

PROVENÇAL FISH MARINADE



USED BRESC PRODUCTS



Black Kalamata olives
tapenade 1000g



Pomodori marinati 1000g



Spanish garlic Ajo de
Andalucia 450g

INGREDIENTS

0,5
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- ½ lemon
- 2 dessertspoon Bresc Andalusian garlic puree
- 200 g Bresc Pomodori marinati
- 75 g Black Kalamata olive tapenade
- 2 dl olive oil
- 4 sprigs thyme

PREPARATION METHOD

Slide the leaves off the thyme with a fork. Mix all the ingredients with the grated peel and the juice from the lemon and puree with a stick mixer.