

ITALIAN MARINADE FOR MEAT



INGREDIENTS

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- 10 g Bresc Organic garlic puree
- 20 g Bresc Erbe Italiano
- 20 g Bresc Grilled bell pepper puree
- 10 g Bresc Red chilli puree
- 2 dl olive oil
- 1 large sprig rosemary
- 3 sprigs thyme

PREPARATION METHOD

Chop the herbs coarsely. Mix the herbs with the remainder of the ingredients and puree with a stick mixer.

USED BRESC PRODUCTS



Bresc Erbe Italiano 450g



Bresc Grilled bell pepper puree 450g



Bresc Organic garlic puree 325g



Bresc Red chilli puree 450g