



MASTERS OF
SOUS-VIDE.
SINCE 1971.

Cuisine Solutions Quality

THE MAGIC OF SOUS-VIDE

Sous-vide—French for “under-vacuum”—is an innovative cooking technique in which food is vacuum sealed and slow-cooked in water at constant low temperatures until it’s perfectly cooked through. No other cooking method produces such consistently excellent textures and flavours, or maintains the natural integrity of foods so well.

This revolutionary and technologic process is recognized as one of the most innovative cooking method and has dramatically changed the way chefs work today by bringing to the culinary art, the scientific precision



“Sous-vide cooking at perfect temperature is a predictive cooking method with constant results to meet the needs of consumers and the requirements of chefs, thanks to complete mastery of time and temperature.”

— BRUNO GOUSSAULT
SCIENTIFIC DIRECTOR AND CREA FOUNDER

“

The perfection of the sous-vide technique, helps our chefs to create a fantastic final product on the plate, for our onboard guests. Sealing the food in sturdy plastic bags retains juices and aroma that, otherwise, would be lost in the process. Sous-vide makes it possible to unlock the full potential of food. Placing the food in a water bath, with the temperature set at the desired final cooking temperature of the food, prevents overcooking, because the food cannot get hotter than the bath it is in.

”

— THORSTEN SENGUTTA
CORPORATE EXECUTIVE CHEF CRYSTAL CRUISES

A PERFECT COOKING

Water is the best thermal conductor, it can control the temperature to the nearest tenth of a degree. Cooking in water bath allows the control of complex cooking curves for a precise and homogeneous result.

STEPS OF SOUS-VIDE COOKING

01.

PREPARE FRESH INGREDIENTS

Sear, grill, or keep ingredients raw. Season according to recipe.

02.

LET INGREDIENTS COOL

Make sure proteins have cooled to 43°F (6°C) or lower before placing in pouch.

03.

PREPARE SOUS-VIDE POUCH

Place ingredients, including any seasonings, in the pouch and vacuum seal.

04.

COOK IN WATER BATH

Sous-vide pouch circulates in water at a precise temperature for a set time.

05.

REMOVE COOKED PRODUCTS FROM POUCH

Refrigerate for later use, or prep for serving by searing, grilling, or frying.



OUR CERTIFICATIONS

Our production sites are certified BRC grade AA. The BRC certification aims to ensure a common basis for food safety requirements. This annual renewal is the assurance of our safety and expertise.

In order to satisfy your needs, some products are certified Halal and VBF (French Beef).
At your request, we offer you other certifications (European Organic Agriculture, Red Label, Protected Denomination Origin (PDO), Protected Geographic Indication (PGI) ...)

REHEATING PROCESS

The icons below illustrate our chef's recommendations.

All the temperature tips are given for thawed products.

Each reheating process* is illustrated by the estimation of an average time required. This indication is based on a constant energy power for each technology.

*Reheating tips are given as an indication and may vary depending on equipment.



MICROWAVE
700 WATTS



TRADITIONAL OVEN
180 °C



STEAM
OVEN



WATER BATH
60 °C



COMBINED OVEN RESTITUTIONS POSSIBLE FOR ALL NEW PRODUCTS, CONTACT US FOR MORE INFORMATION.

Ultra-fast cooking mode and reheating process, combining a permanent temperature of the oven and the programming of a pulsed air return for the coloring, and a microwave for the core temperature.

CONSERVATION PROCESS



The products can be used thawed (ideal for better flavour) in a cold room between 12 and 24 hours in advance, depending on the products. Thawed in bags, the products can be conserved for 7 days* in cold room (between 0 and +4°C).

*defrosting day included



The products can be used frozen, according to the reheating process. Frozen products have a shelf life of 18 months from the manufacturing date.

In order to avoid overcooking, we recommend probing our products to the core during the first reheating tests. For more information, please call us +33 2 32 25 06 06.

PRODUCT INFORMATION

The specificities of our products are identified in our catalog with the following icons:



NEW
PRODUCT



FRANCE
ORIGIN



FRANCE
ORIGIN EGGS



PROTECTED
DESIGNATION
OF ORIGIN



FREE RANGE
EGGS



MULTIPORTIONS

Most of our products are in single portion except those indicated by this icon.



HAND GRILLED
POULTRY



HAND GRILLED
FISH



RECIPE
VIDEO



COLD USE



COLD AND WARM
USE



VEGETARIAN



VEGAN



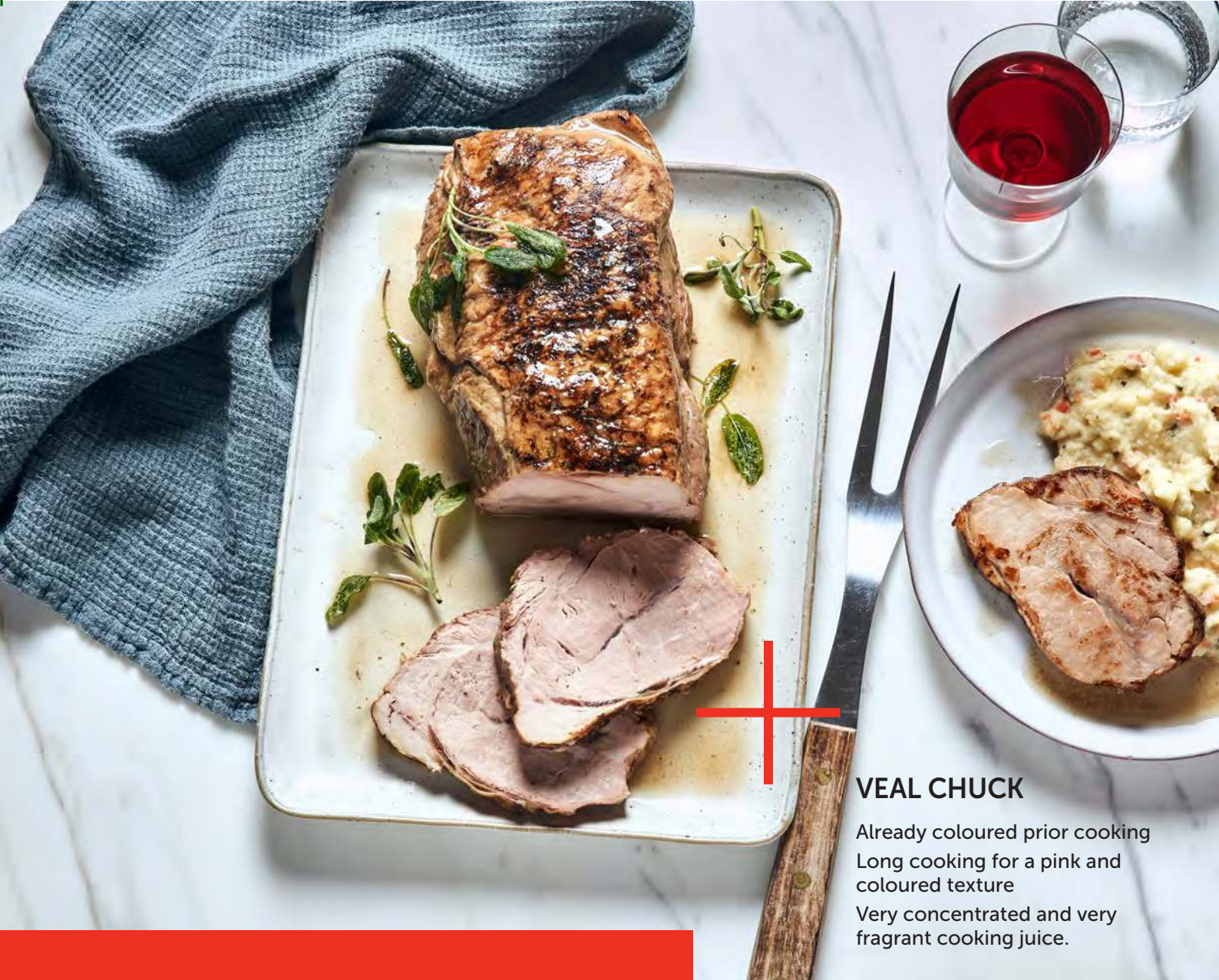
ORGANIC
AGRICULTURE



SLICED
PRODUCTS



ANIMAL WELFARE
FARM ASSURED
CERTIFIED



VEAL CHUCK

Already coloured prior cooking
Long cooking for a pink and coloured texture
Very concentrated and very fragrant cooking juice.

SUMMARY

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New Products



LAMB SHOULDER CONFIT



PORK CHEEK



VEAL CHUCK



BEEF CHEEK



SAUTÉ ROASTED CHICKEN



STUFFED CHICKEN
WITH MUSHROOM AND CEPES



ORGANIC PEARL
BARLEY



BUTTERNUT TAJINE



PARSNIP MASH



VEGETARIAN
DEMI-GLACE SAUCE



Culinary Bases

Our products are perfectly cooked with simple seasonings to preserve their authentic taste. We offer a large range of quality products, sliced or whole meat, poultry and fish.

All our raw materials are carefully selected and are subject to rigorous research. When we buy beef meat, we favour breed, origin, farming conditions and the feeding of the animal. Then, depending on our different culinary applications, we consider the slaughter age of the animal and the nature of the pieces.

Our obsession? We want to offer you the best thanks to the quality of our culinary bases!

Your talent? To present them in many recipes and to combine them with new ingredients and aromas to create exceptional dishes.

SUSTAINABLE AGRICULTURE

Good practice,
Respect of environment,
Animal traceability.

ANIMAL WELFARE

Respect of the animal,
Cleanliness guaranteed,
Airy and lighted building,
Soft manipulations.

ANIMAL FEED DIET

90% of the feed is from
the farm originally.
While respecting the seasons
and grazing in the fields.

TASTE

Sous-vide cooking at
precise temperature
bringing, tenderness
and juiciness,
multiple applications
possible.

OUR REQUIREMENTS

All our meats, fish, vegetables and spices are systematically and strictly selected and must have a precise specification. We favour partners supply chains that are sustainable and respectful of the environment.

Finally, our regular audits guarantee total traceability.

Culinary Bases

Beef



BEEF CHEEK

Slow sous-vide cooking reveals all the tenderness of this tasty and tender meat. A real delight for simmered preparations, Burgundy, pot au feu, casseroles...



30 MIN AT 85°C

REFERENCE:

728 540

WEIGHT:

500 G

PACKAGING:

14 POUCHES

(WEIGHT SALES)



BEEF STRIPS

These delicious plain beef strips delicately seasoned, cooked at perfect temperature and with a soft texture, will go perfectly with all your dishes.



THAW BETWEEN 24 AND 36 HOURS (0°C AND +4°C)

REFERENCE:

729 430

WEIGHT:

1 KG (APPROX.)

PACKAGING:

10 POUCHES

(WEIGHT SALES)



SLOW COOKED BEEF

Tasty and tender piece of beef seasoned with salt and pepper.



15 MIN
AT 56°C

SEARED
ON EACH SIDE

5 - 8 MIN
AT 180°C

+ REST 5 MIN

REFERENCE:

729 435

WEIGHT:

180 G +/- 15 G

PACKAGING:

30 POUCHES



CHUCK SHORT RIB

The sous-vide cooking technique has complimented this chuck short rib. Just seared and seasoned with salt and pepper for incomparable taste.



20-25 MIN
AT 56°C

SEARED
ON EACH SIDE



10-15 MIN
AT 180°C

REFERENCE:

729 201

WEIGHT:

1.1 KG APPROX.

PACKAGING:

8 POUCHES

(WEIGHT SALES)



BEEF RIBS PORTIONS

Beef rib portions softened by slow cooking. These product has many applications.



20 MIN
AT 60°C



10 MIN
AT 180°C



REFERENCE:

728 889

WEIGHT:

100 G +/- 10 G

APPROX. 8 PIECES OF

100 G

PACKAGING:

48 (6 POUCHES

X 8 PORTIONS)

Poultry



SAUTÉ ROASTED CHICKEN

Pieces of roast chicken thighs that will go wonderfully with your salads, sandwiches and dishes. To be enjoyed cold or hot.



30 MIN
AT 60°C



5/10 MIN
AT 180°C

REFERENCE:
729 539
WEIGHT:
1000 G
PACKAGING:
10 POUCHES
(WEIGHT SALES)



ROASTED DUCKLING BREAST

Skin on duckling fillet, roasted and cooked at precise temperature.



20 MIN
AT 56°C
THEN SNACK
ON SKIN SIDE



10 MIN
AT 180°C
THEN SNACK
ON SKIN SIDE

REFERENCE:
727 985
WEIGHT:
145 G +/- 20 G
PACKAGING:
30 PORTIONS
(5 POUCHES X
6 PORTIONS)



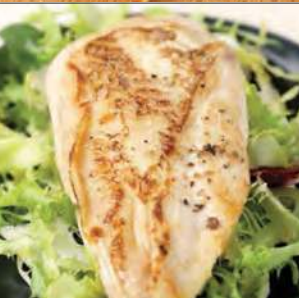
GRILLED CHICKEN BREAST

Skinless chicken fillet bar marked, before being cooked at perfect temperature.



10-15 MIN
AT 180°C

REFERENCE:
729 320
WEIGHT:
90 G +/- 15 G
PACKAGING:
56 PORTIONS
(7 POUCHES X
8 PORTIONS)



SEARED CHICKEN BREAST

Skin on grilled chicken fillet, cooked at perfect temperature.



20-25 MIN
AT 60°C
THEN SEAR
1 MIN ON
SKIN SIDE



6 MIN
AT 180°C



REFERENCE:
727 986
WEIGHT:
135 G +/- 10 G
PACKAGING:
40 PORTIONS
(5 POUCHES X
8 PORTIONS)



CORN FED CHICKEN SUPREME

Corn fed chicken supreme with skin on, cooked at perfect temperature, simply seasoned with salt and pepper.



15 MIN
AT 180°C



20 MIN
AT 60°C
SEAR ON
SKIN SIDE

REFERENCE:
728 743
WEIGHT:
170 G (APPROX.)
PACKAGING:
45 PORTIONS
(9 POUCHES X
5 PORTIONS)
(WEIGHT SALES)

* Origin limited to available sources of supply.

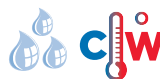


Lamb



LAMB SHOULDER CONFIT

Lamb steak cut in the shoulder, confit for a long time in its own juice, simply seasoned with salt, pepper and nutmeg for a result of exceptional tenderness and softness.



12 MIN
AT 180°C
WITH ALUMINIUM

REFERENCE:
728 999
WEIGHT:
200 G +/- 20 G
PACKAGING:
12 POUCHES



LAMB SHANK

Lamb shank on the bone, cooked in its own juices.



25 MIN
AT 70°C



20 MIN
AT 180°C
WITH ALUMINIUM

REFERENCE:
721 874 *
WEIGHT:
350 G +/- 25 G
PACKAGING:
25 POUCHES



* Provisional substitution: Lamb Shank (foreleg) 729 616.
Weight pouch 450g +/- 50g. Packaging 25

Pork



PORK CHEEK

Delicious pieces of confit pork cheek enhanced by slow cooking, simply seasoned with salt, pepper and nutmeg for exceptional tenderness. A must for your menus!



30 MIN
AT 85°C

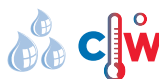
REFERENCE:
742 101
WEIGHT:
1000 G
PACKAGING:
8 POUCHES
(WEIGHT SALES)

Veal



VEAL CHUCK

Premium choice of meat cut, very refined for this chuck of veal, pre-coloured with a pink texture and perfectly cooked. An ideal dish to share.



30 MIN
AT 60°C



20/30 MIN
AT 180°C

REFERENCE:
729 001
WEIGHT:
1,5 KG APPROX.
PACKAGING:
3 POUCHES
(WEIGHT SALES)



Fish



WHOLE OCTOPUS NATURALLY COOKED

Whole octopus, cooked tender at precise temperature, for a cold or hot tasting for snack, starter or main course.



CUT, SEARED
ON THE
PLANCHA OR
PAN-FRIED

REFERENCE:
729 436
WEIGHT:
1,5 KG APPROX.
PACKAGING:
5 POUCHES
(WEIGHT SALES)



POACHED SEA BASS FILLET WITH SKIN ON

Poached sea bass with skin on cooked at perfect temperature.



8 MIN
AT 180°C

5 MIN
AT 60°C
SEARED ON
SKIN SIDE

REFERENCE:
721 861
WEIGHT:
125 G +/- 25 G
PACKAGING:
35 POUCHES



POACHED COD FILLET

Poached cod fillet skinless and cooked at just temperature. Origin North East Atlantic



15 MIN
AT 60°C

8 MIN
AT 180°C

REFERENCE:
721 860
WEIGHT:
135 G +/- 20 G
PACKAGING:
35 POUCHES



GRILLED ATLANTIC SALMON

Atlantic Salmon* hand grilled and cooked at perfect temperature.

* Salmo Salar, raised in Chile or Norway.



10 MIN
AT 180°C

20 MIN
AT 60°C

REFERENCE:
728 997
WEIGHT:
130 G +/- 15 G
PACKAGING:
36 POUCHES



SALMON FLAKES

Pulled slow cooked salmon sous-vide and seasoned with salt. Ideal for toppings in salads, sandwiches, pasta and many other applications...



THAW 12 HOURS BETWEEN
0°C AND + 4°C
AND SERVE IMMEDIATELY

REFERENCE:
727 233
WEIGHT:
1 KG +/- 50 G
PACKAGING:
4 POUCHES



The Gourmet Offer

An innovative solution, ready to use, to taste at any time of day, from breakfast to dinner, through brunch and snacks.





COCONUT OATMEAL
 Endless applications
 Fiber rich
 Lactose Free

SCRAMBLED EGGS SNACKING DOR 2022
 Free range eggs
 Preservatives and GMO free recipe
 Double texture:
 creamy and well cooked

The Gourmet Offer



COCONUT OATMEAL
 Perfect balanced mix of
 rolled oat meal, chia seeds
 and coconut milk.



2-4 MIN
 AT 700W

15 MIN
 AT 80°

RETURN THE POUCH



THAW 12 HOURS TO 24 HOURS
 BETWEEN 0°C AND + 4°C

REFERENCE:
 722 957
 WEIGHT:
 910 G +/- 50 G
 PACKAGING:
 8 POUCHES



SCRAMBLED EGGS
 Creamy and smooth
 scrambled eggs, from
 free range eggs. Ready
 to eat.



1 MIN
 AT 900W

30 MIN
 AT 60°

LEFT STAND
 BEFORE SERVING



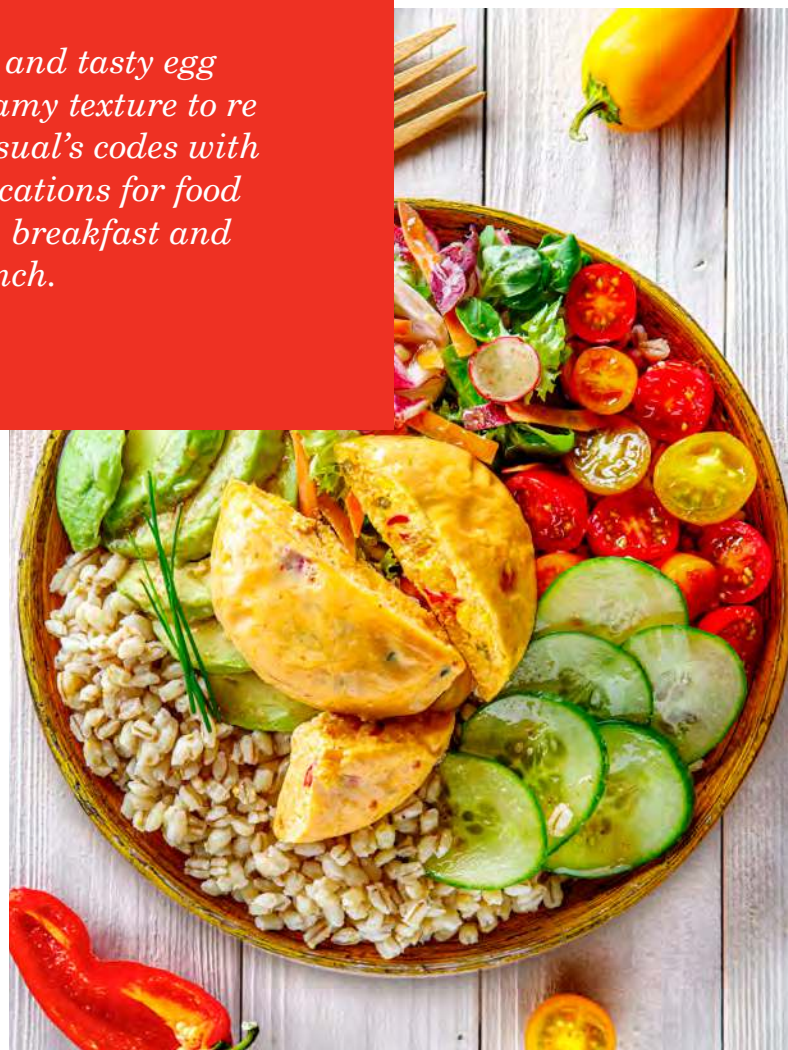
REFERENCE:
 722 968
 WEIGHT:
 90 G +/- 10 G
 PACKAGING:
 54 (6 POUCHES
 X 9 PORTIONS)





Egg Snack

An innovative and tasty egg snack with a creamy texture to reshape the fast casual's codes with unlimited applications for food eaten on the go, breakfast and brunch.





EGG SNACK WITH RED PEPPERS & CHIVES

Original snack, individual format 90g
Ideal for food on the go
Vegetarian recipe
Smooth and creamy texture
Peppers harvested at maturity
Free range eggs, French origin
Cream of Normandy

Egg Snack



EGG SNACK WITH RED PEPPERS & CHIVES

A tasty and rounded free range egg snack with a creamy texture and red and yellow peppers and chives. The new vegetarian grab and go solution



REFERENCE:
729 602
WEIGHT:
90 G +/- 5 G
PACKAGING:
54 (6 POUCHES X 9 PORTIONS)



EGG SNACK BACON & CHEDDAR CHEESE

A tasty and rounded free range egg snack with a creamy texture and crunchy bacon and cheddar cheese. The new innovative grab and go solution.



REFERENCE:
729 601
WEIGHT:
90 G +/- 5 G
PACKAGING:
54 (6 POUCHES X 9 PORTIONS)





Snacking Inspiration

*Solutions for Burgers, Buns,
Bagels for endless creative
combinations and incomparable
quality.*



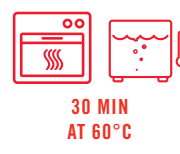


Snacking



NATURAL AUBERGINE CAVIAR

A tasty preparation of grilled aubergines with onions, extra virgin olive oil, garlic and smoked paprika. A vegetarian summer recipe, natural, without any preservatives.



30 MIN
AT 60°C

REFERENCE:
729 600
WEIGHT:
500 G +/- 30 G
PACKAGING:
9 POUCHES



VEGAN CHILI

A traditional and authentic recipe, inspired by American cooking, with peppers, kidney beans and Chipotle chili for a tasty trip through Texas.



3 MIN
AGITATE
THE POUCH
AND REHEAT
2 MIN MORE

15 MIN
AT 85°C

REFERENCE:
722 631
WEIGHT:
1 KG +/- 50 G
PACKAGING:
10 POUCHES



SALMON FLAKES

Pulled slow cooked salmon sous-vide and seasoned with salt. Ideal for toppings in salads, sandwiches, pasta and many other applications...



THAW 12 HOURS
BETWEEN 0°C AND + 4°C
AND SERVE IMMEDIATELY

REFERENCE:
727 233
WEIGHT:
1 KG +/- 50 G
PACKAGING:
4 POUCHES





Snacking Inspiration

*Sliced products can be used :
for salads, sandwiches, pizzas,
bruschettas, fajitas...*





Only Cuisine Solutions can bring you sliced products with this level of safety, consistency, convenience and quality. Perfectly cooked, uniformly sliced meats and poultry full of moisture and flavour from the first to the last. Ready for you to use in countless ways with effortless ease and peace of mind.

Sliced Meats



BEEF STRIPS

These delicious plain beef strips delicately seasoned, cooked at perfect temperature and with a soft texture, will go perfectly with all your dishes.



THAW BETWEEN 24 AND 36 HOURS (0°C AND °4°C)

REFERENCE:
729 430
WEIGHT:
1 KG (APPROX.)
PACKAGING: 10
(WEIGHT SALES)



SLICED BEEF

Piece of beef from the leg, sliced and just cooked at precise temperature, perfectly seasoned for tenderness and unique flavour.



THAW BETWEEN 24 AND 36 HOURS (0°C AND °4°C)

REFERENCE:
728 657
WEIGHT:
800 G (APPROX.)
THICKNESS:
+/- 4 MM
PACKAGING: 5
(WEIGHT SALES)



SLICED CHICKEN BREAST

Hand grilled chicken fillet, sliced 8 mm, perfectly seasoned.



THAW BETWEEN 24 AND 36 HOURS (0°C AND °4°C)

REFERENCE:
729 141
WEIGHT:
165 G (APPROX.)
THICKNESS:
+/- 8 MM
PACKAGING: 30 FILETS
(WEIGHT SALES)



RECIPE PROPOSALS

Chicken Breast

With its juicy texture and exceptional taste, it perfectly respond to your needs : Snacking, Fast Casual, Brewery, Catering, OBS..

Whole, diced, sliced, grilled, seared with or without skin, the chicken breast is a must have of your menus!



**LENTILS RISOTTO STYLE,
CHICKEN SKIN ON**



MINI-BURGER



CAESAR SALAD

PHÔ OF VEGETABLES, NOODLE AND CHICKEN

GRILLED CHICKEN BREAST

Reference: 729 320

SLICED CHICKEN BREAST

Reference: 729 141

SLICED CHICKEN BREAST

Reference: 729 141

SEARED CHICKEN BREAST

Reference: 727 986



MEDITERRANEAN TOAST

LINGUINI

Reference : 729 472

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Cooked with Sauce

This range of recipes is inspired by French tradition and world cuisine with Mediterranean flavours and exotic originality.

Our team constantly works to develop specific recipes. Besides the technical precision implied by the sous-vide technology, our chefs stand out in the elaboration of recipes requiring an exact dosing, choice and blending of ingredients. Because the technique perfectly fits with taste excellence, we develop qualitative chefs' solutions as professionals, for chefs.

Our goal is to offer an exceptional culinary experience thanks to our commitment to innovation and our passion.



PORK CHEEK

Reference : 742 101
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Cooked with Sauce

Fish



**MARINATED HAKE FILLET
WITH VINAIGRETTE
AND PINK BERRIES**

Marinated Cape's white MSC Hake fillet cooked at perfect temperature with a vinaigrette sauce spiced with a touch of Espelette pepper PDO and garnished with pink berries and dill.



1 MIN 30
AT 700W

LET STAND
AFTER SERVING



15 MIN
AT 60°C

REFERENCE:
729 540
WEIGHT:
135 G +/- 15 G
PACKAGING:
35 POUCHES



**HAKE FILLET
WITH LEEKS
& MUSHROOMS SAUCE**

MSC white Hake fillet cooked at perfect temperature in a creamy leeks and mushrooms sauce with a hint of white wine.



20 MIN
AT 60°C

REFERENCE:
729 504
WEIGHT:
220 G +/- 15 G
PACKAGING:
25 POUCHES



**CAPE WHITE HAKE LOIN WITH
BEURRE BLANC SAUCE**

MSC loin of Cape Hake poached with the skin on and it's subtle Beurre Blanc sauce with flavours of shallots and white wine. Using French cream.



15 MIN
AT 60°C



12 MIN
AT 180°C

WITH ALUMINIUM



REFERENCE:
728 301
WEIGHT:
175 G +/- 20 G
PACKAGING:
30 POUCHES



**CAP HAKE WITH CRAYFISH
TAILS**

Hake cooked with a crustacean sauce and garnished with crayfish tails. Using French cream.



15 MIN
AT 60°C



12 MIN
AT 180°C

WITH ALUMINIUM

REFERENCE:
729 542
WEIGHT:
205 G +/- 15 G
PACKAGING:
30 POUCHES



**GREENLAND HALIBUT WITH AN
EMULSION OF OLIVE OIL & SUN
DRIED TOMATO**

Halibut cooked at perfect temperature with sun dried tomatoes and an olive oil emulsion sauce, using French cream. Fished in the North East Atlantic and Iceland.



20 MIN
AT 60°C



12 MIN
AT 180°C

WITH ALUMINIUM

REFERENCE:
721 869
WEIGHT:
220 G +/- 15 G
PACKAGING:
25 POUCHES



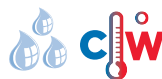
Cooked with Sauce

Meat



STUFFED CHICKEN WITH MUSHROOM AND CEPES

Chicken fillet snacked with skin on, garnished with a delicious stuffing of button mushrooms and porcini mushrooms.



20 MIN AT 60°C

THAW 12 HOURS
BETWEEN 0°C AND 4°C
AND SERVE IMMEDIATELY

REFERENCE:

729 000

WEIGHT:

135 G +/- 15 G

PACKAGING:

30 POUCHES



STUFFED CHICKEN BREAST WITH PESTO & MOZZARELLA

Seared chicken skin on and stuffed with pesto and mozzarella. Using French cream.



20 MIN AT 60°C



THAW 12 HOURS
BETWEEN 0°C AND 4°C
AND SERVE IMMEDIATELY

REFERENCE:

724 810

WEIGHT:

140 G +/- 15 G

PACKAGING:

30 POUCHES



VALLÉE D'AUGE CHICKEN SUPREME

Traditional recipe from Normandy for this Vallée d'Auge Chicken Supreme, hand seared, slowly cooked in a mushrooms and shallots creamy sauce with hints of calvados and cider.



25 MIN
AT 63°C

REFERENCE:

729 502

WEIGHT:

250 G +/- 25 G

PACKAGING:

25 POUCHES



GUINEA FOWL SUPREME WITH BLOCK OF FOIE GRAS SAUCE

A sophisticated dish, with guinea fowl supreme with Block of Foie Gras sauce. Using French cream.



25 MIN
AT 63°C



12 MIN
AT 180°C

WITH
ALUMINIUM LID

REFERENCE:

721 875

WEIGHT:

235 G +/- 15 G

PACKAGING:

25 POUCHES



SEARED CHICKEN BREAST WITH MOREL SAUCE

Skin on chicken fillet cooked with a morel sauce slightly seasoned with nutmeg. Using French cream.



25 MIN
AT 63°C



12 MIN
AT 180°C

WITH
ALUMINIUM LID

REFERENCE:

724 569

WEIGHT:

190 G +/- 15 G

PACKAGING:

30 POUCHES



BONELESS CHICKEN WITH BASIL

Roasted boneless chicken legs slow cooked with a stuffing full of basil and lemon zest.



12-15 MIN
AT 180°C



20-25 MIN
AT 60°C

REFERENCE:

721 758

WEIGHT:

150 G +/- 10 G

PACKAGING:

25 POUCHES

* Origin limited to available sources of supply.

Traditionnal Recipes



BEEF MEATBALLS TOMATO BASIL SAUCE

Delicious meatballs made with beef and vegetables proteins, tomato and basil sauce. This cooked preparation, ready to reheat, will go perfectly with all your pasta dishes.



20 MIN
AT 60°C

3 MIN
AT 700W



THAW BETWEEN 24 AND
36 HOURS IN POSITIVE COLD

REFERENCE:

729 452

WEIGHT:

160 G +/- 20 G

PACKAGING:

25 POUCHES



BEEF CARBONADE

Flemish inspired recipe for this beef carbonade stewed in a delicious blond beer and cherry flavoured beer sauce, seasoned with onions and carrots.



30 MIN
AT 60°C

30 MIN
AT 60°C



REFERENCE:

728 996

WEIGHT:

255 G +/- 35 G

PACKAGING:

25 POUCHES



BEEF CHEEKS IN RED WINE SAUCE

A traditional recipe of beef cheeks cooked in a red wine sauce with onions & mushrooms.



20-25 MIN
AT 70°C

15 MIN
AT 180°C

WITH
ALUMINIUM LID

REFERENCE:

724 801

WEIGHT:

265 G +/- 15 G

PACKAGING:

25 POUCHES

“

Bruno Goussault has paved the way not only highlighting products cooked at low temperature but also opening a wide field to the chefs' creativity. It's a masterpiece that he has passed along to the dynamic Cuisine solutions' teams. With passion and unabated, he continues day after day to pass on his knowledge.

For my part, he accompanied me from the beginning of my 3 stars kitchen to the creation of the sous-vide cooking of my amazing whole poultrys.

For each of my dreams, a new emerging dish, Bruno Goussault and Cuisine Solutions have always been present to support me in my achievement.

”

— ANTOINE WESTERMANN

CHEF & OWNER LE COQ & FILS - THE POULTRY HOUSE

“

...I started the sous-vide cooking in the early 1993. It takes time to master this technic that has brought me a lot in terms of management. It allows a good product management, bought and worked right away. My favorite recipe is the sweetbreads one. It's outstanding ! the cooking is amazing and so is the tenderness !

”

– **GILLES TOURNADRE**
RESTAURANT GILL, ROUEN, FRANCE



VEAL "BLANQUETTE"

A traditionnal recipe of veal «Blanquette» with onions, carrots, button mushrooms. Using French cream.



20-25 MIN
AT 70°C



12 MIN
AT 180°C

WITH ALUMINIUM LID

REFERENCE:
724 564
WEIGHT:
245 G +/- 10 G
PACKAGING:
25 POUCHES



ITALIAN STYLE VEAL WITH KALAMATA OLIVES

A veal sauté cooked slowly at perfect temperature with tomato sauce, zucchini (courgette), capers, oregano and Espelette pepper PDO. A refined classic dish from Southern France.



20-25 MIN
AT 70°C



12 MIN
AT 180°C
WITH ALUMINIUM



REFERENCE:
724 811
WEIGHT:
210 G +/- 15 G
PACKAGING:
25 POUCHES



VEGETABLES LASAGNA

3 layers of pasta and 2 layers of vegetable with tomato sauce, eggplant (aubergine), zucchini (courgette) and red peppers.



15 - 20 MIN
AT 180°C



15 MIN
AT 70°C



(OUT OF THE CONTAINER)



THAW BETWEEN 24 AND 36 HOURS IN POSITIVE COLD

REFERENCE:
726 467
WEIGHT:
315 G +/- 20 G
PACKAGING:
18 CONTAINERS



VEGETABLES CONFIT RATATOUILLE

A delicious mix composed of peppers, eggplant (aubergine), zucchini (courgette), cooked in an extra virgin olive oil and seasoned with Espelette pepper PDO.



15 MIN
AT 70°C



2-4 MIN



REFERENCE:
721 600
WEIGHT:
170 G +/- 10 G
PACKAGING:
25 POUCHES

Recipes of the World



BUTTERNUT TAJINE

Sweet mix of grilled vegetables, zucchini, eggplant, red peppers, diced butternut squash seasoned with spices and cumin, and sweetened with honey. This exotic dish, with sweet and savoury Arabic flavours, is a must in autumn dishes.



2-4 MIN
AT 900 W



15 MIN
AT 70°C

REFERENCE:

721 927

WEIGHT:

150 G +/- 10 G

PACKAGING:

25 POUCHES



PRAWNS WITH CURRY

Cooked shrimps with a creamy curry sauce, ginger and coconut milk, and accompanied by pieces of peppers and green peas. Using French cream.



15 MIN
AT 60°C



10-12 MIN
AT 180°C

REFERENCE:

721 868

WEIGHT:

195 G +/- 10 G

PACKAGING:

30 POUCHES



HONEY & SPICES PORK RIBS

A delicious pork rib with bones, marinated with honey and spices. Cooked to the right temperature with a sweet and spicy taste to it.



2 MIN 30
AT 900 W



10 MIN
AT 180°C

REFERENCE:

724 567

WEIGHT:

380 G +/- 30 G

PACKAGING:

15 POUCHES

“ The precise cooking greatly enhances textures and flavors. I use sous vide mostly for meat, vegetables, as well as root vegetables and fruits. My favorite dishes to prepare sous-vide are some of my signature dishes such as Massaman Curry Lamb Shank and Salmon Chu Chee Curry. ”

– IAN KITTICHAJ


CHEF/PARTNER ISSAYA SIAMESE CLUB AND CUISINE CONCEPT, BANGKOK, THAILAND


Recipes of the World





SEARED CHICKEN BREAST WITH PIQUILLO SAUCE


Heading Southwest with this Basque inspired recipe, french tender chicken breast, skin on with Zaatar spices cooked in his Piquillo coulis, slightly seasoned with Espelette pepper PDO.


*



2 MIN 30
AT 700W


25 MIN
AT 63°C









REFERENCE:
729 541
WEIGHT:
240 G +/- 25 G
PACKAGING:
25 POUCHES



TAGINE CHICKEN

Chicken tenders cooked in honey, olive oil, black olives, sultanas and chopped onions. A sweet and savoury blend, inspired by Moroccan flavours, which elegant touch of garlic, cinnamon, turmeric, ginger and coriander.




20 MIN
AT 63°C


10-12 MIN
AT 180°C





REFERENCE:
724 805
WEIGHT:
190 G +/- 15 G
PACKAGING:
30 POUCHES





PERUVIAN STYLE HALF CHICKEN


Half-roasted chicken with skin on, cooked at the right temperature for a perfect and tenderness, flavoured with a tasty blend of garlic and cumin.

*




20 MIN
AT 63°C


12-15 MIN
AT 180°C
POSSIBILITY
TO GRILL



REFERENCE:
729 480
WEIGHT:
320 G +/- 35 G
PACKAGING:
12 POUCHES



CHICKEN TIKKA

Indian dish with chicken, prepared in a sauce made from tomato, garlic, ginger, coriander and cardamon. Using French cream.




20 MIN
AT 63°C


10-12 MIN
AT 180°C



REFERENCE:
724 597
WEIGHT:
230 G +/- 10 G
PACKAGING:
25 POUCHES

* Origin limited to available sources of supply.



Sides

They are a classic in your menus. This range brings together high-quality recipes that are both classic and original, and which can be used in various ways.

Potatoes, carrots, polenta, rice or cereals... Many people like all of our recipes. They are cooked accurately and with excellent ingredients (French origin cream, extra virgin olive oil, whole-grain mustard...) and can be consumed as they are or reworked your way. "Vegetarian" or even "Vegan" designations enable you to meet new consumption trends.

Our will is to permit you to complete and enrich your culinary bases, thanks to our offer of high- quality and easily declinable side dishes.

POACHED COD FILLET

Reference : 721 860

Page 11

MEDLEY OF 4 VEGETABLES

Reference : 729 470
Page 34



ORGANIC PEARL BARLEY

Reference : 729 614
Page 36



Sides



Sides



PARSNIP MASH

Real crushed parsnips, linked to the cream with a brunoise of carrots and zucchini for a very gentle recipe.



2-4 MIN
AT 900 W



15 MIN
AT 70°C



REFERENCE:

729 473

WEIGHT:

170 G +/- 10 G

PACKAGING:

20 POUCHES



CRUSHED POTATOES

Real crushed potatoes cooked with cream and extra virgin olive oil.



8 MIN
AT 85°C



REFERENCE:

729 507

WEIGHT:

170 G +/- 20 G

PACKAGING:

20 POUCHES



CAULIFLOWER RISOTTO

Cauliflower risotto (French origin) with Parmesan cheese and white wine.



8 MIN
AT 85°C



REFERENCE:

729 503

WEIGHT:

170 G +/- 15 G

PACKAGING:

20 POUCHES



CREAMY POLENTA

Creamy recipe using polenta, cream and seasoning. Using French cream.



10 MIN
AT 180°C



10 MIN
AT 70°C
THEN SEAR

REFERENCE:

722 966

WEIGHT:

100 G +/- 10 G

PACKAGING:

54 (6 POUCHES
X 9 PORTIONS)

Sides



BUTTERNUT TAJINE

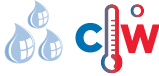
Sweet mix of grilled vegetables, zucchini, eggplant, red peppers, diced butternut squash seasoned with spices and cumin, and sweetened with honey. This exotic dish, with sweet and savoury Arabic flavours, is a must in autumn dishes.



2-4 MIN
AT 900 W



15 MIN
AT 70°C



REFERENCE:
721 927
WEIGHT:
150 G +/- 10 G
PACKAGING:
25 POUCHES



NATURAL AUBERGINE CAVIAR

A tasty preparation of grilled aubergines with onions, extra virgin olive oil, garlic and smoked paprika. A vegetarian summer recipe, natural, without any preservatives.



30 MIN
AT 60°C



REFERENCE:
729 600
WEIGHT:
500 G +/- 30 G
PACKAGING:
9 POUCHES



MEDLEY OF 4 VEGETABLES

Spinach, cauliflower, snow peas and garden peas, packed with flavours and beautiful colours for your dishes.



1 MIN



8 MIN
AT 70°C



REFERENCE:
729 470
WEIGHT:
170 G +/- 20 G
PACKAGING:
16 POUCHES



MIXED RICE

Tasty blend of three rices: Basmati long rice, red brown rice and wild rice.



1 MIN



REFERENCE:
729 455
WEIGHT:
170 G +/- 20 G
PACKAGING:
20 POUCHES



Sides



VEGETABLES CONFIT RATATOUILLE

A delicious mix composed of peppers, eggplant (aubergine), zucchini (courgette), cooked in an extra virgin olive oil and seasoned with Espelette pepper PDO.



15 MIN
AT 70°C

2-4 MIN



REFERENCE:
721 600
WEIGHT:
170 G +/- 10 G
PACKAGING:
25 POUCHES



VEGETABLES LASAGNA

3 layers of pasta and 2 layers of vegetable with tomato sauce, eggplant (aubergine), zucchini (courgette) and red peppers.



15 - 20 MIN
AT 180°C
(OUT OF THE
CONTAINER)

15 MIN
AT 70°C



THAW BETWEEN 24 AND
36 HOURS IN POSITIVE COLD

REFERENCE:
726 467
WEIGHT:
315 G +/- 20 G
PACKAGING:
18 CONTAINERS



LINGUINI

Real egg pasta, cooked sous-vide and perfectly seasoned.



1 MIN

8 MIN
AT 70°C

REFERENCE:
729 472
WEIGHT:
170 G +/- 20 G
PACKAGING:
16 POUCHES



VEGAN CHILI

A traditional and authentic recipe, inspired by American cooking, with peppers, kidney beans and Chipotle chili for a tasty trip through Texas.



15 MIN
À 85°C

3 MIN
AGITATE
THE POUCH
AND REHEAT
2 MIN MORE

REFERENCE:
722 631
WEIGHT:
1 KG +/- 50G
PACKAGING:
10 POUCHES





Les Essentiels

Grains



ORGANIC PEARL BARLEY

A cereal from the same family as wheat, organic pearl barley with a light nutty flavour and soft texture is endlessly available hot (in risotto, with salmon, in soups, stews) or cold (in prepared salads).



15 MIN
AT 85°C

REFERENCE:
729 614
WEIGHT:
1 KG +/- 15G
PACKAGING:
4 POUCHES



ORGANIC 6 GRAINS MIX

Mix of 6 organic grains, with pearl barley, chickpea, spelt bulgur, quinoa duo, grilled buckwheat seed : Kasha for a light smoky taste.



15 MIN
AT 85°C

REFERENCE:
729 476
WEIGHT:
1 KG +/- 50G
PACKAGING:
4 POUCHES



ORGANIC SPELT BULGUR

This organic bulgur Spelt, with a taste of buckwheat, is perfect for vegetables dishes, fish, meat and summery salads.



15 MIN
AT 85°C

REFERENCE:
729 474
WEIGHT:
1 KG +/- 50 G
PACKAGING:
4 POUCHES



FREEKEH - GREEN WHEAT

Originally from the Middle East, this ancient grain with a smoky taste can be used in both salads and sides and brings an original flavour to dishes.



15 MIN
AT 85°C

REFERENCE:
729 475
WEIGHT:
1 KG +/- 50 G
PACKAGING:
4 POUCHES

Sides



BELUGA LENTILS

Bright and slightly crunchy calibrated pearls with an intense caviar colour for an exceptional finish. Ready to use, easy to implement in your salads and dishes.



15 MIN
AT 85°C

REFERENCE:
729 365
WEIGHT:
1 KG +/- 50G
PACKAGING:
4 POUCHES



SEMOLINA AND VEGETABLES WITH SPICES

Traditional vegan dish, made with durum wheat semolina, accompanied by various vegetables: chickpeas, peas, onions, peppers and courgette, delicately seasoned with spices and aromatic herbs. A real treat! To be consumed cold, like a couscous or hot as a side dish.



30 MIN
AT 60°C

REFERENCE:
722 964
WEIGHT:
580 G +/- 20G
PACKAGING:
7 POUCHES



DUO OF QUINOA

This duo of organic red and blond quinoa seeds is an original base for salads and side dishes.



15 MIN
AT 85°C

REFERENCE:
729 377
WEIGHT:
1 KG +/- 50G
PACKAGING:
10 POUCHES



ORGANIC SPELT

Perfect cooking for the ancient grain perfectly cooked, 100% organic with a hazelnut flavour. Ready to use, for salads, stewed dishes, soup or sides. Time saving !



20 MIN
AT 60°C

3 MIN 30
AT 700 W



REFERENCE:
722 942
WEIGHT:
1 KG +/- 50 G
PACKAGING:
4 POUCHES

Grains





Sauces Inspiration

*Inspired by traditional recipes,
these culinary preparations will
bring colour and richness to your
dishes. Cold or hot, they perfectly
lift meats, fishes, pastas and
vegetables...*





The Sauces



VEGETARIAN DEMI-GLACE SAUCE

Tasty and gourmet sauce prepared from a brown stock and vegetables.



15 MIN
AT 80°C



2 X 45 SEC

MASSAGE THE POUCH
TO MIX CONTENTS
PRIOR TO OPENING

REFERENCE:
725 331
WEIGHT:
1000 G +/- 50 G
PACKAGING:
10 POUCHES



HOLLANDAISE SAUCE

Creamy Hollandaise sauce combining the roundness of the butter and the acidity of the lemon. Ideal to enhance your fish, vegetables and white meat.



5 MIN
AT 85°C



1 MIN

REFERENCE:
729 611
WEIGHT:
50 G +/- 5 G
PACKAGING:
54 (6 POUCHES X
9 PORTIONS)



TOMATO, CAPERS AND OLIVES SAUCE

A delicious sauce with an accent from the Mediterranean area, with tomatoes, extra olive oil virgin, Kalamata olives and capers to compliment all your fish, meat and vegetarian dishes.



5 MIN
AT 85°C



1 MIN

REFERENCE:
729 612
WEIGHT:
50 G +/- 5 G
PACKAGING:
54 (6 POUCHES X
9 PORTIONS)



BÉARNAISE SAUCE

A great French classic sauce, perfect to compliment grilled meats and also fish dishes.



5 MIN
AT 85°C



1 MIN

REFERENCE:
729 613
WEIGHT:
50 G +/- 5 G
PACKAGING:
54 (6 POUCHES X
9 PORTIONS)

Customized Offer

Products and recipes made for you, according to exact specification.*

Our Culinary team and research & development managers are at your disposal to create according to your requirements. Because the cooking evolves, and it is necessary to constantly renew your offer, we accompany you in each of your requests: characteristics of the raw material, weight of portions, fresh or frozen recipes, slicing or not, choice of slice thickness, flavour of the recipe, packaging adapted to your working methods, reheating tips adapted to your equipment...



You are looking for a product, a recipe, quality labels? Ask for a customized offer and we will do it for you.

* For more information, please contact our commercial service to know the conditions and the minimum of quantity.



Customized Offer



Well-done



Medium



Rare



Raw

THE COOKING PROCESS

Our expertise of sous-vide cooking at the right temperature allows us to adapt while preserving the juiciness and enhancing the tenderness of the meat.

Our cooking schedules are defined for each animal species, depending on the selected muscles and the maturity. Thus, for meats with or without bones, we offer a wide range of cooking: rare, medium or well-done.

Our Product can be :

Seared



Seasonning as you wish



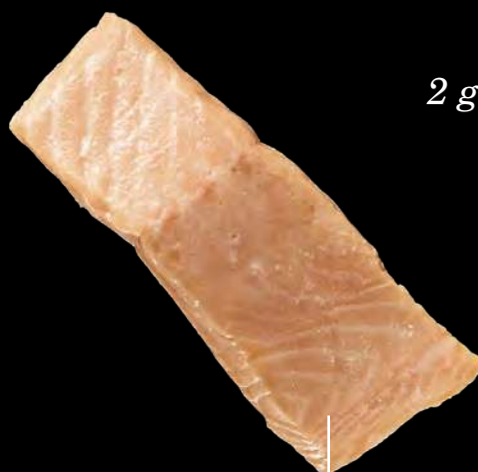
1 grill mark



2 grill marks



Poached



Product List

PRODUCT					FROZEN PRODUCT REHEATING		
Ref.	Product	Weight	Packaging	Page	Water Bath Steam Oven	Microwaves 700W	Oven 180° C
FISH							
729 540	Marinated Hake Fillet with vinaigrette and pink berries	135 g +/- 15 g	35	24	15 min at 60°C	1 min 30 let stand before serving	-
729 504	Hake Fillet with Leek & Mushrooms sauce	220 g +/- 15 g	25	24	20 min at 60°C	-	-
729 436	Whole octopus naturally cooked	1.5 Kg approx.	5	11	-	-	-
721 861	Poached Sea Bass Fillet with Skin on	125 g +/- 25 g	35	11	5 min at 60°C + Sear each side	1 min 1 min of rest in pouch	8 min
721 860	Poached Cod fillet	135 g +/- 20 g	35	11	15 min at 60°C	2 min	8 min
728 997	Grilled Atlantic Salmon	130 g +/- 15 g	36	11	20 min at 60°C	2 min 1 min of rest in pouch	10 min
727 233	Salmon Flakes	1 kg +/- 50 g	4	11-17	-	-	-
728 301	Cape white Hake loin with beurre blanc sauce	175 g +/- 20 g	30	24	15 min at 60°C	2 min 50 1 min of rest in pouch	12 min with aluminium
729 542	Cap Hake with Crayfish Tails	205 g +/- 15 g	30	24	15 min at 60°C	2 min 50 1 min of rest in pouch	12 min with aluminium
721 869	Greenland Halibut with and Emulsion of Olive Oil & Sun Dried Tomato	220 g +/- 15 g	25	24	20 min at 60°C	2 min 50 1 min of rest in pouch	12 min with aluminium
721 868	Prawns with Curry	195 g +/- 10 g	30	28	15 min at 60°C	2 min 1 min of rest in pouch	10-12 min
MEAT							
728 999	Lamb Shoulder Confit	 200 g +/- 20 g	12	10	-	-	12 min
721 874	Lamb Shank	350 g +/- 25 g	25	10	25 min at 70°C	3 min 1 min of rest	20 min with aluminium
742 101	Pork Cheek	 1000 g approx	8	10	30 min at 85°C	-	-
729 001	Veal Chuck	 1,5 kg approx	3	10	30 min at 60°C	-	20/30 min
728 540	Beef Cheek	 500 g approx	14	8	30 min at 85°C	-	-
729 452	Beef Meatballs Tomato Basil Sauce	160 g +/- 20 g	25	26	20 min at 60°C	3 min 30	10 min
728 996	Beef Carbonade	255 g +/- 35 g	25	26	30 min at 60°C	-	-
729 430	Beef Strips	1 kg	10	8-19	-	-	-
729 435	Slow Cooked Beef	180 g +/- 15 g	30	8	15 min at 56°C + Sear each side	-	5-8 min + rest 5 min
728 889	Beef Ribs Portions	100 g +/- 10 g	48	8	20 min at 60°C	3 min 30	10 min
729 201	Chuck Short Rib	1.1 Kg approx.	8	8	20-25 min at 56°C + Snack 1min each side	-	10-15 min
724 567	Honey & spices Pork ribs	380 g +/- 30 g	15	28	-	2 min 30 at 900W	10 min
724 564	Veal "Blanquette"	245 g +/- 10 g	25	27	20-25 min at 70°C	2 min 50	12 min
724 801	Beef Cheeks in Red Wine Sauce	265 g +/- 15 g	25	26	20-25 min at 70°C	2 min 50 1 min of rest in pouch	15 min with casserole dish and lid
724 811	Italian style Veal with Kalamata Olives	210 g +/- 15 g	25	27	20-25 min at 70°C	2 min 50 1 min of rest in pouch	12 min with aluminium

PRODUCT						FROZEN PRODUCT REHEATING		
Ref.	Product	Weight	Packaging	Page	Water Bath Steam Oven	Microwaves 700W	Oven 180° C	
POULTRY								
729 000	Stuffed Chicken with Mushroom and Ceps	 135 g +/- 15 g	30	25	20 min at 60°C	-	-	
729 539	Sauté Roasted Chicken	 1000 g approx	10	9	30 min at 60°C	-	5/10 min	
729 541	Seared Chicken Breast with Piquillo Sauce	240 g +/- 25 g.	29	29	25 min at 63°C	2 min 30	-	
729 502	Vallée d'Auge Chicken Supreme	250 g +/- 25 g	25	25	25 min at 63°C	-	-	
727 985	Roasted Duckling Breast	145 g +/- 20 g	30	9	20 min at 56°C + Snack 1min each side	-	10 min	
729 320	Grilled Chicken Breast	90 g +/- 15 g	56	9	20-25 min at 60°C	-	10-15 min	
727 986	Seared Chicken Breast	135 g +/- 10 g	40	9	20-25 min at 60°C + Snack 1min each side	2 min	Snack + 6 min	
728 743	Corn Fed Chicken Supreme	170 g approx.	45	9	20 min at 60°C + Snack 1min each side	2 min 50 1 min of rest in pouch	15 min	
721 875	Guinea Fowl Suprême with Block of Foie Gras Sauce	235 g +/- 15 g	25	25	25 min at 63°C	2 min 50 1 min of rest in pouch	12 min with aluminium	
724 569	Seared Chicken Breast with Morel Sauce	190 g +/- 15 g	30	25	25 min at 63°C	2 min 50	12 min with aluminium	
724 810	Stuffed Chicken Breast with Pesto and Mozzarella	140 g +/- 15 g	30	25	20 min at 60°C	4-5 min	10-15 min	
721 758	Boneless chicken with basil	150 g +/- 10 g	25	25	20-25 min at 60°C	2 min 1 min of rest in pouch	12-15 min	
724 597	Chicken Tikka	230 g +/- 10 g	25	29	20 min at 63°C	2 min 1 min of rest in pouch	10-12 min	
724 805	Tagine Chicken	190 g +/- 15 g	30	29	20 min at 63°C	2 min 1 min of rest in pouch	10-12 min	
729 480	Peruvian style Half Chicken	320 g +/- 35 g	12	29	20 min at 63°C	4 min 1 min of rest in pouch	12 min	
SLICED MEAT *								
729 430	Beef Strips	1 kg	10	8-19	-	-	-	
728 657	Sliced Beef	approx. 800 g	5	19	-	-	-	
729 141	Sliced Chicken Breast	approx. 165 g	30	19	-	-	-	
EGG SNACK / GOURMET OFFER								
729 602	Egg Snack with red Peppers & Chives	 90 g +/- 5g	54	15	-	-	5 min at 200°C	
729 601	Egg Snack Bacon & Cheddar Cheese	90 g +/- 5 g	54	15	-	-	5 min at 200°C	
722 957	Coconut Oatmeal	 910 g +/- 50g	8	13	15 min at 80°C	2 - 4 min return the pouch	-	
722 968	 Scrambled Eggs	 90 g +/- 10 g	54	13	-	1 min at 900W	15 min at 60°C	

*Cold Utilisation. Thraw between 24h and 36h in positive cold.

The defrost product reheating informations are indicative purpose.

Possible Combined Oven reheating for all new product, **contact us to +33 2 32 25 06 06** (dial 1)

Product List

PRODUCT						FROZEN PRODUCT REHEATING		
Ref.	Product		Weight	Packaging	Page	Water Bath Steam Oven	Microwaves 700W	Oven 180° C
SNACKING								
729 600	Natural Aubergine Caviar		500 g +/- 30 g	9	17	30 min at 60°C	-	-
722 631	Vegan Chili		1 kg +/- 50 g	10	17	15 min at 85°C	3 min mass the pouch and reheat 2 min	-
727 233	Salmon Flakes		1 kg +/- 50 g	4	11-17	-	-	-
SIDES								
729 473	Parsnip Mash	 	170 g +/- 10 g	20	33	15 min at 70°C	2-4 min	-
721 927	Butternut Tajine	 	150 g +/- 10 g	25	34	15 min at 70°C	2-4 min	-
729 614	Organic Pearl Barley	  	1000 g +/- 15 g	4	36	15 min at 85°C	-	-
729 507	Crushed Potatoes		170 g +/- 20 g	20	33	8 min at 85°C	-	-
729 503	Cauliflower Risotto		170 g +/- 15 g	20	33	8 min at 85°C	-	-
722 966	Creamy Polenta		100 g +/- 10 g	54	33	10 min at 70°C	1 min +1 min repos en poche	10 min
729 600	Natural Aubergine Caviar		500 g +/- 30 g	9	34	30 min at 60°C	-	-
729 470	Medley of 4 vegetables		170 g +/- 20 g	16	34	8 min at 70°C	1 min	-
729 455	Mixed rice		170 g +/- 20 g	20	34	-	1 min	-
721 600	Vegetables Confit Ratatouille		170 g +/- 10 g	25	35	15 min at 70°C	2 - 4 min	-
726 467	Vegetables Lasagna		315 g +/- 20 g	18	35	15 min at 70°C	4 min +2 min repos en poche	15 - 20 min
729 472	Linguini		170 g +/- 20 g	16	35	8 min at 70°C	1 min 1 min of rest in pouch	-
722 631	Vegan Chili		1 kg +/- 50 g	10	35	15 min at 85°C	3 min masser + 2 min	-
729 476	Organic 6 Grains Mix	 	1 kg +/- 50 g	4	36	15 min at 85°C	-	-
729 474	Organic Spelt Bulgur	 	1 kg +/- 50 g	4	36	15 min at 85°C	-	-
729 475	Freekeh		1 kg +/- 50 g	4	36	15 min at 85°C	-	-
729 365	Beluga Lentils		1 kg +/- 50 g	4	37	15 min at 85°C	-	-
722 964	Semolina and Vegetables with Spices		580 g +/- 20 g	7	37	30 min at 60°C	-	-
729 377	Duo of quinoa		1 kg +/- 50 g	10	37	15 min at 85°C	-	-
722 942	Organic Spelt		1 kg +/- 50 g	4	37	20 min at 60°C	3 min 30	-
THE SAUCES								
725 331	Vegetarian Demi-Glace Sauce	 	1000 g +/- 50 g	10	39	15 min at 80°C	2 x 45 sec	-
729 611	Hollandaise Sauce		50 g +/- 5 g	54	39	5 min at 85°C	1 min	-
729 612	Tomato, Capers and Olives Sauce		50 g +/- 5 g	54	39	5 min at 85°C	1 min	-
729 613	Béarnaise Sauce		50 g +/- 5 g	54	39	5 min at 85°C	1 min	-



MASTERS OF
SOUS-VIDE.
SINCE 1971.

La cuisson sous-vide est notre passion,
laissez-la devenir la vôtre...



Cuites à juste température, nos bases sont :

Elaborées par nos chefs dans le respect culinaire,
Naturellement tendres et juteuses,
Rapides à assembler pour un résultat constant.





MASTERS OF
SOUS-VIDE.
SINCE 1971.



#ILOVESOUSVIDE

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CUISINESOLUTIONS **#ILOVESOUSVIDE**

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SAS au capital de 3.126.000 euros
Siret 348 006 677 00036 RCS Evreux

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Product in available stocks limits.