

DRESSING OF POULTRY FOND



USED BRESC PRODUCTS



Bresc Dutch garlic
Beeenster garlic puree
450g

INGREDIENTS

2
dl 

- 1 dl poultry glace
- 4 g thyme
- 4 g Bresc Beeenster 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.