

MEDITERRANEAN VEAL FOND



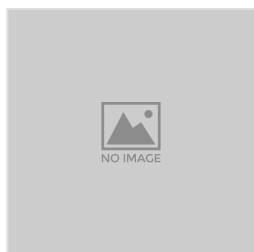
INGREDIENTS

0,5
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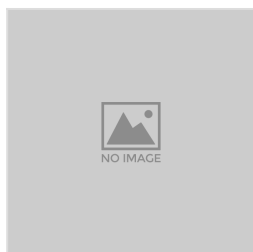


- 30 g Bresc Shallot chopped
- 3 dl red port
- 5 dl veal fond
- 10 g Bresc Roasted garlic puree
- 10 g Bresc Erbe Italiano
- 5 g Bresc Black garlic puree
- 20 g Bresc Pomodori marinati
- 50 g pickled pearl onions
- 50 g black olives
- 1 dl olive oil
- potato starch

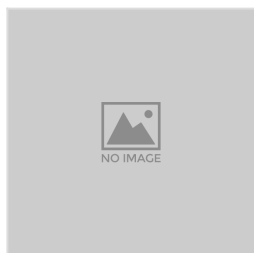
USED BRESC PRODUCTS



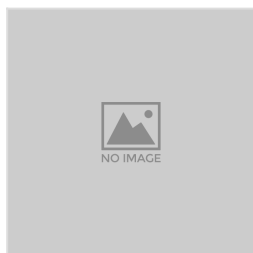
Bresc Black garlic puree
325g



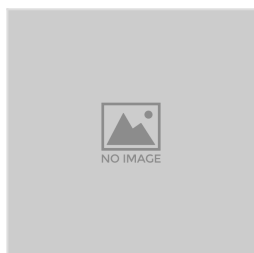
Bresc Chopped shallot
1000g



Bresc Erbe Italiano 450g



Bresc Pomodori marinati
1000g



Bresc 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.