

Autumn/Winter 2023

# Ideen WERK

The Magazine by RAPS



EVERYTHING STARTED  
WITH "BUDAPEST"!

## CELEBRATE THE SPICE!



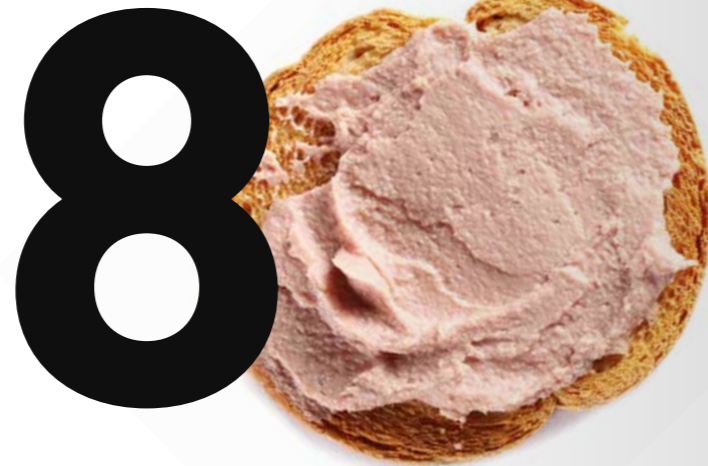
Celebrating 40 years of Marinox!

# MORE THAN ONE REASON TO CELEBRATE.

The launch of our MARINOX marinades 40 years ago marked the beginning of an unbelievable success story that has permanently shaped RAPS as a company. On this anniversary, this edition celebrates the new MARINOX TRUFFLE-CHEESE STYLE product and our other marinades. We are also celebrating the ever-growing range of tasty recipes and new ideas at RAPS. From delicious liver sausage variations and trendy game dishes to exotic taste experiences in miniature, there are still many exciting chapters ahead in the RAPS success story. But first let's celebrate!

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A TRUE SUCCESS STORY

It has been a good four decades since we presented the first "MARINOX BUDAPEST" marinade and, with it, the concept of "quick skillet dishes for convenience counters" in Germany. We knew that customers would love this highly innovative idea – after all, we believed in our product. But even we never expected this level of success over such a sustained period of time. We are hugely proud to see that these products are now standard at convenience counters and hopefully will remain so for many years to come. To build on this success, we have developed an exclusive new marinade to mark the "40 years of MARINOX" anniversary: MARINOX TRUFFLE-CHEESE STYLE.

DELICIOUS CHEESE NOTES **NEW**

**MARINOX TRUFFLE-CHEESE STYLE**  
1720950-001/002

**Characteristics:** Spicy and creamy with rapeseed oil, onion, ground pepper, cheese powder and truffle notes  
**Packaging:** 2.5 kg/5.0 kg tub

FIND IT ON myRazept

**PORK FILLET SKILLET DISH TRUFFLE-CHEESE STYLE**

Recipe no. 5507633

**LINK** [www.myrazept.de/recipes/19846](http://www.myrazept.de/recipes/19846)

**GOURMET PORK FILLET TRUFFLE STYLE**

Recipe no. 5507629

QUANTITY	INGREDIENTS
10 kg	Pork fillet
1 kg	<b>MARINOX TRUFFLE-CHEESE STYLE (1720950)</b>
2.3 kg	Gorgonzola
1.2 kg	Smoked, rolled ham

- METHOD**
1. Cut up the pork fillet to fit the size of the oven dish.
  2. Make five incisions in the fillet and marinate in the **MARINOX TRUFFLE-CHEESE STYLE** marinade.
  3. Fill the incisions in the fillet, alternating between gorgonzola and the smoked ham, and place in an oven dish.

**COOKING**  
Preheat oven to 150 °C and bake for around 25–30 minutes.

**LINK** [www.myrazept.de/recipes/18886](http://www.myrazept.de/recipes/18886)

**TRUFFLE PORK MEDALLIONS IN PUFF PASTRY**

Recipe no. 5507628

**LINK** [www.myrazept.de/recipes/18885](http://www.myrazept.de/recipes/18885)

**OUR TOP**



**BEER MARINADE**  
1000596-003 / 007

TASTY/SAVOURY



**Characteristics:** Tart/spicy  
**Packaging:** 2.5 kg/4.5 kg tub

**MARINOX BUDAPEST**  
1000659-005 / 008

SPICY WITH A HINT OF PEPPER



**Characteristics:** Spicy/piquant  
**Packaging:** 2.5 kg/4.8 kg tub

**MARINOX CAPRI**  
1000693-004 / 009

FRUITY WITH A TOMATO FLAVOUR



**Characteristics:** Mediterranean/tomato flavour  
**Packaging:** 2.5 kg/5.5 kg tub

**MARINOX HUBERTUS**  
1000666-007 / 009

WITH A HINT OF MUSHROOMS



**Characteristics:** Spicy with a mushroom flavour  
**Packaging:** 2.5 kg/5.0 kg tub

**MARINOX GARLIC**  
1000669-006 / 010

GREAT GARLIC NOTES



**Characteristics:** Spicy with a hint of herbs/garlic  
**Packaging:** 2.5 kg/5.0 kg tub



# CONVENIENCE COUNTER TRENDSETTER

Our MARINOX marinades continue to set the benchmark for quality, taste and processing, as they have done in the past. Cleaner recipes, palm-oil free products and new flavours align with growing demand for greater variety and visual appeal. This benefits both you and your customers, who are looking forward to hearty, nourishing dishes as the colder months set in.

**MARINOX DIJON**  
1000668-002 / 003



**Characteristics:** Spicy – now with an even stronger mustard flavour, featuring course-grain mustard and light, fruity notes  
**Packaging:** 2.5kg/5.0kg tub

**MARINOX FLORENZ**  
1000672-002 / 004



**Characteristics:** Mediterranean – stronger cheese flavour rounded off with oregano extract, rosemary and basil  
**Packaging:** 2.5kg/4.8kg tub



## DIJON ROAST PORK WITH ONIONS

Recipe no. 5501166

**LINK** [www.myrazept.de/recipes/21386](http://www.myrazept.de/recipes/21386)

## FLORENCE TURKEY RAGOUT

Recipe no. 5500863

QUANTITY	INGREDIENTS
10kg	Turkey
1.56kg	Tinned mushrooms
1.56kg	Red, yellow and green peppers (frozen)
1.56kg	<b>MARINOX FLORENZ (1000672)</b>
234g	<b>ONION SLICES LIGHT QUALITY (1000883)</b>
703g	Water

### METHOD

1. Soak **ONION SLICES** in water.
2. Dice the turkey and mix with the **MARINOX FLORENZ**.
3. Wash and drain the mushrooms.  
Slice the pepper into strips.
4. Mix all ingredients together.

### COOKING

Brown in a preheated pan with some oil and cover until cooked through.

**LINK** [www.myrazept.de/recipes/21373](http://www.myrazept.de/recipes/21373)

## BENEFITS AT A GLANCE

- No additives that must be declared
- No allergens that must be declared
- Palm-oil free recipes
- High-quality meat processing
- Homogeneous distribution
- Improved recipes
- Improved product liability and coverage

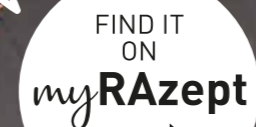
**MARINOX PEPPER CREAMY**  
1000684-005 / 007

NOW WITH MORE PEPPER FLAVOUR



**Characteristics:** Creamy and peppery, now with more pepper flavour (with pepper oil)

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



## MEXICO CHICKEN DRUMSTICK LOLLYPOPS

Recipe no. 5507634

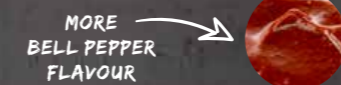
**LINK** [www.myrazept.de/recipes/19847](http://www.myrazept.de/recipes/19847)

**MARINOX MEXICO**  
1000664-004 / 010



**Characteristics:** Hot – now with an authentic cumin taste  
**Packaging:** 2.5kg/5.0kg tub

**MARINOX TANDOORI**  
1695317-001



**Characteristics:** Exotic and spicy, more pepper flavour, increased spice, authentic flavour  
**Packaging:** 2.5kg tub

## TANDOORI CHICKEN BREAST FILLET

Recipe no. 5507626

**LINK** [www.myrazept.de/recipes/21419](http://www.myrazept.de/recipes/21419)

## GOURMET BEEF ONION SKILLET DISH

Recipe no. 5507627

QUANTITY	INGREDIENTS
10kg	Beef
1.39kg	Leek
1.39kg	Red onions
1.11kg	<b>MARINOX PEPPER CREAMY (1000684)</b>

### METHOD

1. Cut beef and leeks into strips.
2. Cut onions into rings or slices.
3. Add **MARINOX PEPPER CREAMY** and combine with all ingredients.

### COOKING

Brown in a preheated pan with some oil for about 5 minutes and cover until cooked through.

**LINK** [www.myrazept.de/recipes/21420](http://www.myrazept.de/recipes/21420)



# LONG LIVE(R) DIVERSITY!

## Explore our tasty liver sausage ideas

All butchers should have a good liver sausage. Not only is it a popular classic at the cold cuts counters, it is also a sign of high-quality craftsmanship. But RAPS cooked sausage products are suitable not only for tried-and-tested, classic liver sausage variants, they can also be used in delicate and creamy French-style pâtés. Make the most of our experience and expertise to whip up tasty creations using veal, pork or game. The variety will benefit your counter and tantalise your customers' taste buds.

### CLIVIA GOLD 1000444-007

Seasoning for liver sausage / liver pâté

**Characteristics:** Aromatic seasoning with pepper, ginger and real vanilla extract; for liver sausage and pastries

**Packaging:** 1 kg sachet

### PURELINE LIVER SAUSAGE NO MSG 1039607-001

Seasoning for liver sausage / liver pâté

**Characteristics:** Spiced mix with cardamom, coriander, ginger, mace and pepper; specifically designed for fine liver sausage

**Packaging:** 1 kg sachet

### ARABELLA GOLD 1000431-005

Seasoning for liver sausage / liver pâté

**Characteristics:** Coriander, ginger, marjoram, pepper, onion; for course liver sausage

**Packaging:** 1 kg sachet

### LANDVOGT 1000440-004

Seasoning for liver sausage / liver pâté

**Characteristics:** marjoram, pepper, onion, roasted; for course liver sausage and liver pâté

**Packaging:** 1 kg sachet



### DELICATESSEN LIVER SAUSAGE Recipe no. 5502667

**LINK** [www.myrazept.de/recipes/1046](http://www.myrazept.de/recipes/1046)

### FINE LIVER CREAM Recipe no. 5503889

**LINK** [www.myrazept.de/recipes/1067](http://www.myrazept.de/recipes/1067)

### VEAL LIVER SAUSAGE WITH PORK Recipe no. 5500611

**LINK** [www.myrazept.de/recipes/2014](http://www.myrazept.de/recipes/2014)

### LIVER PÂTÉ Recipe no. 5500710

**LINK** [www.myrazept.de/recipes/2284](http://www.myrazept.de/recipes/2284)

### COURSE LIVER SAUSAGE Recipe no. 5500637

**LINK** [www.myrazept.de/recipes/2215](http://www.myrazept.de/recipes/2215)

## COURSE GAME LIVER SAUSAGE WITH PORK

Recipe no. 5500737

QUANTITY	INGREDIENTS
5 kg	Pork liver
10 kg	Pork 75, lean belly with 25% visible fat
5 kg	Fatback
20 kg	Pork liver
45 kg	Tender game, cured
15 kg	Pork 40 – belly, cured

USAGE RATE	
0.9 kg	Nitrite curing salt
0.1 kg	COLO-FIX (1000785)
0.8 kg	LANDVOGT FOR COURSE LIVER SAUSAGE (1000440)
0.1 kg	GLUTALIN (1000611)
0.1 kg	ROASTED ONION EXTRACT (1000696)

### METHOD

1. Inject pork 40 and tender game with a 10% nitrite curing salt brine (no other ingredients) (injection quantity 15%) and leave to brine overnight.
2. Salt liver (20%) for brining in nitrite curing salt overnight.
3. Cook cured pork 40, tender game and uncured pork 75 at 85 °C for about 30 minutes until a core temperature of 68 °C is reached.
4. Cook fatback for about 20 minutes at 85 °C.
5. Pre-mince the liver for the base material, add nitrite curing salt and COLO-FIX at the end of the mincing process, briefly pulse to mix through and remove from the cutter.
6. Finely mince cooked pork 75 and fatback while hot.
7. Add hot stock or water. Replace any liquid lost with stock / water.
8. Add pre-minced liver at max. 50 °C and finely mince until you have a good emulsion.
9. Grind pre-cured and cooked, cured pork 40 and tender game to 5 or 8 mm and mix thoroughly with the spices.
10. Fill into casings and cook at 85 °C until a core temperature of 80 °C is reached.
11. Cool in a water bath or shower.

### SAUSAGE CASINGS/NATURAL CASING

RAPS RAPRO fibrous casings, AMATI plastic casings, fat casings, middle casings

**LINK** [www.myrazept.de/recipes/18764](http://www.myrazept.de/recipes/18764)

## SAUSAGE CASINGS

Use our tried-and-tested sausage casings RAPRO, FINOX, AMATI, ALPHA LIGHT or RATEX sausage casings.

# PUT TO THE TEST

## Safe liver sausage production

The quality of a liver sausage is determined by more than just how it tastes! Spreadability, a creamy texture, colour and appearance are what make for satisfied customers. A few technological rules should be followed to achieve these goals.

### 1 SELECTION OF RAW

Careful preparation of the raw material plays a key role in the quality of the liver sausage. Only fresh material should be used to make liver sausage, as old meat, liver or fat makes the final product taste old or rancid. Pre-curing the material is no longer necessary due to the use of reddening agents. It is extremely important to ensure that the bile ducts are carefully removed when preparing the liver or the final product will taste bitter. If using frozen liver, we recommend removing the bile ducts before freezing. Adding raw onions increases the introduction of lactobacilli and other unwanted germs, which can result in faster acidification and a poorer colour or a colour that fades more quickly. This reduces shelf life. Accordingly, we recommend using onion extract products such as **SAUTEED ONION, FRESH ONION EXTRA, ROASTED ONION EXTRACT**.

### 2 PRE-HEATING

The pre-heating process also has a significant effect on the quality of the liver sausage. If the material is overheated, the liver sausage becomes dry, stringy, crumbly or grainy and has little flavour. If the raw material is underheated and so a pink core can still be found after "cooking", the end product will likely contain jelly when the sausage is next cooked due to tissue fluids escaping from the material that has not been cooked through. Accordingly, the raw material should be cooked until it reaches a core temperature of 65–68 °C. It is important to weigh the material before and after cooking as the liquid lost in the cooking process will be replaced with stock during the mincing process. The liquid is needed to create a good emulsion and ensure it spreads well.

### 3 EMULSIFY

Temperature control is the most important parameter when emulsifying the liver sausage. Any errors made here can destroy the emulsion or mean that a good emulsion cannot be achieved. This often results in fat deposits in the end product. The first step is to pre-mince the liver. At the end of the mincing process, add about half of the nitrite curing salt and the **COLO-FIX** and keep slowly mincing the mixture until a good binding of the liver is visible. The finely

minced liver is then removed from the cutter. The liver should be pre-minced immediately before it is further processed.

The hot fatty and lean meat material is then put in the cutter. Temperatures should be as high as possible. The material is finely minced as the hot stock in which the **FETTFAX TOP** emulsifier has been dissolved is added. The finely minced liver, the spices and the rest of the nitrite curing salt are then added. It is essential here that the temperature falls to 60–55 °C before the liver is added, as higher temperatures (over 60 °C) will cause the liver protein to denature, which can result in considerable fat deposits. The bowl chopper end temperature should be at least 40–35 °C to avoid breaking the emulsion.

### 4 FILLING

The liver sausage should be filled as quickly as possible after mincing. If the temperature drops below 35 °C during or after the filling process, for example because it is left to stand for long periods of time, fat deposits will form on the edge of the liver sausage. It is also important that the product not be left to stand for long periods of time because this can easily result in acidification and the wrong colour (microbial growth).

### 5 HEAT TREATMENT

As the liver sausage is extremely susceptible to microbial spoilage, the heat treatment must be hotter than, for example, for boiled sausage products. The liver sausage should be heated at about 85 °C until a core temperature of 80 °C is reached. This temperature is important for reddening and to ensure a stable colour and that the end product has a sufficient bacteriological shelf life.

### 6 COOLING

After being cooked, the liver sausage is first briefly made lukewarm and then quickly cooled in a cold water bath or shower and, where required, cold smoked at about 20 °C.

## OUR PRODUCTS

### SAUTEED ONION EXTRACT 1000689-006

Liquid onion extract for improved safety  
**Packaging:** 7 kg canister

### FRESH ONION EXTRA 1000676-004

Liquid fresh onion extract for improved safety  
**Packaging:** 1 kg canister

### ROASTED ONION EXTRACT 1000696-005

Liquid roasted onion extract for improved safety  
**Packaging:** 1 kg canister

### COLO-FIX 1000785-003

Powdered, white reddening agent  
**Packaging:** 1 kg sachet

### FETTFAX TOP 1000757-005

Powdered emulsifier with seasonings and onions  
**Packaging:** 1 kg sachet

# GAME FOR GAME

THE MOST SUSTAINABLE WAY TO ENJOY MEAT

## Demand for game is growing

From wild boar to venison, rabbit and duck – game meat is increasingly popular. This trend is supported by a better understanding of nutrition and a desire for more regional produce and higher quality. Game is not only tasty, to a certain extent it is also healthy. The low-fat meat is an excellent source of iron and contains important omega-3 fatty acids and many vitamins. A truly natural product, it also taps into current trends.

At RAPS, we have also answered the call of the wild. Venison is one of our particular specialities. From sauces, raw herbs and spices to spice mixes, we have a wide range of game recipes for all of our products. Our special game marinades are perfect for many uses such as skillet dishes, ragouts and roasts. They make dishes look appealing and emphasise the typical game taste, which is sure to attract some shy customers to your counter. The hunt is on!

## CORDON ROUGE WITH LEG OF VENISON

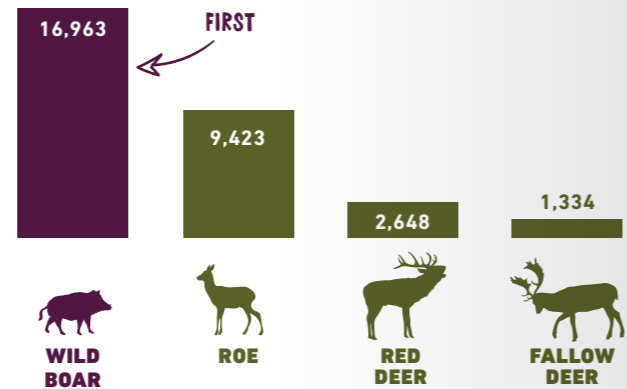
Recipe no. 5507281

[LINK www.myrazept.de/recipes/10127](http://www.myrazept.de/recipes/10127)

## IT'S GAME TIME IN GERMAN KITCHENS.

More than half of all Germans eat game at least once a year. Recent surveys show that German consumers ate about 30,368 tonnes of wild boar, venison, red deer and fallow deer last season.

Game shot (2021/2022)



Source: Deutscher Jagdverband

## THE GOODNESS IN GAME

Type	Protein g	Fat g	Iron mg	Vitamin B <sub>2</sub> 0.001 mg
HARE	21.6	3.01	2.9	60
DEER	20.6	3.34	2.3	250
LEG OF VENISON	21.4	1.25	3.0	250
WILD BOAR	19.5	9.3	1.8	[no data]
PHEASANT	23.8	6.55	2.0	135

Source: AID Infodienst

IDEENWERK

## SADDLE OF VENISON WITH CRISPY CRUST GARDEN HERBS

Recipe no. 5507461

QUANTITY	INGREDIENTS
10 kg	Saddle of venison
6 kg	Red cabbage
2 kg	Hokkaido pumpkin
2 kg	CRISPY CRUST GARDEN HERBS (1718816)

### 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 saddle of venison to size, lay it on top of the vegetable bed and cover with CRISPY CRUST GARDEN HERBS.

### COOKING

Preheat oven to 150 °C and bake for around 12–15 minutes.

[LINK www.myrazept.de/recipes/15067](http://www.myrazept.de/recipes/15067)

## GAME RAGOUT WITH GAME MARINADE

Recipe no. 5501066

[LINK www.myrazept.de/recipes/202](http://www.myrazept.de/recipes/202)

## MARIPUR GAME

1000462-002

**Characteristics:** Concentrated, strong flavour with allspice, juniper, bay, pepper, rosemary, thyme and red wine

**Packaging:** 4 x 1 kg in a box

## GAME SEASONING DIANA

1000590-001

**Characteristics:** Spicy, strong flavour with clove, pepper, allspice, juniper

**Packaging:** 0.6 kg can

## CRISPY CRUST GARDEN HERBS

1718816-001

**Characteristics:** Subtle, aromatic herb mix

**Packaging:** 2.5 kg tub

FIND IT ON myRAzept

# SIMPLE TO MAKE. SIMPLY DELICIOUS.

NOW EVEN BETTER!

## Discover our improved 'Fix' products

For quick and easy cooking, our Fix products are always the right choice. They are available at all times in small or large packaging and can also be stockpiled to reduce production peaks. Their considerable diversity and double function as seasoning and binder make the RAPS Fix products the ideal basis for countless dishes and so they are an essential fixture in every kitchen. Combined with fresh ingredients, they can be used to whip up delicious, authentic-tasting dishes in next to no time. Whether it's for the ever-popular bolognese, the party hit chilli con carne, a vegetarian bolognese, a traditional goulash or tasty gratin, our Fix products offer something for every taste.

## BOLOGNESE SAUCE

Recipe no. 5507635 / for 10 kg

QUANTITY	INGREDIENTS
3.1 kg	Minced beef
5.4 kg	Water
500 ml	<b>RAPESEED OIL</b>
1.0 kg	<b>BOLOGNESE FIX (1000557)</b>

### METHOD

1. Fry the mince in **RAPESEED OIL**.



2. Add cold water and **BOLOGNESE FIX** and stir.



3. Wait about 5–10 minutes for the starch to gelatinise.



4. Weigh into heatproof vacuum bags.



5. Vacuum-pack the bags.



6. Pasteurise in the combination steamer at 95°C for 1 hour (or up to 2 hours for large quantities)



7. Remove from the oven and quickly cool to below 7°C.



[LINK www.myrazept.de/recipes/19848](http://www.myrazept.de/recipes/19848)

## VEGETARIAN PEA-BASED BOLOGNESE

Recipe no. 5505222

[LINK www.myrazept.de/recipes/14268](http://www.myrazept.de/recipes/14268)

## CHILLI CON CARNE

Recipe no. 5505384

[LINK www.myrazept.de/recipes/1298](http://www.myrazept.de/recipes/1298)

**BOLOGNESE FIX**  
1000557-001/002



**Characteristics:** Tomato, onions, thyme and oregano  
**Packaging:** 10.0 kg / 4.0 kg tub

**VEGETARIAN BOLOGNESE FIX**  
1091865-002



**Characteristics:** Tomato, pea protein extrudate, onion, oregano and thyme  
**Packaging:** 3.0 kg tub

**CHILLI CON CARNE FIX**  
1000552-003



**Characteristics:** Chilli, pepper, onion and tomato  
**Packaging:** 1.0 kg sachet

## BENEFITS AT A GLANCE

- Quick and easy to prepare
- Consistent top quality
- Cost savings on production, personnel, storage
- Large product range
- Planning certainty for quantities
- Always ready to hand (helps with stockpiling)
- Wide range
- Strong flavour
- Gluten-free recipes

## MORE FIX PRODUCTS FROM THE JOY IN A JAR RANGE

- 1716831-001 CURRY INDIA FIX 1.5 KG
- 1716830-001 PULLED PORK FIX 1.5 KG
- 1716829-001 BEEF OLIVES PAN FIX 1.1 KG



GENUSS  
IM GLAS  
GEMACHT  
**CHEESECAKE**  
2 PORTIONEN

# SMALL AND CUTE!

Joy in a Jar:  
Tasty is simple.

Dessert can be simple. Sweet products in our "Joy in a Jar" range can be prepared in a flash and are a simple and versatile way of expanding your product range. But we offer more than just sweet dishes in this size. Many savoury dishes can also be made just as easily in no time at all. The best part? From the seasoning to the jars, labels and declaration, you get everything from RAPS. The tasty care-free package for your counter – a welcome helping hand in times of labour shortages. Find more information at [www.raps.com/fleischerhandwerk/genussimglas](http://www.raps.com/fleischerhandwerk/genussimglas).

## 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

## CHOCO BROWNIE IN JAR 1716309-002



Baking mix for chocolate sponge cake

**Characteristics:** cocoa, vanilla

**Packaging:** 3.29 kg sachet

**Cooking time:** 1 hour

## CHEESECAKE GENUSS IM GLAS

Recipe no. 5507231 / for 1 set

NOTE:  
THIS SET COMPRISES  
TWO PACKET MIXES



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

### 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)

## CHOCO BROWNIE IN JAR

Recipe no. 5507230

**LINK** [www.myrazept.de/recipes/21643](http://www.myrazept.de/recipes/21643)

# THE MOUSSE IS A MUST

No dessert?  
Not us!

Desserts are the perfect end to a successful meal. They can be incredibly diverse and offer special experiences that you will remember for a long time to come. As well as unusual creations, time-honoured classics are trendy again. Combine traditional desserts with surprising RAPS products and turn a simple dessert into a culinary discovery.

## VANILLA-TASTE MOUSSE 1000991-003



Dessert preparation

**Characteristics:** vanilla

**Packaging:** 1 kg in a folding box

## MOUSSE AU CHOCOLAT 1000990-003



Dessert preparation

**Characteristics:** chocolate

**Packaging:** 1 kg in a folding box

## MOUSSE – RED WINE WITH PEARS

Recipe no. 5502772

QUANTITY	INGREDIENTS
240g	VANILLA-TASTE MOUSSE (1000991)
240g	Red wine
50g	Almond flakes
150g	Pear (tinned)
320g	Cream

### METHOD

1. Stir **VANILLA-TASTE MOUSSE** with red wine and cream until smooth. Use a mixer to whip until it reaches a creamy consistency.
2. Finely dice pears, toast almonds if required.
3. Mix toasted almond flakes with the diced pear.
4. Fill in decorative containers and let cool for at least 1 hour.

**LINK** [www.myrazept.de/recipes/898](http://www.myrazept.de/recipes/898)

## MOUSSE AU CHOCOLAT

Recipe no. 5502964

**LINK** [www.myrazept.de/recipes/1121](http://www.myrazept.de/recipes/1121)

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# OUR RECIPE FOR YOUR FUTURE

Digitalisation has been part of the butcher's trade for some time. New technologies are changing the industry and accelerating production and sales. The shortage of skilled labour is also forcing many companies to rethink things. Keeping up with changes is a big challenge for businesses.

RAPS has developed a digital product, the free recipe platform myRAzept, that helps butchers with many functions of their day-to-day work. Inspiring recipes can be easily adapted or altered to fit tastes. myRAzept provides a way to clearly store your recipes together in one safe place. In the future, it will even be possible to calculate ingredient quantities or create complex declaration labels easily and quickly online, on your PC or in the app. Be inspired by the future!

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Seasoned sauces for marinating in oil Marinade set, each with one can:

**MAGIC ROSEMARY SEA SALT**  
Aromatic Mediterranean with rosemary, sea salt, black pepper and thyme  
**Packaging:** 500 g can

**MAGIC ORANGE-THYME**  
Tangy fruit with orange oil, black pepper, onion, garlic, thyme and honey notes  
**Packaging:** 550 g can



### 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)

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Recipe no. 5507409

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Recipe no. 5507407

**LINK** [www.myrazept.de/recipes/19197](http://www.myrazept.de/recipes/19197)

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