

GAZPACHO "BRESC STYLE"



USED BRESC PRODUCTS



Freshly chopped Spanish garlic 450g



Grilled bell pepper puree 450g



Parrillada Aio e Lemone 450g



Strattu di pomodoro 450g

INGREDIENTS

10

- 1000 g tomatoes
- 3 cucumber
- 3 stalk celery
- 75 g Bresc Sweet pepper puree
- 75 g Bresc Freshly chopped garlic
- 12 g Bresc Aio e limone
- 75 g Bresc Strattu di pomodoro
- 25 g olive oil

PREPARATION METHOD

Peel the cucumber and put it in a blender with the other ingredients. Now add approx. 3 dl water Puree to a smooth consistency and store for at least 1 hour in the fridge.