Provençal fish marinade



Ingredients

0,5 l

- ½ lemon
- 2 dessertspoon Bresc Andalusian garlic puree
- 200 g Bresc Pomodori marinati
- 75 g Black Kalamata olive tapenade
- 2 dl olive oil
- 4 sprigs thyme

Preparation method

Slide the leaves off the thyme with a fork. Mix all the ingredients with the grated peel and the juice from the lemon and puree with a stick mixer.

Used Bresc products



Bresc Black Kalamata olives tapenade 1000g



Bresc Pomodori marinati 1000g



Bresc Spanish garlic Ajo de Andalucia 450g

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