

e)ssential  
cuisine  
Our passion. Your creation.

*Our* high quality ingredients  
*your* working kitchen

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Hotel, pubs and restaurants range brochure

Available from  
EASENMYNE at

*Fox*



## INTRODUCTION

With over 200 years of combined experience in working kitchens, there's no other supplier better placed to understand the unique challenges of kitchen life than Essential Cuisine. We are proud to support chefs by consistently creating great tasting, easy to use products with passion, that recognises the demands of working kitchens.

We understand the importance of catering to various needs and dietary requirements, we're proud that our range is 100% gluten free, with many of our products suited to vegans, vegetarians as well as meeting 2024 salt targets\*. We also have a selection of products that contain no declarable allergens^ to deliver full peace of mind.

Our products are manufactured in the heart of Cheshire in our purpose-built, BRCGS accredited facilities, ensuring that our ingredients are the highest quality.

We are proud to be a British company, partnered with associations such as Love British Food to support your mission to deliver great tasting dishes.

At Essential Cuisine, we're always happy to hear from you. If you have any questions about our products or services, call **01606 541 490** or email a fellow chef at **[advice@essentialcuisine.com](mailto:advice@essentialcuisine.com)**. After all, it's our passion, your creation.

*Team Essential*

\*Salt targets set by Public Health England

^Many of our products do not contain declarable allergens under the EU regulation 1169/2011 (Annex II). Please refer to our website for full allergen information.



# | PRODUCT RANGES

Stock mix

Premier *Jus*

**NO1**  
GRAVY

*Signature*

THE *Sauce*  
COLLECTION



Asian

FLAVOURED  
**VEGAN**  
STOCK MIX

glace

*Classic*

*Crème*  
ANGLAISE

**PREMIUM FROZEN**  
RANGE

# Stock mix



Stocks are one of the cornerstones of a good kitchen, they are a key ingredient in your recipe, the heart and soul, delivering depth and balance of flavour in the final dish. So make sure your stock delivers on taste!



**Beef Stock Mix**  
Pot size: 800g  
Yield: 50ltr  
●●



**Chicken Stock Mix**  
Pot size: 800g  
Yield: 50ltr  
●●



**Vegetable Stock Mix**  
Pot size: 800g  
Yield: 50ltr  
●●●



**Cheese Stock Mix**  
Pot size: 600g  
Yield: 30ltr  
●●



**Fish Stock Mix**  
Pot size: 700g  
Yield: 40ltr  
●



**Lamb Stock Mix**  
Pot size: 700g  
Yield: 40ltr  
●●



**Light Vegetable Stock Mix**  
Pot size: 800g  
Yield: 50ltr  
●●●●



**Mushroom Stock Mix**  
Pot size: 700g  
Yield: 40ltr  
●●●●

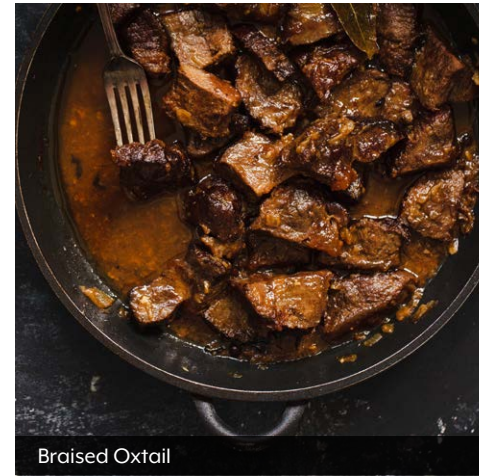


**Turkey Stock Mix**  
Pot size: 800g  
Yield: 50ltr  
●●

● Gluten-free ● No declarable allergens^ ● Vegetarian ● Vegan

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Braised Oxtail

For more recipe inspiration, visit our website [www.essentialcuisine.com](http://www.essentialcuisine.com)

Share your creations with us

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## Our Essential Team Tips

- Use 16g to achieve 1 litre of stock
- For light soups, sauces and risotto, just use 12g of Essential Cuisine Stock Mix per litre of water
- When comparing stocks, always dilute in hot water at the recommended dosage and look at the cost per litre
- The powder dissolves instantly to make a stock
- Our range of stocks are highly versatile and can be used in many different ways...



Mushroom Velouté

*'It's the best range of stocks I've found, you just need to know how to use them correctly to maximise on their versatility. As a company, I can't fault Essential, being Cheshire-based, they are local to me and can offer more personable approach'*

**Mark Fletcher**  
Executive Chef



# Premier Jus



Essential Cuisine's Premier Jus Range gives you the quality of a traditional 5 star jus in minutes, so you need never run out.



### Premier Chicken Jus

Pot size: 1kg  
Yield: 8ltr



### Premier Lamb Jus

Pot size: 1kg  
Yield: 8ltr



### Premier Red Wine Jus

Pot size: 1.2kg  
Yield: 8ltr



### Premier Rich Vegetable Jus

Pot size: 1kg  
Yield: 8ltr



### Premier Veal Jus

Pot size: 1kg  
Yield: 8ltr



Mushroom Stroganoff



Veal and Cassis Jus

● Gluten-free ● No declarable allergens^ ● Vegetarian ● Vegan



Red Wine Gravy

Download your free copy of 'It's all about jus!'  
[www.essentialcuisine.com](http://www.essentialcuisine.com)



Roast Partridge Breasts with Dauphinoise Potato, Celeriac Purée and a Port Jus

## Our Essential Team Tips

- Add a touch of one of our Glaces to diversify the flavour of your jus.
- Combine our Premier Rich Vegetable Jus with our No1 Savoury Gravy to premiumise your vegetarian offering
- Mix our Premier Red Wine Jus with our No1 Beef Gravy to create a delicious red wine gravy



Rack of New Season Lamb

"Essential Cuisine Premier Veal Jus really is an excellent Jus base"

Lee Cash  
Founder, Peach Pub Co.

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# No1 GRAVY

Rich, full bodied gravies that are a real winner! Chefs and consumers selected all three of our No1 Gravies as their favourite during an independent blind taste test\*\*



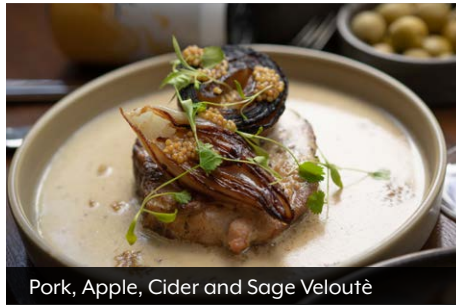
**No1 Beef Gravy**  
Pot size: 1.5kg  
Yield: 20ltr  
● ●



**No1 Chicken Gravy**  
Pot size: 1.5kg  
Yield: 20ltr  
● ●



**No1 Savoury Gravy**  
Pot size: 1.5kg  
Yield: 20ltr  
● ● ●



Pork, Apple, Cider and Sage Velouté



Steak and Ale Pie



Calves Liver with Crisp Pancetta and a Caramelised Red Onion Gravy

● Gluten-free ● No declarable allergens^ ● Vegetarian ● Vegan

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\*\*Meets 2024 salt targets set by Public Health England.



Turkey Gravy made with our No1 Chicken Gravy and Turkey Stock

## Our Essential Team Tips

- Get a head start by making up the gravy in advance of service – our No1 gravies can be stored in either the fridge or freezer when made up
- Add the juices from your own roast to make your gravy even richer
- Slowly sweat down sliced onions and add to the prepared gravy for the added flavour
- Perfect for roast, grill, pies, puddings and sausages

For more recipe inspiration, visit our website [www.essentialcuisine.com](http://www.essentialcuisine.com)

Share your creations with us

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📷 Chef.Essential



Vegan Mushroom, Chestnut and Cranberry tart



Beef, Mushroom & Ale Pie

*"The No1 Gravies are absolutely perfect, a real asset to my time starved kitchen"*

**Matt Davies**  
Vice President,  
British Culinary Federation

\*\*Independent research conducted by Good Sense in August 2017 with 100 consumers and 50 chefs.



# Signature

Essential Cuisine's improved, ready-to-use Signature range contains the highest quality ingredients we have been serving up for the last decade. Made using superior methods, including lengthening the cooking processes, creating extraordinary depths of flavour; basically, putting in the extra time so you don't have to.



**Signature Beef Jus**  
Pot size: 1ltr  
Yield: 1ltr



**Signature Chicken Stock Reduction**  
Pot size: 1ltr  
Yield: 1ltr



**Signature Red Wine Jus**  
Pot size: 1ltr  
Yield: 1ltr



**Signature Veal Stock Reduction**  
Pot size: 1ltr  
Yield: 1ltr



**Signature Hollandaise Sauce**  
Pot size: 1ltr  
Yield: 1ltr



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Roasted Venison Fillet

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Pan Seared Lambs Sweet Breads

## Our Signature Cartons

Since the launch of our Signature range in 2010, we have opted for an ambient packaging solution, otherwise known as a Ultra High Temperature (UHT), with benefits including maximum convenience and optimal shelf life, whilst eliminating wastage and the cost of storage.

There is often a misconception that UHT goods involve a complex production and contain preservatives, however it is as simple as a short blast of heat to eliminate any microbes before packing into sterile packaging. This means a high quality product with no preservatives.



Rabbit Loins with a Wild Mushroom and White Wine Cream Sauce

*"Essential Cuisine's Signature Beef Jus has been my go-to Jus for a while. I am so impressed by the new recipe - this product has a much deeper, more complex flavour and a meaty mouth feel that has elevated my dishes to another level. Great job guys!"*

**David Palmer**  
Executive Chef,  
Ashling Park Estate

# THE *Sauce* COLLECTION



Our collection of concentrated sauce bases helps chefs keep creativity in the kitchen, whilst offering the consistency and speed of a pre-prepared sauce.



**Lobster Sauce**  
Pot size: 1kg  
Yield: 5ltr



**Peppercorn Sauce**  
Pot size: 1kg  
Yield: 5ltr



**Wild Mushroom Sauce**  
Pot size: 1kg  
Yield: 5ltr



Mushroom Empanadas



Steak Platter



Cod, Mussels and Lobster Sauce

● Gluten-free ● No declarable allergens^ ● Vegetarian



Mushroom Tagliatelle



Download your free copy of 'Sauce of Inspiration!'  
[www.essentialcuisine.com](http://www.essentialcuisine.com)



Shellfish Linguine

## Our Essential Team Tips

- Big savings on dairy – use 25% less cream versus a scratch-made sauce
- For a lighter option, replace the double cream with crème fraîche!
- Our sauce bases are so versatile. Use to make a variety of recipes including soups, pasta sauces and pie fillings!
- When made with double cream, your sauce is freeze-thaw stable



Chicken and Peppercorn Pie

*"When you are a chef, you can judge whether something's good or not and these are fantastic products that enhance what you are doing"*

**Dave Edwards**  
Executive Chef,  
Brunning & Price Pubs

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Explore our allergen free, vegan friendly, street food inspired seasoning range. Immerse yourself in global culture and cuisine with our range of authentic, street food inspired seasonings.



**American BBQ Style Seasoning**  
Pot size: 340g



**Zesty Chermoula Style Seasoning**  
Pot size: 260g



**South Indian Style Seasoning**  
Pot size: 300g



**Dark Mexican Style Seasoning**  
Pot size: 300g



**Spicy Persian Style Seasoning**  
Pot size: 330g



**Peanut Free Satay Style Seasoning**  
Pot size: 340g



BBQ Pork Ribs



Beef Cheek Taco

● Gluten-free ● No declarable allergens^ ● Vegetarian ● Vegan



Tsukune Chicken Meatballs

For more recipe inspiration, visit our website [www.essentialcuisine.com](http://www.essentialcuisine.com)

Share your creations with us

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Delivering a fantastic balance of flavour, these seasonings are so versatile - so be creative, be inspired and get closer to kitchen made.



Pané



Blend



Rub



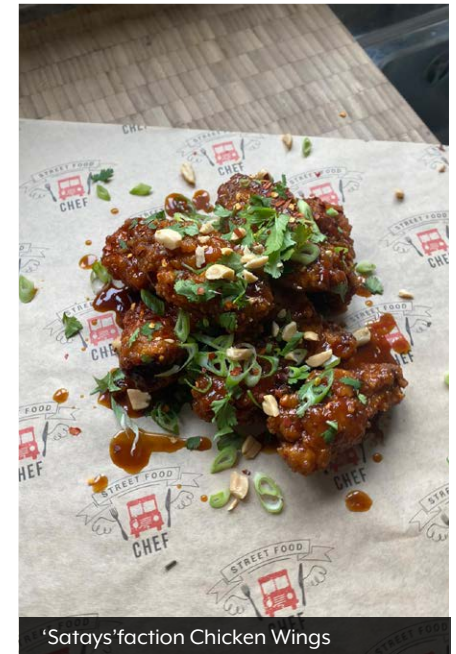
Marinade



Dust



Shake



'Satays'faction Chicken Wings



Lamb Neck Stew

*"The Street Food Chef seasonings range makes adding a new taste, flavour or style to your menu easier!"*

**Ben Bartlett**  
Board Treasurer,  
Master Chefs of Great Britain

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# Asian

This exciting range captures the essence of Asian cuisine in a simple, easy-to-use format. Thought of as ingredients to inspire, our Asian bases will allow you to offer the UK's fastest growing cuisine on your menu in a matter of minutes with absolutely no compromise on taste.



**Aromatic Base**  
Pot size: 1kg  
Yield: 25ltr  
●●●



**Master Base**  
Pot size: 1kg  
Yield: 25ltr  
●



**Miso Base**  
Pot size: 1kg  
Yield: 25ltr  
●●●



Miso Baked Cod



Aromatic Tuna Glass Noodle Salad



Prawn Laksa

● Gluten-free ● Vegetarian ● Vegan



Thai Green Chicken Curry

## Our Essential Team Tips

- Our Aromatic Base is the perfect starting point for any Asian broth, simply add noodles and veg
- The Miso Base is perfect for a Miso Ramen Soup
- Use our Master Base to transform dark meat, simply simmer your chosen protein to create a tasty Lou Mei dish
- Add a hint of our Aromatic Base to our No! Chicken Gravy to make a more contemporary option

Download your free copy of 'Eat Street!'  
[www.essentialcuisine.com](http://www.essentialcuisine.com)



- spoon into sauces**
- stock 40g / litre**
- poach meat, veg & fish**
- marinate meat & veg**



Cantonese Style Wonton Soup

*"Very authentic stocks, the Asian range has so many uses, not only do they make ramen broths, marinades and glazes, they are also perfect for the current BBQ trend"*

**Jim Wealands**  
Senior Group Chef, CH&Co



Pickled Asian Vegetables

\*Meets 2024 salt targets set by Public Health England.



FLAVOURED  
**VEGAN**  
STOCK MIX

Our Vegan Stock Mixes are made with the finest ingredients and will produce the perfect stock every time. So convenient and versatile; just use as you would a freshly made stock.



**Beef Flavoured Stock Mix**  
Pot size: 800g  
Yield: 50ltr



**Chicken Flavoured Stock Mix**  
Pot size: 800g  
Yield: 50ltr



**Lamb Flavoured Stock Mix**  
Pot size: 700g  
Yield: 40ltr



**Vegetable Stock Mix**  
Pot size: 800g  
Yield: 50ltr



Jackfruit Curry



Vegan Sausage Casserole



Vegan Beef Flavoured Stew

● Gluten-free ● No declarable allergens^ ● Vegetarian ● Vegan

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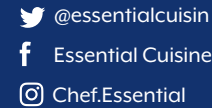
Mediterranean Risotto

Delivering a fantastic balance of flavour, these stocks are so versatile - so be creative, be inspired and get closer to kitchen made.



For more recipe inspiration, visit our website  
[www.essentialcuisine.com](http://www.essentialcuisine.com)

Share your creations with us



Vegan Mole Tacos



'Lamb' Seitan Steaks

*"When you are a chef, you can judge whether something's good or not and these are fantastic products that enhance what you are doing. They are the best of their kind on the market and I would personally recommend them"*

**Dave Edwards**  
Executive Chef,  
Brunning & Price Pubs



# glace

Versatile, high quality glaces. Making the ordinary extraordinary. Made by chefs, with the taste and versatility to make your dishes exceptional.



**Beef Glace**  
Pot size: 600g



**Chicken Glace**  
Pot size: 600g



**Lamb Glace**  
Pot size: 600g



**Lobster Glace**  
Pot size: 600g



**Game Glace**  
Pot size: 600g



**Veal Glace**  
Pot size: 600g



**Wild Mushroom Glace**  
Pot size: 600g



**Vegetable Mirepoix Glace**  
Pot size: 600g



Loin of Venison



Beef Wellington

● Gluten-free ● No declarable allergens^ ● Vegetarian ● Vegan



BBQ Basil Cauliflower

## Our Essential Team Tips

- Rub the glace onto meat or fish before cooking to glaze or season
- Finish jus or gravy with glaces to enrich, balance or add flavour
- Try creating different flavoured butters, perfect to be used as burger melts
- Use the Wild Mushroom Glace alongside our Mushroom Stock to create a strong porcini mushroom flavour, great for risottos

For more recipe inspiration, visit our website  
[www.essentialcuisine.com](http://www.essentialcuisine.com)

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Mushroom Risotto

🔪 **spoon into sauces**

🍲 **stock 25g / litre**

👉 **poach meat, veg & fish**

🕒 **marinade meat & veg**



Classic Burger Melts

*"The products are just so versatile, and give me that peace of mind that can deliver that 'bang' of flavour impact across our menu!"*

**Matt Davies**  
Vice President,  
British Culinary Federation

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# Classic



With so much to think about in a busy kitchen, chefs can often find themselves crying out for some basic essentials to ease the pressure, but without compromising on quality. Our Béchamel and Demi-Glace can offer exceptional taste, value, quality and convenience.



**Béchamel**  
Pot size: 1.5kg  
Yield: 12ltr



**Beef-Demi Glace**  
Pot size: 1.5kg  
Yield: 22ltr



Tenderloin steak wrapped in bacon with a demi-glace Sauce



Cheddar Cheese and Cider Fondue



Braised Shoulder of Lamb

● Gluten-free ● No declarable allergens^ ● Vegetarian



Gluten-free Moussaka

For more recipe inspiration, visit our website [www.essentialcuisine.com](http://www.essentialcuisine.com)

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## Our Essential Team Tips

- Use in your soufflé
- Make up with our Chicken or Fish Stock for a velouté
- Add the Essential Cuisine Cheese Stock mix to our Béchamel Sauce for a rich mornay sauce
- For an even creamier Béchamel sauce, use 120g of the mix to 1 litre of cold milk
- When you are making casseroles and braises, make the Demi-Glace mix up with cold water first, then stir this into the hot meat juices and bring to the boil.
- For a more refined sauce base, why not try mixing our Beef Demi-Glace with our Premier Veal Jus?



Pork Wellington served in a port wine sauce



Goats Cheese and Beetroot Tart

*"I have to say Classic Beef Demi is pretty damn perfect. How do they do it?"*

**Dave Edwards**  
Executive Chef,  
Brunning & Price Pubs

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# Crème ANGLAISE

Created especially for chefs, our versatile Crème Anglaise mix is your trusty helping hand in the kitchen - helping you to create a range of quality desserts you'll be proud to put your name to.



**Crème Anglaise**  
Pot size: 1.02kg  
Yield: 6ltr



Custard Doughnut



Tiramisu



Bread and Butter Pudding

● Gluten-free ● Vegetarian



Clotted Custard

For more recipe inspiration, visit our website  
[www.essentialcuisine.com](http://www.essentialcuisine.com)

Share your creations with us

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Raspberry Soufflé

## Our Essential Team Tips

- For a luxurious dessert sauce, simply mix the liqueur of your choice into your Crème Anglaise and serve
- Mix 1 litre of milk and 1 litre double cream per sachet of Crème Anglaise for a delicious Crème brûlée
- Make a classic creme patisserie - a fantastic base for sweet soufflés and pastries - use just 1 litre of milk per sachet of Crème Anglaise
- Contains vanilla seeds.



Hot Chocolate Mousse

*"The versatility of this Crème Anglaise is it's real forte"*

**Dave Edwards**  
Executive Chef,  
Brunning & Price Pubs

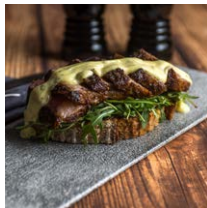


# PREMIUM FROZEN RANGE

Prepared using the finest ingredients, for your working kitchen. Simply heat the 75g sachet, snip and pour.



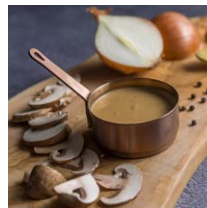
**Premium Frozen Range**  
Pack size: 25x75g sachets



**Frozen Béarnaise Sauce**  
Pack size: 25x75g sachets



**Frozen Blue Cheese Sauce**  
Pack size: 25x75g sachets



**Frozen Diane Sauce**  
Pack size: 25x75g sachets



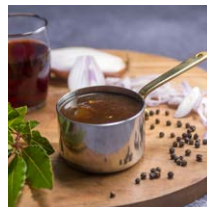
**Frozen Hollandaise Sauce**  
Pack size: 25x75g sachets



**Frozen Smoked Bacon and Mushroom Sauce**  
Pack size: 25x75g sachets



**Frozen Peppercorn Sauce**  
Pack size: 25x75g sachets



**Frozen Red Wine and Shallot Gravy**  
Pack size: 25x75g sachets

● Gluten-free ● Vegetarian



# ALL THE INGREDIENTS MATTER



## WE'VE GOT YOUR BACK...

Our support goes further than our extensive product range. From recipe inspiration to interactive demonstrations, our team are proud to offer first-hand knowledge and experience for your working kitchen in a number of ways:

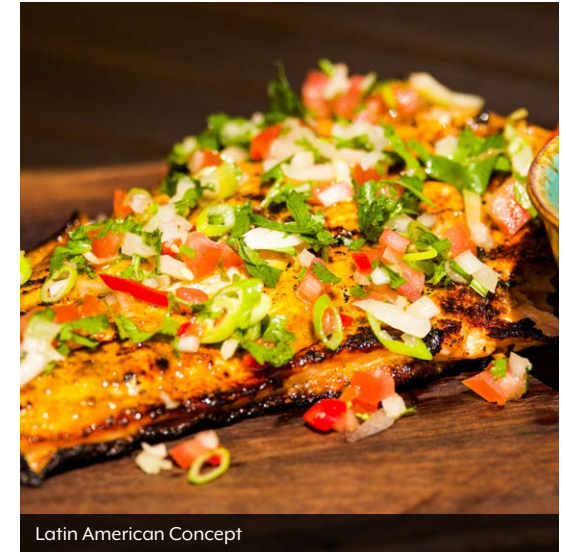
-  Application inspiration that encourages your creativity
-  Product demonstrations at your fingertips
-  Seasonal recipe inspiration and menu planning
-  Allergen information and support
-  Everyday chef tools available – ask for your free blue scoop or scraper!

## DELIVERING THE LATEST TRENDS FOR YOUR MENU

Our development chefs are constantly working to bring new flavours and inspirational recipe ideas to you – all full of colour, texture and of course flavour with the help of the finest stocks and sauce bases on the market. Head to [www.essentialcuisine.com](http://www.essentialcuisine.com) to view our latest recipe concepts, ready for you to bring to life.

*Get in touch for your free sample...*

Call us on 01606 541 490 or visit [www.essentialcuisine.com](http://www.essentialcuisine.com)



Latin American Concept



Indian Street Food Concept



Wings and Things Concept

## FROM OUR SHRINK WRAP TO OUR TUBS, WE ARE LOOKING AFTER TOMORROW!

With mounting pressures for businesses to be more mindful of their carbon footprint and recycling, time restricted chefs shouldn't have to worry about the often time-consuming task of separating materials, making it even more important for us to focus on sustainability so you don't have to...

- We have eliminated black plastic from our entire range, an often hard to recycle material due to contaminants
- Our white PP plastic pots and clear PET jars are 100% recyclable
- Our tasting cutlery, plates and carrier bags used at shows and demonstrations are 100% compostable bamboo or starch alternatives, eliminating single use plastic
- We have introduced ranges in an eco-friendly, FSC approved cardboard box



Find out more about our sustainability journey online.

## PROUDLY SUPPORTING OUR INDUSTRY



FIND OUT MORE ABOUT OUR RANGE

[www.essentialcuisine.com](http://www.essentialcuisine.com)



Essential Cuisine



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@chef.essential



# Get in touch



To get in touch or to find out more information on  
Essential cuisine range, please contact us:

email: [office.admin@foxtrading.co.uk](mailto:office.admin@foxtrading.co.uk)

tel: 01534 511000

web: [www.foxtrading.co.uk/contact-us](http://www.foxtrading.co.uk/contact-us)

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