

Autumn/Winter 2022

# Ideen WERK

The Magazine by RAPS

**IT'S  
CRUNCH  
TIME**

Crispy crusts for more  
crunch on the plate.

**DEUTSCHLAND  
IS DONER-LAND**

Kebab boom in Germany.

**R**  
RAPS

# FRESH IDEAS FOR THE COLDER TIME OF YEAR.

Enough of sweat. Let's get fresh. For the colder time of year, we at RAPS have again cooked up some new trends and exciting products for your counter – like our crispy crusts, which add rustic charm to every display and whet the appetite for a cosy meal. Talking of cosiness, the latest winter barbecuing trend is drawing people to their barbecues even in frosty weather. We have done some cool-headed research and prepared a few mouth-watering recommendations for your autumn/winter menu. Take a look for yourself and get inspired. Even more refreshing ideas and products await you inside this issue!

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Kebab boom in Germany.



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# IT'S CRUNCH TIME

**NEW**

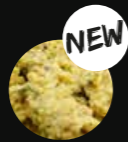
**Our crispy crusts give your dishes that extra crunch.**

With ready-made pastes for baking meat, fish, vegetables and cheese, you can effortlessly create delicious dishes with a crispy crust. Whether spicy pepper, aromatic tomato or with a delicate herbal note – with the three different crispy crusts from RAPS, you will crack every taste.

**COSINESS FOR THE PLATE**

When it starts to get cold outside, every food lover's heart yearns for something good from the oven. Our crispy crusts provide a quick and easy option. Rustle up simple or sumptuous meals for the whole family with a subtle crunch effect and give your recipes a particularly appetising look. Make yourself comfortable at the table and let the oven do most of the work.

**CRISPY CRUST GARLIC-PEPPER**  
1718815-001



Paste for baking meat, fish, vegetables and cheese.

**Characteristics:** Spicy pepper with a delicate garlic note

**Packaging:** 2 kg tub

**CAULIFLOWER WITH CRISPY CRUST GARLIC-PEPPER**

Recipe no. 5507435

**LINK** [www.myrazept.de/recipes/15065](http://www.myrazept.de/recipes/15065)

**PORK STEAK WITH CRISPY CRUST GARLIC-PEPPER**

Recipe no. 5507463

QUANTITY	INGREDIENTS
10 kg	Pork steaks
2 kg	<b>CRISPY CRUST GARLIC-PEPPER (1718815)</b>
5 kg	Small skin-on potatoes
5 kg	Brussels sprouts (frozen)
3 kg	Sliced carrots (frozen)

**METHOD**

1. Parboil small potatoes or use parboiled potatoes.
2. Defrost and drain Brussels sprouts and sliced carrots. If using fresh vegetables, briefly parboil them.
3. Prepare a bed of potatoes, Brussels sprouts and sliced carrots in an oven-proof dish.
4. Lay the pork steak on top of the vegetable bed and spread with **CRISPY CRUST GARLIC-PEPPER**.
5. Preheat oven to 150 °C and bake for around 12–15 minutes.

**LINK** [www.myrazept.de/recipes/15069](http://www.myrazept.de/recipes/15069)

**RAPS PRO TIP**

Don't spread the paste too thick; we recommend 200 g of paste per kg of base.

**DISHES AVAILABLE AT**  
[WWW.BATANIA.COM](http://WWW.BATANIA.COM)





**CRISPY CRUST TOMATINO**  
1718818-001

Paste for baking meat, fish, vegetables and cheese.  
**Characteristics:** Aromatic tomato with characteristic basil note  
**Packaging:** 2 kg tub

**BRINED CHEESE WITH CRISPY CRUST TOMATINO**  
Recipe no. 5507433

**LINK** [www.myrazept.de/recipes/15063](http://www.myrazept.de/recipes/15063)

**SALTIMBOCCA CHICKEN BREAST WITH CRISPY CRUST TOMATINO**  
Recipe no. 5507434

QUANTITY	INGREDIENTS
10 kg	Chicken breast fillet
200 g	Parma ham
2 kg	<b>CRISPY CRUST TOMATINO (1718818)</b>
3 kg	Cherry tomatoes
2.8 kg	Red onions
2 kg	Preserved chilli peppers
50 g	Sage leaves

- METHOD**
1. Wrap the chicken breast fillet in the Parma ham and the sage leaves.
  2. Slice the onions into walnut-sized chunks, halve the cherry tomatoes, and cut the chilli peppers into 1.5 cm pieces.
  3. Lay the vegetables in an oven-proof dish.
  4. Place the chicken breast fillet on top of the vegetable bed and cover with **CRISPY CRUST TOMATINO**.
  5. Preheat oven to 150 °C and bake for around 12-14 minutes.

**LINK** [www.myrazept.de/recipes/15064](http://www.myrazept.de/recipes/15064)

**RACK OF LAMB WITH CRISPY CRUST GARDEN HERBS**

Recipe no. 5507460

QUANTITY	INGREDIENTS
10 kg	Rack of lamb
6 kg	Red cabbage
2 kg	Hokkaido pumpkin
2 kg	<b>CRISPY CRUST GARDEN HERBS (1718816)</b>

- METHOD**
1. Slice red cabbage into thin strips.
  2. Take half or a quarter of the Hokkaido pumpkin, depending on its size, and cut into crescents.
  3. Prepare a bed of red cabbage and pumpkin in an oven-proof dish.
  4. Cut the rack of lamb to size, lay it on top of the vegetable bed and cover with **CRISPY CRUST GARDEN HERBS**.
  5. Preheat oven to 150 °C and bake for around 12-15 minutes.

**LINK** [www.myrazept.de/recipes/15066](http://www.myrazept.de/recipes/15066)



**SALMON FILLET WITH CRISPY CRUST GARDEN HERBS**

Recipe no. 5507462

**LINK** [www.myrazept.de/recipes/15068](http://www.myrazept.de/recipes/15068)

**CRISPY CRUST GARDEN HERBS**  
1718816-001

Paste for baking meat, fish, vegetables and cheese.  
**Characteristics:** Subtle, aromatic herb mix  
**Packaging:** 2 kg tub



DISHES AVAILABLE AT  
[WWW.BATANIA.COM](http://WWW.BATANIA.COM)

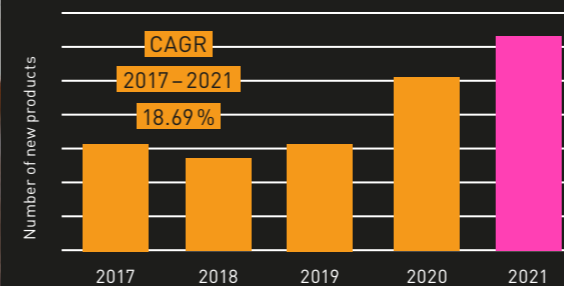
# DEUTSCH- LAND IS DONER- LAND

Germany is the land of the doner kebab – and it has been for a while. Kebab consumption has been increasing for years. More doner is eaten here than in its homeland Turkey. In a recent survey, 34 % of consumers said that they eat doner at least once a month. That's a sizeable amount, and an increase of 11 % versus 2017. Young people partake of doner kebab even more frequently. Even children love the characteristic flavour of doner. So it's no wonder that doner is also a hit with parents.

With BUTCHER'S "DÖNER STYLE", we are now bringing this Middle Eastern classic to your kitchen at home, where it offers a tasty alternative to traditional fare. It will also help kids save their pocket money, as prices for doner kebabs are spiralling. The deciding factor, however, is that the home-made doner from RAPS tastes just as delicious as the original from the kebab shop and perfectly replicates the classic doner flavour. It is also super easy to prepare in a frying pan as a patty or meat slices!

Doner's domination is far from over. On the contrary. With BUTCHER'S "DÖNER STYLE", we are starting another chapter in its success story. And this will also be to your benefit. Besides the wide variety of potential uses, our product also stands for high added value – it will help you appeal to the tastes of young people in particular and unlock new potential. This is why this doner-style dish for the frying pan belongs in your range from now on, whether in shelf-stable sausage form for later use at home or pre-sliced in your counter display.

## KEBAB'S RAPIDLY GROWING IMPORTANCE

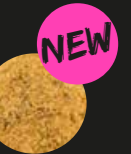


SOURCE: INNOVA  
Number of launches (globally) of new meat and meat-substitute products with kebab/doner claim/flavour

### BASE PRODUCT

BUTCHER'S "DÖNER STYLE"  
1718595-001

CLASSIC  
DONER FLAVOUR



Seasoning (salt and cutter processing aids are already included) with classic doner flavour profile.

**Characteristics:** Authentically Middle Eastern with herbs and garlic

**Packaging:** 1 kg sachet

### SAUSAGE CASING

FINOX BUTCHER'S "DÖNER STYLE"  
1196104-000

Greaseproof, self-shrinking sausage casing of consistent calibre with very good oxygen and steam barrier.

Non-slip feel for easier filling by hand.

**Calibre/form:** 60 / 25

**Colour:** Black

**Fill volume:** Approx. 400 g per casing

**Packaging:** Bundle

### PORK DONER MEAT (JAGDWURST-STYLE)

Recipe no. 5507391 / for 10 kg

QUANTITY	INGREDIENTS
5.2 kg	Pork 90, partially defatted with 10% visible fat
2 kg	Pork 95 without sinews and 5% visible fat
2.3 kg	Pork 40, belly with 60% visible fat
500 g	Water

**ADD-IN**  
320 g BUTCHER'S "DÖNER STYLE" (1718595)

- METHOD**
1. Grind pork 90 with pre-cutter.
  2. Grind pork 95 and pork 40 through the 3 mm plate.
  3. Mix all ingredients into a homogeneous meat mixture.
  4. Fill into casings and cook at 78 °C until a core temperature of 72 °C is reached.
  5. Cool in a water bath or shower.

**LINK** [www.myrazept.de/recipes/14591](http://www.myrazept.de/recipes/14591)

## CONDIMENTS

TZATSIKI SEASONING  
1037578-001

Powdered seasoning for tzatziki, dips and other quark preparations.

**Characteristics:** With garlic, parsley and onion

**Packaging:** 900 g can

MARINOX FRENCH GARLIC  
1000669-006

Liquid seasoning for marination and for dips, salads and convenience specialities.

**Characteristics:** Aromatic spice with a garlic, parsley and onion base

**Packaging:** 2.5 kg tub

SANDWICH SPREAD SHALLOT  
1696989-002

Paste-like seasoned sauce with paprika.

**Characteristics:** Sweet, buttery onion flavour, e.g. of roasted shallots

**Packaging:** 1.1 kg plastic bottle

## INFO

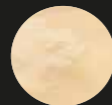
The doner kebab is seen as a classic of Turkish cuisine and is particularly popular in Germany. According to Statista, approximately 400 tonnes of doner are produced in Europe on an average day, generating annual turnover of around 12 billion euros. In Germany, this comes to 2.4 billion euros, with an estimated 3.1 million doner kebabs eaten every day.

## DONER-STYLE CHICKEN WRAP

Recipe no. 5507418

**LINK** [www.myrazept.de/recipes/14875](http://www.myrazept.de/recipes/14875)

CLASSIC  
TZATSIKI FLAVOUR



## DONER-STYLE PORK PITA

Recipe no. 5507438 / for 10 kg

QUANTITY	INGREDIENTS
3 kg	Turkish pita bread
4.1 kg	Pork doner meat (recipe no. 5507391)
900 g	Cabbage salad
200 g	Leaf lettuce
200 g	Cucumber
300 g	Tomatoes
500 g	Mayonnaise
400 g	Crème fraîche
400 g	<b>MARINOX FRENCH GARLIC (1000669)</b>

## METHOD

1. Create a dip by thoroughly mixing mayonnaise, crème fraîche and **MARINOX FRENCH GARLIC**.
2. Cut cucumber into lengthwise quarters and slice into strips approximately 0.5 cm thick.
3. De-seed tomatoes and cut into thin slices.
4. Slice leaf lettuce into thin strips.
5. Drain and squeeze out cabbage salad.
6. Cut doner meat into thin slices and brown them in a pan.
7. Cut the pita bread into quarters, brown briefly on a contact grill or warm in a fan-assisted oven.
8. Open the pita bread quarters, coat the insides with the dip and fill with the rest of the ingredients.

## NOTE

Pork doner meat: see recipe no. 5507391

**LINK** [www.myrazept.de/recipes/14889](http://www.myrazept.de/recipes/14889)

DONER-STYLE  
CHICKEN WRAP

## DONER-STYLE PORK PLATTER

Recipe no. 5507410 / for 10 kg

QUANTITY	INGREDIENTS
600 g	Long-grain rice
1.6 kg	Water
100 g	<b>BRUSCHETTA TOMATINO (1093190)</b>
3.1 kg	Pork doner meat (recipe no. 5507391)
800 g	Red cabbage salad (recipe no. 5507422)
700 g	Iceberg lettuce
800 g	Tomatoes
700 g	Sliced cucumber
1.6 kg	Garlic-herb dip (recipe no. 5507424)

## METHOD

1. Cook the rice with the water in a fan-assisted oven at 140 °C and dry heat for around 40 minutes.
2. Mix the cooked rice with **BRUSCHETTA TOMATINO**.
3. Cut iceberg lettuce and tomatoes into bite-size pieces.
4. Cut doner meat into thin strips and brown them in a pan.
5. Arrange all ingredients on a plate.

## NOTE

Garlic-herb dip: see recipe no. 5507424  
Red cabbage salad: see recipe no. 5507422  
Pork doner meat: see recipe no. 5507391

**LINK** [www.myrazept.de/recipes/14884](http://www.myrazept.de/recipes/14884)

# SALAMI AS A SNACK

Raw sausage production remains the ultimate discipline of the butcher's trade. What matters is the balance between raw materials, additives and the maturing process – we at RAPS take care of the rest with our years of expertise and wide range of products. With our exceptional seasoning blends, high-quality sausage casings and specially designed starter cultures, you too can score points for the quality of your salami snacks – a trending market that is constantly growing.

The production of firm raw sausages is one of the most sophisticated areas of meat production. In the following article, we look at the most important aspects of raw sausage production. In order to turn out a high-quality product and avoid production errors, you should pay attention to the following aspects.

## 1 SELECTION OF RAW MATERIALS

The selection of materials is essential when producing raw sausage and must therefore be undertaken with particular care.

- Only hygienically immaculate meats and fats may be used.
- It is best to use meat from older, fully grown animals.

By virtue of its higher myoglobin content, it has the advantage of better colour and colour retention in the end product. This meat is also a little dryer. The use of "wet" meat (PSE) should also be avoided.

- It is important that no DFD meat, i.e. sticky meat with pH levels above 5.9, is used. Otherwise, problems can arise in the maturing process (e.g. insufficient drying, soft consistency, wrong colour, microbiological instability of the sausage).

- It is also important that a hard fat is used. It is best to use fatback, which is processed while frozen. If soft, greasy fat is used, the end product will spoil quicker. Moreover, the product is quicker to smear during production/filling. Later in the process, this will cause a dry rim to form, resulting in cavities, cracks, pores, and an astringent, bitter flavour.

## 2 GRINDING WITH A CUTTER

Firm raw sausages are available in a wide range of grind sizes from very fine (e.g. cervelat) to very coarse (e.g. ham plockwurst). However, all raw sausages have to be firm enough to be sliced. This means that the fat must be prevented from smearing, which is only possible if the material is processed when well cooled, preferably chilled or frozen. There are a wide variety of methods for producing raw sausage. Below, we present a common cutter method for the production of a salami with a grind size of 3–4 mm:

- Put the roughly diced, frozen fat through the cutter a few times.
- Add frozen lean meat and grind with the seasonings to which the starter cultures have been added.
- Add the rest of the fresh lean meat ground through the 3 mm plate.
- Do a few rounds, add all the salt and finish cutting to the desired final grind size.

In practice, the frozen lean meat is sometimes pre-cut first and then the frozen fat is added. Steps 3 and 4 remain the same as above.

## 3 FILLING

When filling, it must again be ensured that the sausage meat does not smear, as otherwise the above-mentioned problems (e.g. dry rim formation) can arise. There are various aspects to consider here:

- The filling temperature is one of the key parameters. Ideally, it will be around  $-2\text{ }^{\circ}\text{C}$ .
- The casings must be wetted according to the manufacturer's instructions.
- Use a wide nozzle to avoid smearing.
- Do not use too much pressure, and fill without air.
- Avoid the sausage meat coming into contact with water by wiping off the casings and drying your hands.

## 4 MATURING

Once the casings have been filled with meat, the most challenging part of raw sausage production begins. Fresh, perishable sausage meat with a high  $a_w$  level and high pH level must become a firm, well-reddened, aromatic and shelf-stable long-life product. During fermentation, the added starter cultures metabolise the sugar from the skeletal muscle meat and from the seasoning/maturing preparation. The term used here is "total acidification capacity". The quantity of sugar determines the extent of the drop in pH level, among other things; the type of sugar (dextrose/saccharose/lactose) controls the speed of the drop. The added starter cultures, which likewise significantly influence the speed of the decline in the pH level, form lactic acid, which is ultimately responsible for the fall in the pH level. Acidification is vital for the following reasons:

- The sausage only becomes firm at a pH level below 5.3. This is also known as acid denaturation or gel formation.
- Reddening occurs at an optimum pH level between 5.2 and 5.6. Optimally, nitrite is reduced to nitrous acid and then to nitric oxide, which reacts with the protein pigment myoglobin to form the stable red colour of cured meat.
- At pH levels below 5.5 or 5.3, barriers are put in place against certain undesirable microorganisms. These barriers are important for microbiological stability.
- The desired mild flavouring is formed in part by the metabolic processes of the starter cultures.

Especially during the first three days, the recommended maturing temperatures are very important. If the temperature is too low, it will be too cold for the starter cultures to reproduce. There will be insufficient fermentation, and no or not enough lactic acid will be formed. As a result, the sausage will not be firm, have a sufficiently stable colour or, most importantly, be microbiologically stable. Using smaller calibres can shorten the maturing time somewhat, since a thinner sausage releases water more quickly. If, on the other hand, a larger calibre is being produced, the maturing time will be longer, or else a dry rim could form. This often results in pores, cracks, and an astringent, bitter or sour flavour. If different calibres are matured together for capacity reasons, the reduction in humidity should be aligned to the largest calibre because of the risk of dry rim formation. It is important that the moisture content in the sausage is always higher than in the surrounding air. The sausage thus releases moisture, the  $a_w$  level falls, and microbiological stability and firmness are ensured. When producing finer raw sausages, such as a cervelat, the humidity should be reduced a little more slowly, since the fineness means that these products do not release their moisture as easily. If coarser raw sausages are being produced (e.g. ham plockwurst), the humidity can be reduced a little faster. Here, the water can diffuse faster through the capillaries.



### MINI-SALAMI MOULD-MATURED CL

Recipe no. 5507381

LINK [www.myrazept.de/recipes/14217](http://www.myrazept.de/recipes/14217)

### SEASONING FOR SALAMI SNACKS

SALAMI ITALIA CL  
1038961-002

Mediterranean raw sausage seasoning.

Packaging: 1 kg sachet

### STARTER CULTURES ETC.

BIOSTART SPRINT PRO  
1031931-001

Starter culture for a controlled, reliable maturing process. Fast drop in pH level and pleasant mature flavour.

Ideal for fast-matured, firm raw sausage.

Packaging: 50 g sachet and 5 sachets in a box


# FIX UP TASTY SAUCES IN NO TIME

## Our MARIFIX seasoned sauces are the fastest way to full flavour!

Save on time, not on flavour. Be it ragout, a colourful stir-fry, or a stuffed roast – MARIFIX seasoned sauces make meals succulent and appealing in next to no time. With a little cream, they can also be used to create mouth-watering, creamy sauces.

### Well-seasoned for autumn

Bring the taste of the harvest season to your counter selection with MARIFIX seasoned sauces. It's time again for hearty meals to warm the body and soul. Pan-roasted dishes in particular are back on trend. Autumn menus abound with seasonal treats such as pumpkin, swede and corn.

<b>MARIFIX BELL PEPPER</b> 1000593-004	Intense	
<b>MARIFIX FIG-MUSTARD</b> 1708230-002	Intense/fruity	
<b>MARIFIX GARDEN VEGETABLES</b> 1000563-005	Fine/mild	
<b>MARIFIX GRANDMA-STYLE</b> 1701332-002	Aromatic	
<b>MARIFIX HUNGARIAN STYLE</b> 1000568-006	Intense/piquant	
<b>MARIFIX MUSHROOMS</b> 1000502-006	Intense/aromatic	



PEKING CHICKEN STIR-FRY

IDEENWERK



STUFFED PORK ROULADE GRANDMA-STYLE



<b>MARIFIX PEKING</b> 1000610-019	Asian	
<b>MARIFIX PROVENCE</b> 1000503-003	Mediterranean	
<b>MARIFIX PUMPKIN-PINK PEPPER</b> 1712349-002	Intense/sweet	
<b>MARIFIX PUSZTA GOULASH</b> 1000674-012	Intense/piquant	
<b>MARIFIX ROULADO</b> 1000501-004	Strong/savoury	
<b>MARIFIX SHANGHAI</b> 1000459-003	Asian	
<b>MARIFIX STROGANOFF</b> 1000432-002	Aromatic/intense	
<b>MARIFIX TUSCANY</b> 1000564-011	Mediterranean	

## PEKING CHICKEN STIR-FRY

Recipe no. 5502281

[LINK www.myrazept.de/recipes/712](http://www.myrazept.de/recipes/712)

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RAPS offers a wide range of products to bring varied and seasonal fare to your counter, snack bar, bistro or catering service. In addition to the exceptional flavour, MARIFIX seasoned sauces also make your products visually appealing. After all, you eat with your eyes first.

### Not only a taste gain

All MARIFIX products already contain a vital "extra portion of vegetables". So you can forgo additional work steps like washing and slicing. Moreover, the quick and easy MARIFIX seasoned sauces can be reliably costed, providing an added economic benefit.

## HALLOWEEN OVEN-BAKED PORK STEAK

Recipe no. 5506735

QUANTITY	INGREDIENTS
10 kg	Boneless pork neck
300 g	Pumpkin seeds
300 g	Emmental cheese, grated
2 kg	Pumpkin (jar)
2.4 kg	<b>MARIFIX PUMPKIN-PINK PEPPER (1712349)</b>

### METHOD

1. Roast the pumpkin seeds.
2. Cut the pork neck into portion-sized slices and marinate in **MARIFIX PUMPKIN-PINK PEPPER**.
3. Place marinated meat slices into an appropriately sized oven-proof dish.
4. Top the steaks with drained pumpkin and roasted pumpkin seeds.
5. Sprinkle with grated Emmental cheese.

### COOKING

Preheat oven to 160 °C and roast for around 25–30 minutes, depending on the thickness of the steaks.

[LINK www.myrazept.de/recipes/1209](http://www.myrazept.de/recipes/1209)

### Our MARIFIX marinades are available in the following packs:

- 6 × 800 g sachets in a box
- 2 × 2.5 kg sachets in a box (only MARIFIX PUSZTA GOULASH)

## STUFFED PORK ROULADE GRANDMA-STYLE

Recipe no. 5504961

[LINK www.myrazept.de/recipes/265](http://www.myrazept.de/recipes/265)

IDEENWERK



# THE BARBECUE'S SO DELIGHTFUL



THE  
MEGA  
TREND



Winter-proof your counter selection with our products for the winter barbecue.

BUTTERFLIED  
CHICKEN DRUMSTICKS

WOODCUTTER STEAK



STUFFED  
BLACK GARLIC  
PORK LOIN  
ROLLS

STUFFED  
LAMB SHANK

IDEENWERK

"Barbecue season" is a thing of the past. Many people no longer see the cold and frightful weather as a reason to step away from their barbecue. On the contrary. There is a growing community of winter barbecuers. With warm clothes, crackling embers and hot beverages, they even brave the ice and snow. And this contrast between hot and cold is probably what makes winter barbecuing so alluring.

A baked apple from the kettle barbecue, fiery shish kebabs and steaming jacket potatoes with a tasty dip – beyond the chef's tolerance to cold, there are no limits to the culinary possibilities of the winter barbecue. Our versatile products expand the barbecuer's horizons even further and offer a number of ways to put an individual spin on your specialities.

## STUFFED BLACK GARLIC PORK LOIN ROLLS

Recipe no. 5507169

LINK [www.myrazept.de/recipes/8567](http://www.myrazept.de/recipes/8567)

## STUFFED LAMB SHANK

Recipe no. 5505459

LINK [www.myrazept.de/recipes/3163](http://www.myrazept.de/recipes/3163)

## THREE-PEPPER WOODCUTTER STEAK FROM PORK SHOULDER

Recipe no. 5507356

LINK [www.myrazept.de/recipes/13214](http://www.myrazept.de/recipes/13214)

## BUTTERFLIED CHICKEN DRUMSTICKS

Recipe no. 5506171

LINK [www.myrazept.de/recipes/6784](http://www.myrazept.de/recipes/6784)

IDEENWERK

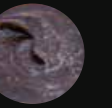
## MAGIC BLACK GARLIC & PEPPER

1714985-001

Unique dark colour, aromatic with black garlic paste, sea salt, soy sauce (gluten free) and black pepper.

**Packaging:** 2.5 kg tub

**Usage Rate:** 100 g/kg



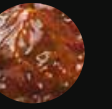
## MAGIC TOMATINO

1692671-001/002

Mediterranean spice with tomato, garlic and basil.

**Packaging:** 2.5 kg / 5.0 kg tub

**Usage Rate:** 70-90 g/kg



## MAGIC TROIS POIVRES / 3 PEPPER

1693438-004/001

Peppery spice with white, black and green pepper, paprika-flavoured crisps, garlic and coriander.

**Packaging:** 2.5 kg / 5.0 kg tub

**Usage Rate:** 70-90 g/kg



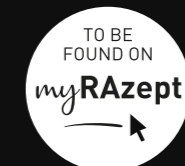
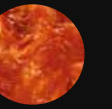
## MAGIC STEAKADO

1000492-002/003

Aromatic spice with pepper, paprika and roasted onion extract.

**Packaging:** 2.5 kg / 4.5 kg tub

**Usage Rate:** 70-90 g/kg



ALL  
RECIPES



GREAT  
COMBO

## WINTER AND ITS SPECIALITIES.

Our tip: Expand your autumn/winter counter selection or menu with hearty and popular meat and poultry dishes such as chicken skewers or duck breast. The matching seasoned sauces and seasoning blends from RAPS make it easier for you to prepare them with the customary high quality and optimum taste. All products are perfectly attuned to the meat or poultry in question.

**MAGIC ROSEMARY SEA SALT**  
1693796-002/001

Seasoning for marinating meat and fish specialities as well as potatoes and vegetables.

**Characteristics:** Aromatic Mediterranean with rosemary, sea salt, black pepper and thyme

**Packaging:** 2.5 kg / 4.5 kg tub

**MAGIC ORANGE-THYME**  
1697573-001/002

Seasoning for marinating poultry and game dishes as well as other convenience specialities.

**Characteristics:** Tangy fruit with orange oil, black pepper, onion, garlic, thyme and honey

**Packaging:** 2.5 kg / 4.5 kg tub

### ROASTED ORANGE-THYME PORK LOIN

Recipe no. 5505271

QUANTITY	INGREDIENTS
10 kg	Pork loin
700 g	Emmental cheese
400 g	Cooked ham
1 kg	<b>MAGIC ORANGE-THYME (1697573)</b>

#### METHOD

1. Divide the pork loin into portions and score each with around 5 diagonal incisions.
2. Marinate in **MAGIC ORANGE-THYME**.
3. Place each portion into a foil tray.
4. Fill the incisions with slices of cooked ham and Emmental cheese.

#### COOKING

Preheat oven to 160 °C and cook for around 40 minutes.

**LINK** [www.myrazept.de/recipes/8006](http://www.myrazept.de/recipes/8006)

### FIVE TIPS FOR A SUCCESSFUL WINTER BARBECUE

1. WEAR WARM CLOTHES AND BBQ GLOVES
2. BARBECUE OUT OF THE WIND AND NEAR THE HOUSE
3. ENSURE SUFFICIENT LIGHTING
4. BUY ENOUGH CHARCOAL OR PROPANE GAS FOR A GAS BARBECUE
5. PREPARE PRE-WARMED PLATES OR INSULATED CONTAINERS

WITH  
WINTER FRUIT

### STUFFED CHICKEN BREAST À L'ORANGE-THYME

Recipe no. 5507401

QUANTITY	INGREDIENTS
10 kg	Chicken breast
1.4 kg	Cream cheese
700 g	Orange jam
700 g	Spring onions, sliced into rings
400 g	<b>RA-BIND (1711883)</b>
800 g	<b>MAGIC ORANGE-THYME (1697573)</b>

#### METHOD

1. Cut the chicken breast (approx. 200 g) lengthways and open.
2. Make a filling of cream cheese, spring onions, orange jam and **RA-BIND**.
3. Place the filling into the chicken breast, roll it up and tie it closed.
4. Marinate in **MAGIC ORANGE-THYME**.

#### COOKING

Roast in the oven for around 25 minutes at 160 °C.

**LINK** [www.myrazept.de/recipes/14522](http://www.myrazept.de/recipes/14522)

### PAN-ROASTED ROSEMARY AND SEA SALT POTATOES

Recipe no. 5505288

**LINK** [www.myrazept.de/recipes/1323](http://www.myrazept.de/recipes/1323)

### ROSEMARY SEA SALT BEEF SKEWER WITH CELERY

Recipe no. 5505108

QUANTITY	INGREDIENTS
10 kg	Beef cubes
900 g	<b>MAGIC ROSEMARY SEA SALT (1693796)</b>
3 kg	Celery

#### METHOD

1. Marinate beef cubes in **MAGIC ROSEMARY SEA SALT**.
2. Cut celery into 3 cm pieces and slide onto the skewer, alternating with the meat.

#### COOKING

Grill on a medium heat or fry in a pan until cooked to the desired degree.

**LINK** [www.myrazept.de/recipes/8638](http://www.myrazept.de/recipes/8638)

SIMPLY  
DELICIOUS

WITH  
ROSEMARY

# QUICK AND EASY FLAVOUR

## Discover our new, improved range of 'Fix' products

For quick and easy cooking, our Fix products are always the right choice. With their diversity and double function as seasoning and binder, they serve as the basis for countless dishes and are an essential fixture in every kitchen. Mixed with fresh ingredients of your choosing, they make mouth-watering dishes in next to no time. But our Fix products impress not only with their versatility, but above all with their authentic taste. Whether it's for the ever-popular bolognese, the party hit chilli con carne, a traditional goulash or tasty gratin – our Fix products offer something for absolutely every appetite.

<b>BOLOGNESE FIX</b> 1000557-001/002	10 kg / 4 kg tub	
<b>VEGETARIAN BOLOGNESE FIX</b> 1091865-002	3 kg tub	
<b>CHILLI CON CARNE FIX</b> 1000552-003	1 kg sachet	
<b>GRATIN FIX</b> 1000598-003	1.5 kg sachet	
<b>GOULASH MIX</b> 1000570-004	1.3 kg sachet	
<b>TOMATO FIX</b> 1000939-001	13 kg tub	



**PASTA BAKE SHEPHERD-STYLE**  
Recipe no. 5507430

**LINK** [www.myrazept.de/recipes/14838](http://www.myrazept.de/recipes/14838)

**MEDITERRANEAN GOULASH**

Recipe no. 5507431 / for 10 kg

QUANTITY	INGREDIENTS
3.6 kg	Beef
1.7 kg	Onions, roughly diced
500 g	Carrots
400 g	Celery
300 g	Cherry tomatoes
500 g	Haricot beans, drained
200 g	<b>OLIVE OIL (1000399)</b>
100 g	Parsley
2.4 kg	Water
300 g	<b>GOULASH MIX (1000570)</b>

**METHOD**

1. Cut beef into 2 x 2 cm cubes and sear in half of the **OLIVE OIL**.
2. Add onions and fry.
3. Add water and **GOULASH MIX** and stir thoroughly, bring to the boil and simmer until done.
4. Cut carrots and celery into bite-size slices.
5. Put the rest of the **OLIVE OIL** in a roasting tin, add celery, carrots, cherry tomatoes and haricot beans and roast in a fan-assisted oven.
6. Place goulash in a bowl and arrange the roasted vegetables on top.
7. Chop parsley and garnish.

**LINK** [www.myrazept.de/recipes/14839](http://www.myrazept.de/recipes/14839)

**CHILLI CON CARNE**

Recipe no. 5505343 / for 10 kg

QUANTITY	INGREDIENTS
2.5 kg	Minced beef
1.4 kg	Kidney beans (tinned)
1 kg	Sweetcorn (tinned)
4.5 kg	Water
600 g	<b>CHILLI CON CARNE FIX (1000552)</b>

**METHOD**

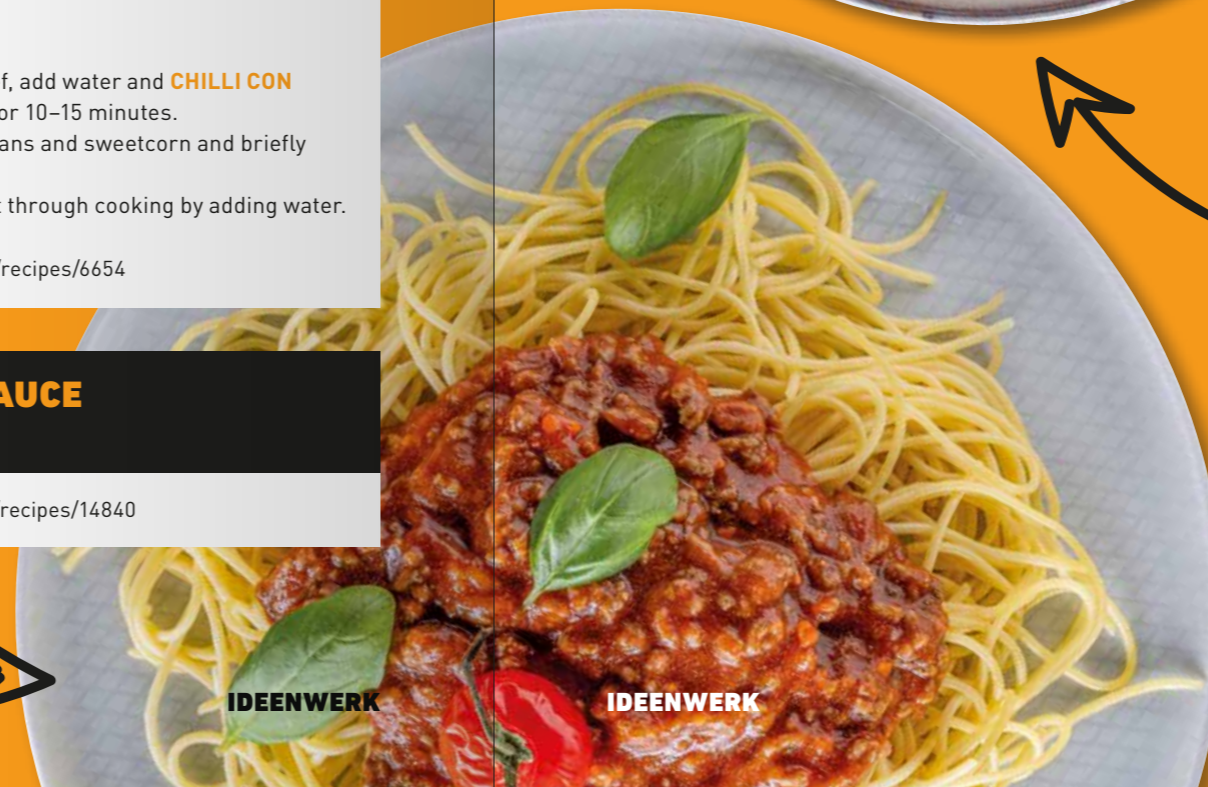
1. Brown the minced beef, add water and **CHILLI CON CARNE FIX** and cook for 10-15 minutes.
2. Add drained kidney beans and sweetcorn and briefly bring to the boil.
3. Replace any liquid lost through cooking by adding water.

**LINK** [www.myrazept.de/recipes/6654](http://www.myrazept.de/recipes/6654)

**BOLOGNESE SAUCE**

Recipe no. 5507432

**LINK** [www.myrazept.de/recipes/14840](http://www.myrazept.de/recipes/14840)



**ADVANTAGES OF FIX AT A GLANCE**

- Wide range · Strong flavour · Easy handling
- Suitable for cook and chill · Cold-swelling
- Resilient to water baths and freezing (binding does not break) · No additives that must be declared on menus
- No palm components · Recipes without added gluten

# SO EASY TO INDULGE!

“Genuss im Glas”: high-quality meals to go

Food has always tasted great straight from the jar. This is lucky, since people have less time to cook these days. But your customers want to enjoy gourmet cuisine even when at home. This is just what “Genuss im Glas” provides: a wide range of delicious pre-cooked meals that are easy to prepare at home.

## PULLED PORK – GENUSS IM GLAS 1713920-002

Ready-made base product with binding for pulled pork.  
**Characteristics:** Tomato, apple, honey, chilli, smoke  
**Packaging:** 1.1 kg sachet  
**Cooking time:** 3 hours

## CHEESECAKE – GENUSS IM GLAS 1016293-002

Mix for a cheesecake filling together with a baking mix for a crumbly base.  
**Characteristics:** Lemon, vanilla  
**Packaging:** 2.55 kg / 1.3 kg sachet  
**Cooking time:** 1 hour

### ALSO AVAILABLE INDIVIDUALLY (IN SACHET ONLY)

- 1716831-001 CURRY INDIA FIX
- 1716830-001 PULLED PORK FIX
- 1716829-001 PAN-ROASTED BEEF ROULADE FIX

## PULLED PORK – GENUSS IM GLAS

Recipe no. 5506840 / for 1 set

QUANTITY	INGREDIENTS
11.9 kg	Ham
1.1 kg	PULLED PORK GENUSS IM GLAS (1713920)

### METHOD

1. Cut ham into pieces of around 5 cm, season with PULLED PORK GENUSS IM GLAS and fill each jar to 325 g.
2. Seal jars and pasteurise or sterilise according to the desired heating effect. Pasteurise semi-preserves for 3 hours at 100 °C.
3. After cooking, shake the jars shortly, leave to cool at room temperature for 1 hour, then store in a refrigerated room.

**LINK** [www.myrazept.de/recipes/5622](http://www.myrazept.de/recipes/5622)

### OUR SET



## CHEESECAKE – GENUSS IM GLAS

Recipe no. 5507231 / for 1 set

QUANTITY	INGREDIENTS
3.9 kg	CHEESECAKE GENUSS IM GLAS (1016293)
700 g	Cooking oil
5.6 kg	Quark 40 % FDM
1.8 kg	Water

**NOTE:**  
THIS SET COMPRISES TWO PACKET MIXES!

### METHOD

1. Mix CHEESECAKE BASE GENUSS IM GLAS with the cooking oil and put the mixture in the jars (50 g/jar).
2. Mix quark, water and CHEESECAKE MIX GENUSS IM GLAS and put 250 g in each jar.
3. Seal jars and pasteurise or sterilise according to the desired heating effect. Pasteurise semi-preserves for 1 hour at 100 °C.
4. After cooking, leave jars to cool at room temperature for 1 hour, then store in a refrigerated room.

**LINK** [www.myrazept.de/recipes/9138](http://www.myrazept.de/recipes/9138)

### Everything included and so easy.

“Genuss im Glas” is the new product and sale concept for exceptionally high-quality pre-cooked meals. From savoury to sweet, you can now expand your range of convenience food with little effort and thus cater to your customers’ tastes.

The best thing is that everything is already included in the pack, from the packet mix to the jars and even the labels. This makes them a joy to prepare. And even more time can be saved thanks to the non-compulsory recommended declarations that you can take from myRAzept free of charge. [www.myrazept.de](http://www.myrazept.de)

### CLEAR ADVANTAGES

- Easy preparation
- All in one – recipe, ingredients, jars and labels
- Zero-waste: All components are used in their entirety
- Attractive product design
- Easy labelling
- Ideal portion size for all target groups
- Best quality of raw materials used

# “SO EASY, BUT INGENIOUS. IDEAL SUPPORT IN THESE TIMES OF WORKER SHORTAGES!”



Dirk Freyberger,  
Team Captain  
Butcher Wolfpack



FIND OUR BROCHURE WITH ALL PRODUCTS HERE

German team at the World Butchers' Challenge in Sacramento



# WOLVES ON THE PROWL

In early September 2022, the city of Sacramento, California, will become the capital of steak and the rest, as meat masters from around the world meet and compete in the World Butchers' Challenge. 13 teams are already whetting their knives, including The Butcher Wolfpack from Germany. The pack, led by Team Captain Dirk Freyberger, wants to show the USA where the world's best butchers come from. Germany, of course!

The competition, which has now been running for 10 years and is often referred to as the 'Olympics of Meat', gives the best

butchers in the trade the opportunity to show what they can do – whether it's carving meat, preparing particular cuts, or making creative use of beef, lamb, pork or chicken. After a two-year break during the pandemic, the competition will finally continue in late summer, thanks in part to strong partners like RAPS. "We would not be able to take part in the World Butchers' Challenge if it were not for our sponsors," says Team Manager Michael Keller. Meanwhile, the German team from Augsburg have set their sights high. In Sacramento, they want not only to give the German butcher's trade a fair showing but also to beat the defending champions from Ireland.

Michael Keller, Team Manager Butcher Wolfpack

## WE'RE HAPPY TO HELP

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