



e)ssential
cuisine
Our passion. Your creation.

Our high quality ingredients
your working kitchen

Hotel, pubs and restaurants range brochure

Available from **EASENMYNE**



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**. 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



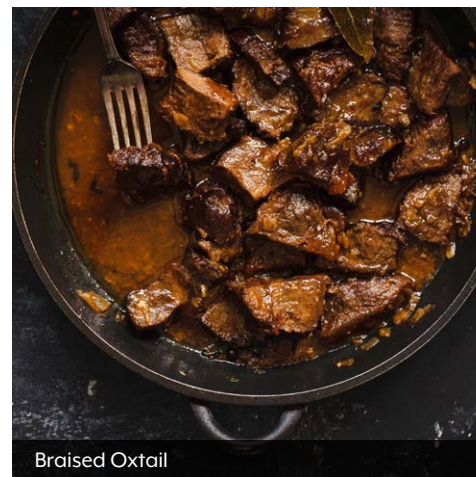
Turkey Stock Mix
Pot size: 800g
Yield: 50ltr



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

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Braised Oxtail

For more recipe inspiration, visit our website
www.essentialcuisine.com

Share your creations with us

Twitter @essentialcuisin

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Instagram Chef.Essential

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...



Blend



Braise



Dust



Pané



Poach



Season



Rub



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

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Red Wine Gravy

Download your free copy of 'It's all about jus'!
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.

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**



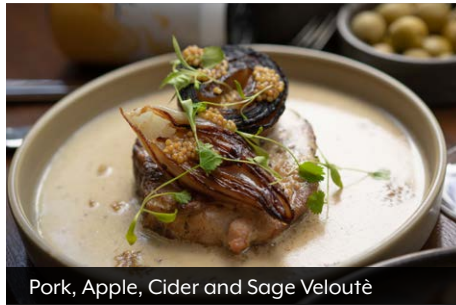
No1 Beef Gravy
Pot size: 1.5kg
Yield: 20ltr
● ●



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

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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

Share your creations with us

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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



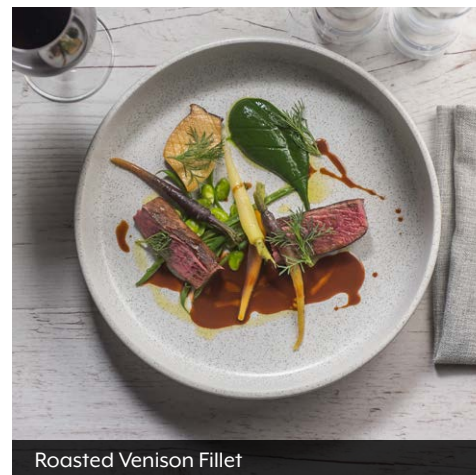
Signature Hollandaise Sauce

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



Cod, Mussels and Lobster Sauce



Steak Platter

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Mushroom Tagliatelle



Download your free copy of
'Sauce of Inspiration'!
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,
Bunning & Price Pubs



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

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Tsukune Chicken Meatballs

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Lamb Neck Stew

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

"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

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

Download your free copy of
'Eat Street!'
www.essentialcuisine.com



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

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

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



Pickled Asian Vegetables

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

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Mediterranean Risotto

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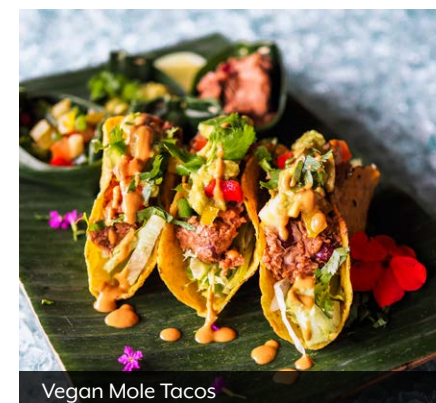
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'Lamb' Seitan Steaks

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



Vegan Mole Tacos

"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,
Bunning & 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

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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

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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

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

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Gluten-free Moussaka

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Goats Cheese and Beetroot Tart

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

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

Dave Edwards
Executive Chef,
Brunning & Price Pubs

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

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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"

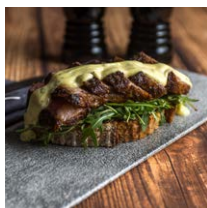
Dave Edwards
Executive Chef,
Bunning & Price Pubs

PREMIUM FROZEN RANGE

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



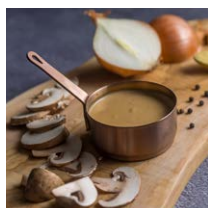
Premium Frozen Range
Pack size: 25x75g sachets



Frozen Béarnaise Sauce
Pack size: 25x75g sachets



Frozen Blue Cheese Sauce
Pack size: 25x75g sachets



Frozen Diane Sauce
Pack size: 25x75g sachets



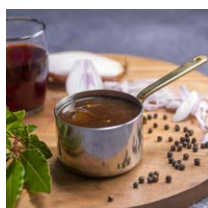
Frozen Hollandaise Sauce
Pack size: 25x75g sachets



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!

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.



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 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



Latin American Concept



Indian Street Food Concept



Wings and Things Concept

PROUDLY SUPPORTING OUR INDUSTRY



FIND OUT MORE ABOUT OUR RANGE

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Get in touch

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

email: sales@foodservice.je

tel: 01534 511000

web: www.foxtrading.co.uk/contact-us

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