



CUISINE SOLUTIONS UNVEILS FALL-WINTER CREATIONS


Generous and comforting recipes to savour as the season begins

For your autumn-winter menus, Cuisine Solutions is launching **5** brand-new recipes, inspired by authentic traditional flavours.

New products available from 1/09/2025.

Comfort food to savour

The traditional **Beef Parmentier**, a timeless classic, features tender slow cooked beef and creamy mashed potatoes, gratinéed with Emmental cheese.

The **Pulled Duck Confit**, from French-origin duck  expands our range of pulled meats. Cooked at just the right temperature, it offers an exceptionally tender texture that lends itself to a variety of uses: ideal for Parmentiers, gourmet burgers, and ravioli.



Accompaniments that invite culinary exploration



For vegetarians, **Potato Gratin with Mushrooms and Black Trumpet Mushrooms** evokes a stroll in the forest with its earthy aromas. Quick to reheat, it combines generosity with rich flavours.



This vegan Beluga lentils Dahl transports you straight to the heart of India. Rich in legumes (26%) this dish strikes a perfect balance between nutritional harmony and a burst of flavours.

A signature sauce to elevate your creations

Finally, **The Cep Mushroom Sauce**, creamy and aromatic, adds a gourmet touch to meats, poultry and pasta. A must-have for autumn dishes.




About Cuisine Solutions :

The world's leading manufacturer and distributor of assembly bases cooked sous-vide at just the right temperature, Cuisine Solutions is recognized by great chefs as the expert for sous-vide, this innovative cooking technique that the company has developed and perfected. and popularized several decades ago.

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