

MEDITERRANEAN VEAL FOND



INGREDIENTS

0,5
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- 30 g Bresc Shallot chopped
- 3 dl red port
- 5 dl veal fond
- 10 g Bresc Roasted garlic puree
- 10 g Bresc Erbe Italiano
- 5 g Bresc Black garlic puree
- 20 g Bresc Pomodori marinati
- 50 g pickled pearl onions
- 50 g black olives
- 1 dl olive oil
- potato starch

USED BRESC PRODUCTS



Black garlic puree 325g



Chopped shallot 1000g



Erbe Italiano 450g



Pomodori marinati 1000g



Roasted garlic puree
325g

PREPARATION METHOD

Reduce the port with the shallot and add the veal fond and black garlic. Finely chop the pearl onions and olives. Reduce the sauce to the required thickness. Now, add the herbs and thicken the fond with potato starch if necessary. Mix the fond with the remaining products but do not allow it to boil again.