BRESC

INSPIRE
YOUR
PASSION

WITH OUR LOVE
FOR TASTE

BRESC

DISCOVER OUR STORY

REAL PASSION FOR GASTRONOMY

Gastronomy is in Bresc's DNA. It all started in 1991 when Jan Hak, Ruud Seltenrijch and Henk Brunt decided to grow snails. These were packaged in small glass jars and delivered directly to quality caterers. With escargots comes garlic, of course... and so began the passion for this beautiful ingredient and all the others that followed.

THE BEST INGREDIENTS WITH THE BEST TASTE

WE ARE ALWAYS LOOKING FOR THE BEST INGREDIENTS. AND WHEN WE HAVE FOUND THEM, WE ENSURE THE HIGHEST QUALITY TOGETHER WITH THE GROWERS. BECAUSE ONLY FROM THE BEST INGREDIENTS CAN YOU MAKE BEAUTIFUL PRODUCTS, WITH A RICH FLAVOUR.

THEREFORE, YOU, AS A CULINARY PROFESSIONAL, CHOOSE BRESC BECAUSE OF THE QUALITY OF OUR PRODUCTS, WHICH ARE HIGH IN FLAVOUR AND EASY TO USE.

PRESERVATION IN OIL





WE HAVE TRANSLATED AN ANCIENT PRESERVATION TECHNIQUE INTO TODAY'S WORLD: PRESERVING GOOD INGREDIENTS IN OIL, KEPT CHILLED FOR IDEAL SHELF LIFE.

FROM EXPERTS FOR EXPERTS

GERTJAN, EXPERIENCED CHEF AND PRODUCT DEVELOPER AT BRESC SINCE 2002, KNOWS HERBS & SPICES AND THEIR PROPERTIES LIKE THE BACK OF HIS HAND.



OUR RANGE OF FRESH GARLIC AND HERB PRODUCTS CONSISTS OF THREE PILLARS:

- OUR ESSENTIALS: OUR CORE RANGE, IDEAL FOR YOUR MISE-EN-PLACE
- OUR BLENDS: BLENDS FOR A CULINARY JOURNEY IN YOUR KITCHEN
- READY FOR YOUR DISH: READY TO SERVE, THE FINISHING TOUCH FOR YOUR DISH

HIGH QUALITY - KEEP CHILLED

OUR PRODUCTS MUST BE KEPT CHILLED TO ENSURE HIGH PRODUCT QUALITY DURING THE SHELF LIFE

OUR ESSENTIALS – OUR CORE RANGE: IDEAL FOR MISE-EN-PLACE

OUR RANGE OF GARLIC AND HERB PRODUCTS ARE THE EASIEST WAY TO SPEED UP YOUR MISE-EN-PLACE, WHILE SAFEGUARDING THE POWERFUL FLAVOUR

OUR ESSENTIALS: GARLIC



LIKE ALL MEMBERS OF THE ALLIUM FAMILY, THE GARLIC PLANT STORES ITS EXCESS ENERGY IN THE BULB AS IT GROWS. THIS IS HOW IT STORES NUTRIENTS FOR THE WINTER. WHEN GARLIC IS CONSUMED FRESH OR IMMEDIATELY AFTER HARVEST, THE FLAVOUR IS MILD AND FRESH ONION-LIKE WITHOUT BEING PUNGENT.



GARLIC CHOPPED 1 KG

COARSELY CHOPPED GARLIC FROM YOUNG, FRESH BULBS. MILD IN FLAVOUR AND WITH A MILD AND DELICATE AROMA.



BLACK GARLIC PUREE 325 G

BLACK GARLIC IS NOT FERMENTED BUT IS, IN FACT, SLOW-COOKED GARLIC. HEATED FOR WEEKS AT A CONTROLLED LOW TEMPERATURE AND HIGH HUMIDITY THE MAILLARD REACTION CAUSES THE CLOVES TO TURN BLACK, SOFT AND SWEET – WITH NOTES OF LIQUORICE, FIG AND SOY. PACKED WITH UMAMI, SO VERY SUITABLE AS A SUBSTITUTE FOR SALT.

GARLIC PUREE

PRACTICAL GARLIC PUREE MADE FROM FRESH WHOLE CLOVES, WITH A STRONG FLAVOUR.



1 KG



AJO DE ANDALUCIA 450 G

THANKS TO ITS SPANISH ORIGIN, THE GARLIC HAS A POWERFUL FLAVOUR AND A CRISPY BITE. IDEAL FOR WOK DISHES, FOR EXAMPLE.

ROASTED GARLIC PUREE 325 G



ROASTING GIVES THE GARLIC A WHOLE NEW DIMENSION IN TEXURE & FLAVOUR AND ADDS A SOFT, SLIGHLY SWEET FINISHING TOUCH TO YOUR DISH.

SMOKED GARLIC PUREE

PEELED CLOVES ARE COLD-SMOKED FOR HOURS IN SMOKING CABINETS, GIVING THE GARLIC A WARM, SMOKY FLAVOUR WITH AN EARTHY UNDERTON.



325 G

OUR ESSENTIALS: SELECTION OF INGREDIENTS

TASTY PRODUCTS MADE FROM FRESH AND PURE INGREDIENTS. HARVESTED AT THE BEST MOMENT ACCORDING TO OUR WISHES. ONLY IN THIS WAY CAN WE GUARANTEE THE BEST QUALITY.

LEMONGRASS PUREE

PUREE MADE FROM YOUNG LEMONGRASS, WHEN IT IS STILL GREEN AND SOFT. GIVES A MILD AND BALANCED FLAVOUR AND IS COMPLETELY FIBRE-FREE.



450 G

GRILLED BELL PEPPER PUREE

THIS GRILLED BELL PEPPER PUREE ADDS A FULL, ROASTED FLAVOUR TO ANY DISH.



450 G

RED CHILI PUREE

FRESH RED CHILIES, MASHED WITH SOME OIL. READY TO USE, MEDIUM IN SHARPNESS.



450 G

MUSHROOM MIX

VARIOUS MUSHROOMS SUCH AS OYSTER MUSHROOMS, SHIITAKE AND PORCINI MUSHROOMS ARE FLAVOURED WITH ONION, GARLIC AND PARSLEY. GIVES AN EXPLOSION OF UMAMI AND INSTANT FLAVOUR.



450 G

GINGER PUREE

YOUNG GINGER HAS A UNIQUE, LEMONY SWEET FLAVOUR - WHILE DRIED GINGER HAS MORE POWERFUL NOTES. BRESC OFFERS YOU THE TASTE OF FRESH GINGER ALL YEAR ROUND. THE PERFECT STARTER FOR AN ASIAN WOK DISH, A CURRY OR FOR OTHER DISHES.



450 G

CORIANDER PUREE

THE CORIANDER PUREE CAN BE APPLIED DIRECTLY IN BOTH COLD AND HOT DISHES. IT RETAINS ITS PURE FLAVOUR AND COLOUR DURING USE.



450 G

BASIL PUREE

THE PURE AND AUTHENTIC TASTE OF ITALIAN BASIL FROM THE BERICI HILLS - IN A JAR! THE AROMA AND BEAUTIFUL GREEN COLOUR OF BASIL ARE PRESERVED.



450 G

HORSERADISH PUREE

HORSERADISH PUREE IS MADE FROM FRESHLY BRUISED ROOT.



450 G

OUR BLENDS: SHARING OUR ITALIAN SECRETS

WE ASKED OUR ITALIAN COLLEAGUE ALBERTO TO REVEAL SOME SECRETS OF ITALIAN CUISINE. TOGETHER, WE CAME UP WITH A SELECTION OF PESTOS, SAUCES AND HERBS FROM DIFFERENT REGIONS. THESE ARE PERFECT FOR THE CHEF LOOKING FOR TRUE ITALIAN FLAVOUR.



GREEN PESTOS



PESTO ALLA GENOVESE

HIGH-QUALITY PESTO, PREPARED ACCORDING TO THE TRADITIONAL RECIPE WITH TOP ITALIAN INGREDIENTS: 35% P.D.O. BASIL FROM GENOA, P.D.O. PARMIGIANO REGGIANO, OLIVE OIL AND PINE NUTS.



450 G

PESTO DI BASILICO



ACCESSIBLE, MILD, HIGH-QUALITY PESTO. MADE WITH ITALIAN BASIL, PARMIGIANO, OLIVE OIL AND PINE NUTS. VERSATILE AND CAN BE USED IN BOTH COLD AND HOT DISHES.

1 KG



VEGAN PESTO



PERFECT FOR PLANT-BASED APPLICATIONS THANKS TO THE USE OF RAW CASHEWS; THE PLANT-BASED ALTERNATIVE TO CHEESE WITH THE SAME MOUTHFEEL AS ORIGINAL CHEESE.

450 G



PESTO VERDE



A COOKING-STABLE PESTO: SPECIALLY DEVELOPED FOR HOT PREPARATION. THE FLAVOUR, COLOUR AND AROMA REMAIN CONSTANT EVEN AFTER HEATING.

1 KG



RED PESTOS

PESTO ROSSO



BASIL, OREGANO, GARLIC, CHEESE AND SUN-DRIED TOMATOES. HIGH ON FLAVOUR AND GREAT IN HOT APPLICATIONS.

450 G



PESTO ALL'ARRABBIATA



PESTO ALL'ARRABBIATA IS A SPICY ITALIAN PESTO MADE WITH SUN-DRIED TOMATOES, GARLIC AND RED PEPPERS. THE NAME "ARRABBIATA" MEANS "ANGRY" IN ITALIAN, REFERRING TO THE SPICINESS OF THE SAUCE. THIS SPICY PRODUCT GIVES A FLAVOUR BOOST TO (PASTA) DISHES. BUT IT IS ALSO IDEAL AS A SEASONING IN OTHER DISHES. OR SIMPLY DELICIOUS WITH A NICE PIECE OF BREAD OR CIABATTA.

450 G



BRUSCHETTA



BRUSCHETTA IS THE TRADITIONAL ITALIAN ANTIPASTI FROM CENTRAL ITALY: GRILLED BREAD SPREAD WITH GARLIC AND OLIVE OIL. OVER TIME, THE TERM BRUSCHETTA HAS COME TO REFER MORE TO THE TOPPINGS THAN TO THE BREAD ITSELF. TOMATO-BASED OR GRILLED PEPPER-BASED.

1 KG



RISOTTO ALLA GENOVESE

INGREDIENTS

- 300 G RISOTTO RICE
- 50 G BUTTER
- 1 SMALL ONION, CHOPPED
- 150ML DRY WHITE WINE
- 80 G BRESC PESTO ALLA GENOVESE
- 1 LITRE VEGETABLE OR CHICKEN STOCK
- 200 G PANCETTA OR PROSCIUTTO DI PARMA

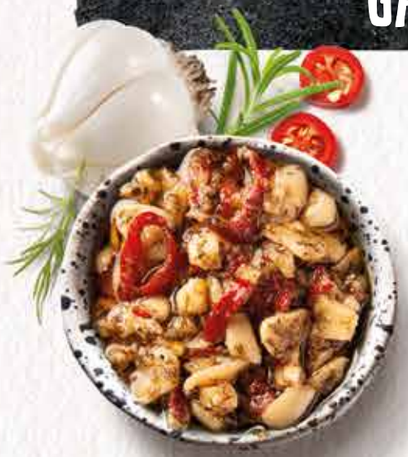


PREPARATION - ROAST THE PANCETTA IN THE OVEN AT APPROXIMATELY 140 DEGREES, ON GREASEPROOF BAKING PAPER. PREPARE A CLASSIC RISOTTO AND ADD THE BRESC PESTO ALLA GENOVESE JUST BEFORE SERVING. SHAPE THE RISOTTO INTO QUENELLES AND ADD THE CRISPY PANCETTA. DRIZZLE BRESC PESTO ALLA GENOVESE OVER THE DISH. GARNISH AS DESIRED.

OUR BLENDS: WORLD CUISINE

THESE RICH SAUCES AND REFINED SPICE BLENDS TAKE YOU ON A CULINARY WORLD TOUR THROUGH YOUR KITCHEN. EACH ONE INSPIRED BY WORLD CUISINE, THESE PRODUCTS GIVE AN INSTANT TASTE BOOST TO THE DISHES OF YOUR CHOICE.

GAMBA MARINADE



A MARINADE BASED ON SUNFLOWER AND OLIVE OIL, WITH DIFFERENT TEXTURES OF GARLIC, A SLIGHT TANG FROM THE COARSELY CHOPPED RED PEPPERS AND THE WARM FLAVOUR OF PROVENCAL HERBS. THE ULTIMATE MARINADE FOR PRAWNS AND OTHER SEAFOOD.

1 KG





CHIMICHURRI

CHIMICHURRI ORIGINATED IN ARGENTINA AND IS CURRENTLY TRAVELLING AROUND THE WORLD. IT GOES PERFECTLY WITH GRILLED BEEF, SO YOU WILL FIND IT IN TRADITIONAL ARGENTINIAN 'CHURRASCARIAS'. TO PREPARE AUTHENTIC CHIMICHURRI, YOU NOT ONLY NEED MORE THAN 10 INGREDIENTS, BUT ALSO A LOT OF TIME. BRESC'S CHIMICHURRI BRINGS ALL THE INGREDIENTS AND PREPARATION TIME TOGETHER AND GUARANTEES CONSISTENTLY HIGH QUALITY.



450 G







HARISSA

HARISSA IS THE SPICY SEASONING OF ARABIAN CUISINE. THERE, IT IS WIDELY USED AS A SEASONING ALONGSIDE MEAT AND VEGETABLE DISHES. HARISSA IS MADE FROM CHILLIES, GARLIC, CUMIN, CORIANDER, TOMATO AND BELL PEPPER AND IS FRESH AND MILDLY SPICY IN FLAVOUR.

450 G





RAS EL HANOUT

RAS EL HANOUT IS THE WELL-KNOWN SPICE MIXTURE FROM MOROCCAN CUISINE. RAS EL HANOUT MEANS 'THE BEST FROM THE SHOP' AND IS WIDELY USED WITH MEAT, COUSCOUS AND STEWS (TAGINE). THE SPICE MIX CONSISTS OF MANY HERBS AND SPICES SUCH AS BELL PEPPER, CINNAMON, GINGER, CUMIN, CORIANDER, GARLIC, CARDAMOM AND CLOVES.



450 G



THAI CURRY

THAI CURRIES ARE ALL POWERFUL SPICE BLENDS THAT ARE GREAT WITH FISH AND MEAT DISHES AND AS A BASE FOR THAI SOUPS. THE CURRIES CONTAIN THE AUTHENTIC INGREDIENTS FOR A THAI CURRY.



YELLOW CURRY

WITH FAMILIAR FLAVOURS OF TURMERIC, CUMIN, GALANGAL (LAOS) AND GARLIC, THAI YELLOW CURRY IS GREAT FOR VEGETABLE AND SEAFOOD CURRIES.



450 G

RED CURRY

THE COMBINATION OF RED CHILLIES, GARLIC, LEMONGRASS AND FRIED ONIONS GIVES THIS BLEND ITS FULL, ROUND FLAVOUR MAKING IT WIDELY APPLICABLE.



450 G

GREEN CURRY

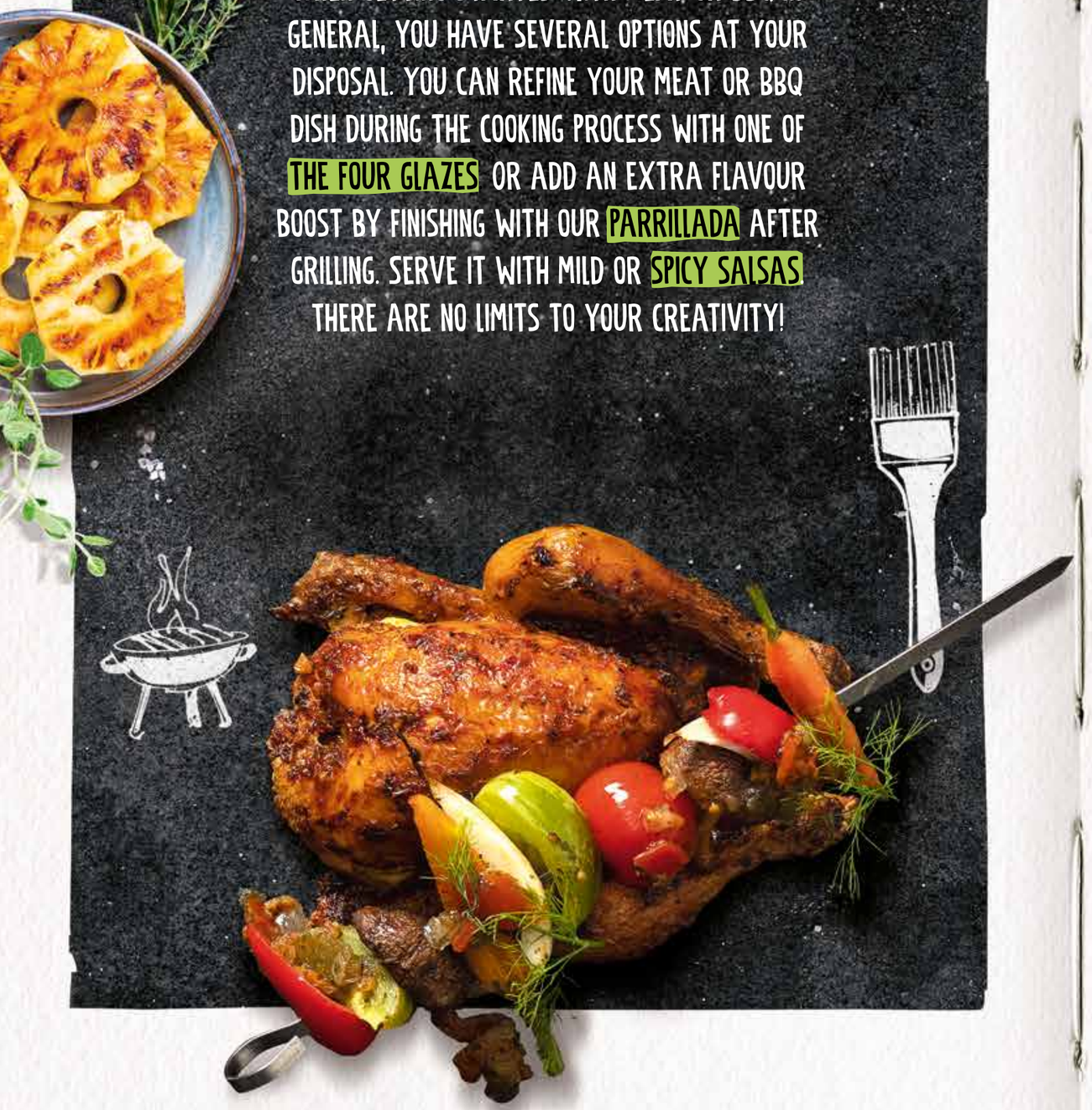
THIS POWERFUL CHILLED SPICE BLEND CONSISTS OF LEMONGRASS, CHILLIES, CORIANDER LEAF, FRESH GINGER AND GARLIC. GREAT AS A SPICE ACCENT IN SOUPS AND SAUCES.



450 G

OUR BLENDS: BBQ

WHEN GETTING STARTED WITH MEAT OR BBQ IN GENERAL, YOU HAVE SEVERAL OPTIONS AT YOUR DISPOSAL. YOU CAN REFINE YOUR MEAT OR BBQ DISH DURING THE COOKING PROCESS WITH ONE OF THE FOUR GLAZES OR ADD AN EXTRA FLAVOUR BOOST BY FINISHING WITH OUR PARRILLADA AFTER GRILLING. SERVE IT WITH MILD OR SPICY SAISAS THERE ARE NO LIMITS TO YOUR CREATIVITY!



GLAZES



AFTER GRILLING:

- BAKE OFF WHEN THE MEAT IS ALMOST DONE AND THEN GRILL OFF BRIEFLY.
- MORE FLAVOUR AND A SHINY FINISH.
- FOR EVERY CUT OF MEAT.



SOY & BLACK GARLIC GLAZE

THE POWER OF UMAMI IN THIS GLAZE WITH SOY, BLACK GARLIC, GINGER AND CHILLI.



450 G

ROASTED GARLIC AND SOY GLAZE

PERFECT COMBO OF SAVOURY AND SPICY: ROASTED GARLIC AND SOY.



450 G

PLUM AND GINGER GLAZE

50% PLUMS AND ALSO GINGER AND HONEY FOR A NICE SWEETNESS.



450 G

HONEY AND THYME GLAZE

COMBINATION OF SWEET AND SPICY FOR A FLAVOURFUL AND GLOSSY FINISH.



450 G

PARRILLADA

- HERB OIL BRUSH MARINADES.
- APPLY AFTER GRILLING FOR AN EXTRA FLAVOUR BOOST.

PARRILLADA PIRI PIRI



THE SPICY SEASONING FROM **PORTUGUESE CUISINE** AS A BRUSH MARINADE.





450 G

SALSAS

- FRESH SALSAS.
- FROM MEXICAN/LATIN AMERICAN CUISINE.
- PERFECT TOPPING FOR NUMEROUS DISHES.

JUST ADD



TOMATO SALSA



THIS **MEXICAN TOMATO SAUCE** WITH ONION PEPPERS AND CHILLIES IS READY-TO-USE. GREAT AS A TWIST IN HOT MEAT SAUCES, TO ADD JUST A LITTLE EXTRA SPICE TO THE SAUCE.



1 KG

SALSA PICO DE GALLO



CHILLED SALSA OF SLICED TOMATO, PEPPER, ONION, JALAPEÑO AND CORIANDER. PICO DE GALLO IS ALSO SOMETIMES CALLED SALSA FRESCA (FRESH SALSA) OR SALSA MEXICANA. THIS IS BECAUSE THE INGREDIENTS ARE THE SAME COLOUR AS THE **MEXICAN FLAG.**



1 KG



CHIPOTLE & BELL PEPPER SALSA



DELICIOUSLY **SMOKY SALSA** THANKS TO THE CHIPOTLE PEPPER: RIPENED RED JALAPEÑO THAT IS DRIED AND SMOKED UNTIL THE **FLAVOR IS MAXIMIZED.** FROM THEN ON IT'S A CHIPOTLE. THE CHIPOTLE IS STORED IN '**ADOBO SAUCE**': A TOMATO SAUCE THAT PRESERVES THE PEPPER AND TAKES OVER THE FLAVOR. TOGETHER WITH PIECES OF FRESH AND GRILLED RED PEPPER, ONION AND TOMATO, A PERFECT SALSA FOR BBQ OR TEX-MEX CUISINE.



1 KG

MANGO AND HABANERO SALSA



THIS FRESH SALSA OF MANGO AND PINEAPPLE WITH THE POWER OF YELLOW HABANERO BRINGS A FRESH-SWEET AND TANGY FLAVOUR. READY TO USE FOR AN **INSTANT TASTE SENSATION** AND STUNNING VISUAL EFFECT.



1 KG

READY FOR YOUR DISH – THE FINISHING TOUCH TO YOUR MEAL

THESE ARE OUR CHILLED, READY-TO-USE FLAVOUR BOOSTERS. SOME PRODUCTS ARE USED TO FINISH DISHES, WHILE OTHERS ARE SERVED IMMEDIATELY. THEY ALWAYS ADD SOMETHING EXTRA: PERFECTLY BALANCED FLAVOUR, BUT ALSO COLOUR TO YOUR DISH OR APPETISER PLATTER. THE POSSIBILITIES ARE ENDLESS!

MARINATI

MARINATI ARE MARINATED PIECES OF BELL PEPPER OR TOMATO AND ARE VERSATILE AS A GARNISH IN SALADS, THROUGH PASTA OR AS A BITE THROUGH HOT SAUCES.



FOUR VARIETIES, COARSELY SLICED RINGS OF CHILLIES WITH A LITTLE BITE IN FINE HERB OIL.

1 KG



THE MARINATED, GRILLED PEPPER PIECES WITH OLIVE GIVE A SPICY, FULL FLAVOUR AND A NICE VISUAL EFFECT.

1 KG



THE TOMATOES ARE SEMI-DRIED AND MARINATED IN OIL WITH BASIL, OREGANO AND GARLIC.

1 KG

TOMATO CHUTNEY

CHUTNEY IS THE SEASONING OF INDIAN AND PAKISTANI CUISINE. TRADITIONALLY SERVED WITH SPICY CURRIES. THE CHILLED CHUTNEYS HAVE A WIDE FLAVOUR PALETTE OF SWEET, SOUR AND SPICY. THE COMBINATION OF TOMATO, ONION, VINEGAR, CORIANDER AND GREEN PEPPER MAKE THESE SAUCES VERSATILE.
AN IDEAL SEASONING WITH BREAD, CHEESE OR AS AN ACCOMPANIMENT TO GRILLED (BEEF) MEAT.

1 KG



SUNDRIED TOMATO TAPENADE

CLASSIC TAPENADE WITH A COARSE TEXTURE BASED ON TURKISH SUN-DRIED TOMATOES, BASIL, SUNFLOWER OIL AND ALMONDS. A SOPHISTICATED CULINARY FLAVOUR WITH A SPICY ACCENT.



1 KG

ALIOLI

- 100% PLANT-BASED, CONSISTENT IN QUALITY
- STAYS FRESH TO THE LAST SPOONFUL - EVEN AFTER OPENING
- KEEPS STABLE EVEN WHEN HEATING
- VERSATILE IN USAGE, LIKE IN-HOME MADE

ALIOLI SMOKED

THIS ALIOLI IS MADE WITH SMOKED GARLIC – GIVING THAT FAMILIAR GARLIC FLAVOUR A DEEPER, WARMER, SMOKY TWIST. IT'S MILD, NICELY BALANCED AND SUPER CREAMY.



1 KG



ALIOLI CHIPOTLE

LOOKING FOR HEAT? THIS ALIOLI BLENDS SPANISH GARLIC WITH CHIPOTLE PEPPERS, BELL PEPPER AND A SPLASH OF LIME. SMOKY, SLIGHTLY SPICY AND STILL NICE AND FRESH. AN ALIOLI WITH ATTITUDE – AND ONE YOUR GUESTS WILL REMEMBER.



1 KG



ALIOLI CLÁSICO

THIS IS IT: THE TRADITIONAL ALIOLI JUST LIKE IN CATALONIA – AND 100% PLANT-BASED. MADE WITH SPANISH GARLIC AND A SPLASH OF LEMON. CREAMY, BOLD AND READY TO USE.



1 KG





ALIOLI LIMÓN

THIS ALIOLI IS FRESH, CREAMY AND JUST A LITTLE DIFFERENT. MADE WITH SPANISH GARLIC, LIME LEAF, LEMON ZEST AND JUICE – FOR A SMOOTH GARLIC BASE WITH A BRIGHT CITRUSY KICK.



1 KG



PRODUCT OVERVIEW

OUR ESSENTIALS - GARLIC

ART. NR.	PRODUCT	CONTENT	VEGETARIAN	VEGAN	ALLERGENS
Z110653	GARLIC CHOPPED	6 x 1KG	•	•	NONE
Z110654	GARLIC PUREE	6 x 1KG	•	•	NONE
Z110655	AJO DE ANDALUCIA	6 x 450G	•	•	NONE
Z110656	ROASTED GARLIC PUREE	6 x 325G	•	•	NONE
Z110657	BLACK GARLIC PUREE	6 x 325G	•	•	NONE
Z110725	SMOKED GARLIC PUREE	6 x 325G	•	•	NONE

OUR ESSENTIALS - SELECTION OF INGREDIENTS

ART. NR.	PRODUCT	CONTENT	VEGETARIAN	VEGAN	ALLERGENS
Z110696	BASIL PUREE	6 x 450G	•	•	NONE
Z110726	CORIANDER PUREE	6 x 450G	•	•	NONE
Z110658	GINGER PUREE	6 x 450G	•	•	NONE
Z110659	GRILLED BELL PEPPER PUREE	6 x 450G	•	•	NONE
Z110709	RED CHILI PUREE	6 x 450G	•	•	NONE
Z110660	HORSERADISH PUREE	6 x 450G	•	•	12
Z110661	LEMONGRASS PUREE	6 x 450G	•	•	NONE
Z110698	MUSHROOM MIX	6 x 450G	•	•	NONE

OUR BLENDS - ITALIAN SECRETS

ART. NR.	PRODUCT	CONTENT	VEGETARIAN	VEGAN	ALLERGENS
Z110727	PESTO ALLA GENOVESE	6 x 450G			4
Z110715	PESTO DI BASILICO	6 x 1KG			4 6
Z110724	PESTO VERDE	6 x 1KG	•		4
Z110701	VEGAN PESTO	6 x 450G	•	•	6
Z110700	PESTO ALL'ARRABBIATA	6 x 450G	•	•	NONE
Z110728	PESTO ROSSO	6 x 450G	•	•	4
Z110729	TASTY TOMATO BRUSCHETTA	6 x 1KG	•	•	NONE

1. EGG
2. GLUTEN
3. LUPIN
4. MILK
5. MUSTARD
6. NUTS
7. PEANUTS
8. CRUSTACEANS
9. CELERY
10. SESAME SEEDS
11. SOYA
12. SULPHITE
13. FISH
14. MOLLUSCS

ALL BRESC PRODUCTS ARE: PALM OIL FREE MSG FREE

OUR BLENDS - WORLD KITCHEN

ART. NR.	PRODUCT	CONTENT	VEGETARIAN	VEGAN	ALLERGENS
Z110730	GAMBA MARINADE	6 x 1KG	•	•	NONE
Z110662	CHIMICHURRI	6 x 450G	•	•	NONE
Z110663	HARISSA SPICE MIX	6 x 450G	•	•	NONE
Z110731	RAS EL HANOUT	6 x 450G	•	•	NONE
Z110664	THAI GREEN CURRY	6 x 450G			8
Z110732	THAI YELLOW CURRY	6 x 450G	•	•	2 11
Z110733	THAI RED CURRY	6 x 450G	•	•	NONE

OUR BLENDS - BBQ

ART. NR.	PRODUCT	CONTENT	VEGETARIAN	VEGAN	ALLERGENS
Z110704	SOY AND BLACK GARLIC GLAZE	6 x 450G	•	•	2 9 11
Z110740	ROASTED GARLIC AND SOY GLAZE	6 x 450G	•	•	2 11
Z110705	PLUM AND GINGER GLAZE	6 x 450G	•		NONE
Z110723	HONEY AND THYME GLAZE	6 x 450G	•		9
Z110734	PARRILLADA PIRI PIRI	6 x 450G	•	•	9
Z110692	MANGO AND HABANERO SALSA	6 x 1KG	•	•	NONE
Z110693	CHIPOTLE AND BELL PEPPER SALSA	6 x 1KG	•	•	9
Z110741	TOMATO SALSA	6 x 1KG	•	•	9
Z110735	SALSA PICO DE GALLO	6 x 1KG	•	•	NONE

READY FOR YOUR DISH

ART. NR.	PRODUCT	CONTENT	VEGETARIAN	VEGAN	ALLERGENS
Z110702	ALIOLI CLÁSSICO	6 x 1KG	•	•	5
Z110736	ALIOLI LIMÓN	6 x 1KG	•	•	5
Z110737	ALIOLI CHIPOTLE	6 x 1KG	•	•	5
Z110738	ALIOLI SMOKED	6 x 1KG	•	•	5
Z110667	POMODORI MARINATI	6 x 1KG	•	•	NONE
Z110668	PEPERONI MARINATI	6 x 1KG	•	•	NONE
Z110739	PEPERONCINI MARINATI	6 x 1KG	•	•	NONE
Z110669	TASTY TOMATO CHUTNEY	6 x 1KG	•	•	NONE
Z110670	SUNDRIED TOMATO TAPENADE	6 x 1KG	•	•	6


OUR COMPLETE RANGE,
ALWAYS UP TO DATE
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