Dressing of poultry fond



Ingredients

2 dl

- 1 dl poultry glace
- 4 g thyme
- 4 g Bresc Beemster garlic puree
- 10 g Dijon mustard
- 0.5 dl white wine
- 0.5 dl water

Preparation method

Add the poultry glace, wine and the water. Add the remaining ingredients but do not allow to boil.

Used Bresc products



Bresc Dutch garlic Beemster garlic puree 450g

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000