

DRINK SNACKS



USED BRESC PRODUCTS



Alioli 325g



Alioli Clásico 1000g



Alioli Pimiento 1000g



Black Kalamata olives tapenade 1000g



Garlic puree 1000g



Sweet 'n sour Cherry tomatoes garlic lemongrass 1100g

INGREDIENTS

4

- 4 large Dutch mushrooms
- 8 escargots
- 10 g Bresc garlic, chopped
- 100 gr alioli
- 10 gr Bresc Premium basil pesto
- Salt and pepper
- 0.5 celeriac
- 100 gr Bresc alioli with red chilli
- 50 g mozzarella
- 10 g Bresc Garlic puree
- 40 g olive oil
- 50 g Bresc Black Kalamata olive tapenade
- 8 Bresc Sweet-and-sour cherry tomatoes garlic parsley
- 1 g Bresc Halkidiki olive tapenade
- 100g self-raising flour
- 3 eggs
- 12 Bresc Cherry tomatoes garlic parsley
- 150 g goat's cheese (cream cheese)
- 12 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



Sweet 'n sour Cherry
tomatoes garlic parsley
1100g