

DRINK SNACKS



USED BRESC PRODUCTS



Bresc Alioli 325g



Bresc Alioli Clásico 1000g



Bresc Alioli Pimiento
1000g



Bresc Black Kalamata
olives tapenade 1000g



Bresc Garlic puree 1000g



Bresc Sweet 'n sour
Cherry tomatoes garlic
lemongrass 1100g

INGREDIENTS

10

- 10 large Dutch mushrooms
- 20 escargots
- 25 g Bresc garlic, chopped
- 250 gr alioli
- 25 gr Bresc Premium basil pesto
- Salt and pepper
- 1 celeriac
- 250 gr Bresc alioli with red chilli
- 125 g mozzarella
- 25 g Bresc Garlic puree
- 100 g olive oil
- 125 g Bresc Black Kalamata olive tapenade
- 20 Bresc Sweet-and-sour cherry tomatoes garlic parsley
- 3 g Bresc Halkidiki olive tapenade
- 250 g self-raising flour
- 8 eggs
- 30 Bresc Cherry tomatoes garlic parsley
- 375 g goat's cheese (cream cheese)
- 30 sprigs cress

PREPARATION METHOD

Mix the escargots with the garlic puree and season with salt and pepper. Remove the stalks from the mushrooms and blanch the mushrooms for 1 minute. Fill each mushroom with 2 escargots, including the marinade. Mix the alioli into the pesto. Spoon the alioli-pesto stuffing into a piping bag and pipe it into the mushroom so that the escargots are completely covered. Cook the mushrooms au gratin in the oven for 5 minutes at 200 °C.

Slice the celeriac into 4 slices, approx. 0.5 cm thick. If necessary, use a cutter to cut out circles from them. Mix the garlic puree into the olive oil and spread it onto the slices of celeriac, then seal and vacuum the slices in a vacuum bag. Cook the celeriac in the sous-vide at 80 °C for 1 hour. Leave the celeriac to cool and take it out of the vacuum bag. Top the celeriac with the alioli, sprinkle the mozzarella over it and garnish with the sweet-and-sour cherry tomatoes. Bake the celeriac pizza at 200°C for 5 minutes. Finish it off with the olive tapenade.

Mix the olive with the eggs and flour. Spoon the mixture onto a baking mat and bake at 180°C for 15 minutes. Remove the cakes from the oven and allow to cool. Garnish with the cream cheese and finish them off with the sweet-and-sour tomatoes and a sprig of cress.

BRESC



Bresc Sweet 'n sour
Cherry tomatoes garlic
parsley 1100g