with bread or vegetables or as a topping for chips (fries). The different variations in flavour guarantee a flavour to go with every type of dish.

ITEM NO. 811160

ITEM NO. 811164

ITEM NO. 811162

1 KG

PURE FLAVOURS

## TOMATO SALSAS

Ready-to-use salsas in three variations, from tangy-hot to extra hot. The chunky salsa tomato is the most famous flavouring in Latin-American cuisine. Brimming with large chunks, all three variations have a fresh taste and are great additions to salads, sandwiches, meat dishes and pizza.

ITEM NO. 774198

1 KG

ITEM NO. 774197

ITEM NO. 774195

325 G

ITEM NO. 590110

SAVE TIME

ITEM NO. 590120

## GREEK OLIVE TAPENADES

Greece is the cradle of the olive. We have added chopped red pepper to the Halkidiki olives, which come from the Chalkidiki region, for a surprising piquancy. The deep-purple Kalamata olives come from the Peloponnesian peninsula. We have enriched our vegetarian Kalamata tapenade with Wakamé seaweed for an umami effect.



# BE INSPIRED!

## NACHO TASTING SELECTION

- 300 g nacho chips
- 150 g beef mince
- 75 g grated cheese
- 75 g crème fraîche
- 40 g Bresc Pico de Gallo
- 30 g Bresc Cajun
- 20 g Bresc Chunky salsa tomato
- 20 g Bresc Flaming Salsa cress

Fry the mince while loosening it and season with Cajun spices. Divide the nachos over three small dishes. Spoon the mince into two of the dishes and fill the other dish with half of the pico de gallo. Divide the grated cheese over the three dishes and heat them in the oven for 5 minutes at 180°C. Finish off the nachos with the various salsas, crème fraîche and cress.

### TIP.1

#### FLEXIBILITY

Make sure you are very flexible and create 100% flavour. Chilled products are already seasoned. Bresc products have a longer shelf life when stored in a cooling unit, even once they have been opened. To start with, that means less waste! Perfect for your outdoor season.



## SNACK QUICHE

### TIP.2

#### TOPPINGS & DIPS

It's important to respond quickly. There's no time to lose on your terrace. Cook up a dish quickly and effortlessly with chilled, ready-to-use products: tapenade, bruschetta, alioli and chutney.

- 4 sheets puff pastry
- 4 eggs
- 250 ml manufacturing cream
- 200g mixed cheeses (blue, goat's, Brie)
- 100 g grated cheese
- 75 g Bresc Pesto di basilico
- 50 g Bresc Black Kalamata olive tapenade
- 12 Bresc Cherry tomatoes
- garlic parsley
- cress

Place the sheets of puff pastry in small quiche tins and prick holes in the bottom with a fork. Spread the pesto on the bottom of the pastry. Mix the cream with the eggs and crumble the various cheeses into the mixture. Divide the cream-cheese mixture equally over the quiche tins and sprinkle the grated cheese on top. Bake the quiche at 160°C for 45 minutes. Allow the quiches to cool and cut into small wedges. Garnish the slices of quiche with the black olive tapenade, marinated cherry tomatoes and cress.





## SHARING BURGER

- 1 hamburger
- 1 hamburger bun
- 30 g Bresc Chutney tomato
- 30 g Bresc Chunky salsa tomato
- 10 g little gem
- 6 Bresc Cherry tomatoes garlic parsley
- 6 potato wedges
- 6 skewers
- 6 sprigs cress

Fry the hamburger on a medium heat. Toast the hamburger bun and spread tomato chutney on the bottom half. Arrange the little gem on the salsa and place the hamburger on top. Spoon the chunky salsa tomato on top of the hamburger, then finish it off with the top half of the hamburger bun. Fry the potato wedges until they are golden-brown. Slide a potato wedge and a marinated cherry tomato onto a skewer. Prick the skewers into the hamburger and cut it into 6 equal wedges. Serve on a wooden plank and garnish with cress.

SHARING  
IS CARING



## MINI CORN DOG WITH FLAMING SALSA

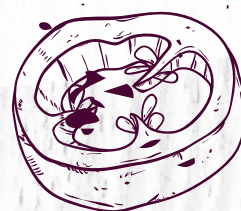
- 175 ml milk
- 6 miniature hot dog sausages
- 6 sticks
- 75 g flour
- 50 g corn flour
- 50 g Bresc Flaming Salsa
- 10 g Bresc Thai red curry
- 10 g baking powder
- 1 egg

Mix the corn flour, baking and flour in a bowl. Mix the milk with the egg and the Thai red curry. Pour the milk mixture, stirring all the while, into the flour mixture and stir until it is a smooth batter. Prick the sticks into the sausages and dip the sausages in the batter. Fry the corn dogs at 175 °C until they are golden-brown. Serve with the flaming salsa.

### TIP.3

#### INSPIRATION

Look for inspiration at [Bresculinair.com](http://Bresculinair.com): quick dishes, lots of flavour and easy to serve. Bresc's culinary advisers have created more than 500 recipes for you.





# DELICIOUS CHIPS (FRIES)

## WITH 4 TYPES OF TOPPING

### ITALIAN-STYLE TOPPING

60 g Bresc Tomato bruschetta  
40 g mayonnaise  
20 g Parmesan cheese  
10 g Bresc Pesto di pomodori  
55 g chips

Fry the chips at 175°C until they are golden-brown. Mix the mayonnaise with the pesto. Arrange the chips in a small cone bag and garnish it with the tomato bruschetta, mayonnaise and grated Parmesan cheese.

### SPANISH-STYLE TOPPING

50 g chorizo  
40 g Bresc Alioli clásico  
40 g Bresc Peperoncini marinati  
20 g parsley, chopped  
55 g chips

Fry the chips at 175°C until they are golden-brown. Slice the chorizo and fry it until crisp. Arrange the chips in a small cone bag and garnish it with the marinated sweet pepper chunks alioli, chorizo and parsley.

#### TIP.4

##### SURPRISE

Surprise your al fresco diners. Give a simple dish your own "twist" without any effort. You can, for example, give it in a novelty presentation. With Bresc's ready-to-use products, you can create endless variations in great flavours and add a lovely visually effect to your dish.

### MEXICAN-STYLE TOPPING

60 g mixed beans  
40 g mayonnaise  
30 g Bresc Peperoni marinati  
30 g Bresc Pico de Gallo  
10 g Bresc Cajun  
55 g chips

Fry the chips at 175°C until they are golden-brown. Mix the mayonnaise with the Cajun spices. Mix the beans with the Pico de Gallo and the marinated sweet pepper chunks. Arrange the chips in a small cone bag and garnish it with the bean mix and mayonnaise.

### GREEK-STYLE TOPPING

50 g halloumi  
50 g bacon  
40 g mayonnaise  
40 g cucumber  
55 g chips  
10 g Bresc Black Kalamata olive tapenade  
5 g Bresc Smoked garlic puree

Fry the chips at 175°C until they are golden-brown. Mix the mayonnaise with the black olive tapenade and the smoked garlic puree. Chop the halloumi and bacon into small cubes and fry them briefly. Rinse the cucumber and dice it. Arrange the chips in a small cone bag and garnish it with the halloumi and bacon chunks, mayonnaise and diced cucumber.







## MOROCCAN SNACK BOATS

- 8 leaves of Belgian endive
- 80 g couscous (cooked)
- 60 g yoghurt
- 30 g Bresc Couscous spice mix
- 10 g Bresc Ras el hanout
- 8 sprigs cress

Mix the couscous with the couscous spice mix and 20 grams of yoghurt. Mix the remainder of the yoghurt with the Ras el Hanout. Fill the Belgian endive leaves with the couscous salad. Garnish with the sprigs of cress.



## GREEK-STYLE BRUSCHETTA

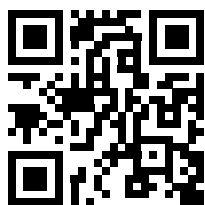
- 9 ciabatta buns
- 80 g Bresc Chunky salsa tomato
- 40 g feta cheese, crumbled
- 10 g Bresc Roasted garlic puree
- 6 sprigs cress

Spread the roasted garlic on the ciabattas and toast them in the oven for 7 minutes at 180°C. Mix the chunky tomato salsa with the crumbled feta cheese. Spoon the feta mix onto the bruschettas and garnish with the cress.

### TIP.5

#### BRESC IS COMING TO YOUR AID!

Add great seasoning to your dish in one go with chilled single purees, herb mixes and ready-to-eat products: chimichurri on a burger or a brush-on marinade from Spanish or American cuisine – quick, pure and chilled.



INSPIRATION #TERRASFOOD

## BRESC, YOUR CHILLED GARLIC AND HERB SPECIALIST

Modern chefs want chilled products. Save time and go for convenience but keep the pure flavour of fresh garlic and herb products. Bresc inspires and facilitates culinary professionals.