

## SAUCE ANTIBOISE



### INGREDIENTS

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- 4 shallots, chopped (or 250 g Bresc Shallot chopped)
- 5 g Bresc Garlic puree
- oil for gentle frying
- 1 dl white wine vinegar
- 3 dl white wine
- 2 g thyme
- 500 g Bresc Pomodori marinati
- 2 dl olive oil
- 25 g Bresc Basil puree
- salt and pepper to taste

### USED BRESC PRODUCTS



Bresc Basil puree 450g



Bresc Garlic puree 1000g



Bresc Pomodori marinati  
1000g

### PREPARATION METHOD

Gently fry the shallots and garlic in a little olive oil and add the wine and vinegar.

Add the thyme and reduce to a third.

Add the olive oil, pieces of tomato and basil puree.

Season with salt and pepper.