

## DRINK SNACKS



### USED BRESC PRODUCTS



Alioli 325g



Alioli Clásico 1000g



Alioli Pimiento 1000g



Black Kalamata olives tapenade 1000g



Garlic puree 1000g



Sweet 'n sour Cherry tomatoes garlic lemongrass 1100g

### INGREDIENTS

10

- 10 large Dutch mushrooms
- 20 escargots
- 25 g Bresc garlic, chopped
- 250 gr alioli
- 25 gr Bresc Premium basil pesto
- Salt and pepper
- 1 celeriac
- 250 gr Bresc alioli with red chilli
- 125 g mozzarella
- 25 g Bresc Garlic puree
- 100 g olive oil
- 125 g Bresc Black Kalamata olive tapenade
- 20 Bresc Sweet-and-sour cherry tomatoes garlic parsley
- 3 g Bresc Halkidiki olive tapenade
- 250 g self-raising flour
- 8 eggs
- 30 Bresc Cherry tomatoes garlic parsley
- 375 g goat's cheese (cream cheese)
- 30 sprigs cress

### PREPARATION METHOD

Mix the escargots with the garlic puree and season with salt and pepper. Remove the stalks from the mushrooms and blanch the mushrooms for 1 minute. Fill each mushroom with 2 escargots, including the marinade. Mix the alioli into the pesto. Spoon the alioli-pesto stuffing into a piping bag and pipe it into the mushroom so that the escargots are completely covered. Cook the mushrooms au gratin in the oven for 5 minutes at 200 °C.

Slice the celeriac into 4 slices, approx. 0.5 cm thick. If necessary, use a cutter to cut out circles from them. Mix the garlic puree into the olive oil and spread it onto the slices of celeriac, then seal and vacuum the slices in a vacuum bag. Cook the celeriac in the sous-vide at 80 °C for 1 hour. Leave the celeriac to cool and take it out of the vacuum bag. Top the celeriac with the alioli, sprinkle the mozzarella over it and garnish with the sweet-and-sour cherry tomatoes. Bake the celeriac pizza at 200°C for 5 minutes. Finish it off with the olive tapenade.

Mix the olive with the eggs and flour. Spoon the mixture onto a baking mat and bake at 180°C for 15 minutes. Remove the cakes from the oven and allow to cool. Garnish with the cream cheese and finish them off with the sweet-and-sour tomatoes and a sprig of cress.

# BRESC



Sweet 'n sour Cherry  
tomatoes garlic parsley  
1100g