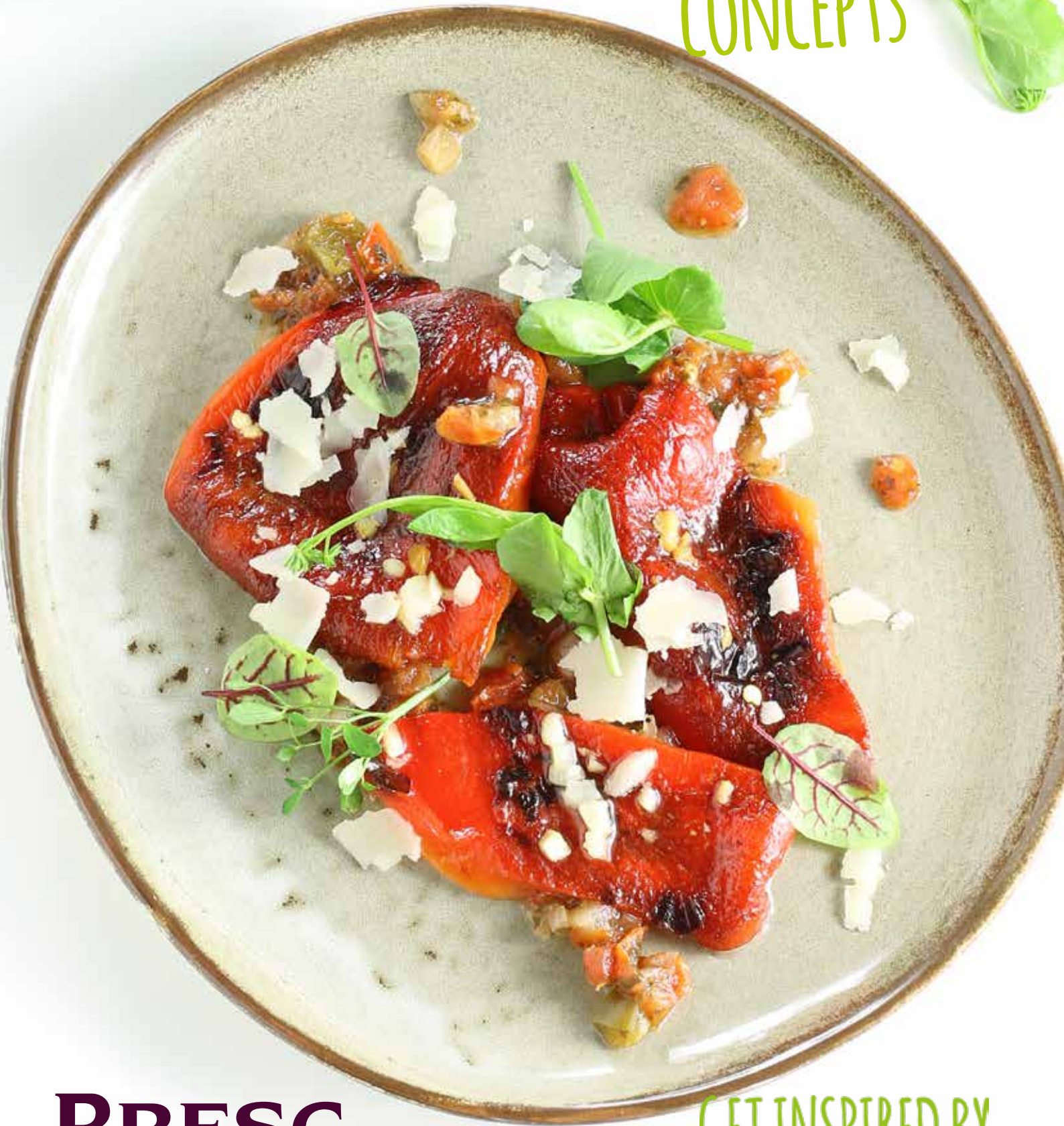


# VEGA(N)

CONCEPTS



**BRESC**  
Produits Culinaires

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# FRESHLY CHOPPED PRODUCTS

Once the fresh ingredients for these products have been peeled, washed and chopped, we quickly put them in sunflower oil to preserve them, so they keep the crisp structure of a freshly chopped onion, shallot or garlic as well as their flavour! As a result, these products are very practical in cold dishes, such as dressings or salads as well as being extremely suitable for hot dishes such as stir-fries and stews.



## FRESHLY CHOPPED SHALLOT

A freshly chopped shallot, European origin. A beautiful product that adds flavour and convenience. Unique because of its origin, nice crisp structure and soft taste. Perfect for both cold and hot dishes.

## FRESHLY CHOPPED ONION

These pieces of freshly chopped onion provide the flavour in every dish. Crunchy, high on taste and smell. With its European origin and shelf life, a real must-have in the kitchen. Convenience and taste complement each other in this range of freshly chopped products.

## FRESHLY CHOPPED SPANISH GARLIC

Freshly chopped garlic in oil. This garlic has a Spanish origin. The garlic is sliced immediately after peeling and washing. The Spanish origin provides a nice and strong taste. Great in every dish, also very suitable for stir-fry recipes.



# FRESHLY CHOPPED



# EGGPLANT WITH OLIVES

## INGREDIENTS FOR 4 DISHES

500 g	Eggplant in slices
16	Cherry tomatoes on the vine
20 g	Olive oil
20 g	Bresc Freshly chopped shallot
10 g	Bresc Freshly chopped Spanish garlic
15 g	Bresc Strattu di pomodoro
1	Celery
1 dl	Red wine
1 tbs	Thyme
1 tbs	Laurel
0.4 g	Caraway seeds
50 g	Bresc Kalamata olive tapenade
50 g	Bresc Halkidi olive tapenade
	Pepper and salt
10 g	Orange zest
1 dl	Water

## PREPARATION

Season the eggplant with salt and pepper and coat both sides with oil. Then cook in the oven together with the cherry tomatoes. Fry the shallot, garlic and sliced celery. Add Strattu di pomodoro, the wine. Add thyme, bay leaf, orange zest and water and bring to a boil. Boil the sauce to the desired thickness and add Black Kalamata olives tapenade. Season with salt and pepper. Garnish with the green Halkidi olives tapenade, cress and tomatoes.



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# TARTAR OF BEETROOT AND EGGPLANT

## INGREDIENTS FOR 4 DISHES

2	Beetroots
2	Eggplant
20 g	Bresc Freshly Chopped Spanish Garlic
10 g	Bresc Freshly Chopped Shallot
80 g	Bresc Peperoni Marinata
80 g	Feta cheese
1 dl	Olive oil
60 g	Balsamic vinegar
20 g	Bresc Korma
	Salt and pepper
	Cress

## PREPARATION

Cut the eggplant into quarters and marinate with half the oil, Korma, garlic, salt and pepper. Cover and place in the oven at 200 degrees for 20 minutes. Puree the eggplant and season with olive oil, aceto balsamico, salt and pepper. Make the tartar with the beetroot and season with aceto balsamico, salt and pepper. Garnish with the Peperoni Marinati, feta and cress.



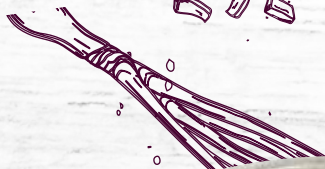
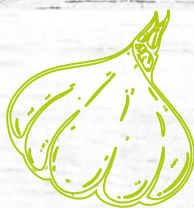
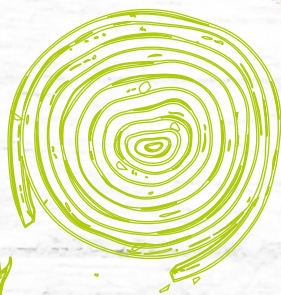
## FLAGEOLET BEANS WITH OYSTER MUSHROOM

### INGREDIENTS FOR 4 DISHES

- 20 g Besc Freshly Chopped Shallot
- 10 g Besc Freshly Chopped Spanish Garlic
- 10 g Besc Aio e Lemone
- 250 g Flageolet beans
- 1 Carrot
- 250 g Oyster mushrooms
- Olive oil
- Salt and pepper
- Parsley (flat-leaf)

### PREPARATION

Cook the softened flageolets. Slice the carrot into batonnets and blanch them. Gently fry the onion and shallot. Add the oyster mushrooms and carrot and fry them with the onion and shallot. Add the flageolets and olive oil. Season with Aio e Lemone and salt and pepper. Garnish with chopped parsley.



## RISOTTO OF BEETROOT WITH KOMBU

### INGREDIENTS FOR 4 DISHES

- 20 g Besc Freshly Chopped Shallot
- 1 dl White wine
- Oil
- 6 dl Kombu stock (prepared)
- 250 g Risotto rice
- 50 g Butter
- 50 g Parmesan cheese
- 2 Beetroot (cooked)
- Salt and pepper
- 5 g Smoked Garlic
- Cress
- Cashew nuts

### PREPARATION

Fry the shallot gently in oil. Add the rice and fry it briefly with the shallot. Add the white wine and the Kombu stock. Bring to a boil and allow to cook gently. If necessary, add extra liquid. Grate the beetroot when it has cooked to the right degree of softness. Season with Smoked Garlic and salt and pepper. Add the butter and Parmesan. Garnish with cashew nuts and cress.





## READY TO USE TAPENADES GREEK OLIVES

Greece is famous for its olives. Halkidi olives come from the Chalkidiki region in the north east of Greece. We added a finely chopped, small red pepper to our Green Olive Tapenade (Halkidiki) to give a surprising but subtle piquancy.

ITEM NO. 590110

325G



ITEM NO. 590120



1KG

# TAPENADE GREEK OLIVES

The deep purple coloured Kalamata olives find their origin in the region Peloponnesos. Because black olives are riper than green olives, they do not need to be pickled as long as the green ones, so they are not as salty. We wanted to keep our tapenades vegetarian, so we have enriched this tapenade with Wakamé, by which we mean; seaweed. It produces the umami effect in our tapenade.



## POTATO MOUSSELINE

### INGREDIENTS FOR 4 DISHES

- 500 g Potatoes
- Salt and pepper
- 250 g Butter
- 50 g Bresk Black Kalamata tapenade
- 10 g Bresk Beemster garlic puree

## HALOUMI WITH A CRUST OF OLIVE TAPENADE

### PREPARATION

Boil the potatoes until soft. Mash them smooth with the butter until it is mousseline. Add the black olive tapenade. Season with salt and pepper.

Total recipe?  
More inspiration?  
[bresculinair.com](http://bresculinair.com)



# POTATO SOUP WITH SMOKED GARLIC



## INGREDIENTS FOR 4 DISHES

- 400 g Potatoes
- 8 dl Vegetable stock
- 1 dl Manufacturing cream
- 20 g Besc Freshly Chopped Shallot
- 20 g Besc Freshly Chopped Spanish Garlic
- 150 g Cream cheese (or cheese spread)
- 15 g Smoked Garlic
- Garden cress
- 200 g Rye bread
- Salt and pepper
- Oil



## PREPARATION

Gently fry the shallot and chopped garlic. Add the peeled, raw, chopped potatoes. Add the stock and cream, allow it to boil gently until all the ingredients are cooked through. Cut the rye bread into brunoise and dry in the oven. Puree the soup, strain it and add the cream cheese (or cheese spread). Season with the Smoked Garlic, salt and pepper. Garnish with rye bread croutons and garden cress.

# PRODUITS CULINAIRES

# SMOKED GARLIC PUREE



We're adding a new culinary garlic speciality to our range in addition to our Roast Garlic, Black Garlic and Organic Garlic: smoked garlic puree! Traditionally, garlic was only smoked in the Northern French garlic region of La Drôme. With smoking the garlic, the garlic had a longer shelf life. After a while, people started to like the smoky flavour and the garlic was smoked for culinary purposes. Smoked garlic, when added to a dish, produces a piquant, savoury, somewhat meaty taste and enhances the flavour of the dish. It's a great addition to our Produits Culinaires range.