

INSPIRATION FROM THE WOK



WOK SAUCES - AUTHENTIC ASIAN FLAVOURS

PERFORMANCE INSIDE



FLAVOURS TO EXCITE YOUR PALATE

Far-flung destinations, new impressions, a taste of experiences enjoyed. And, what better way to continue these great adventures than through enjoying the flavours at home. The cuisines of Asia are diverse and multi-faceted and are becoming increasingly popular.

Take your guests on a journey to far away flavour worlds: RAPS' versatile WOK SAUCES provide harmonious combinations of ingredients and a finely tuned authentic interplay of sweetness and heat. Made from premium raw materials, the sauces provide excellent flavour and visual appeal. They are ready-to-use and easy to handle.

Whether cooking with beef, pork, poultry, fish or vegetarian dishes, the full-bodied flavours of RAPS' WOK SAUCES are versatile and will send your guests on an appetizing flavour journey experiencing ingredients such as coriander, lemon grass, chilli, garlic, curry, turmeric and ginger. See for yourself!



GINGER AND PINEAPPLE BEEF STIR FRY

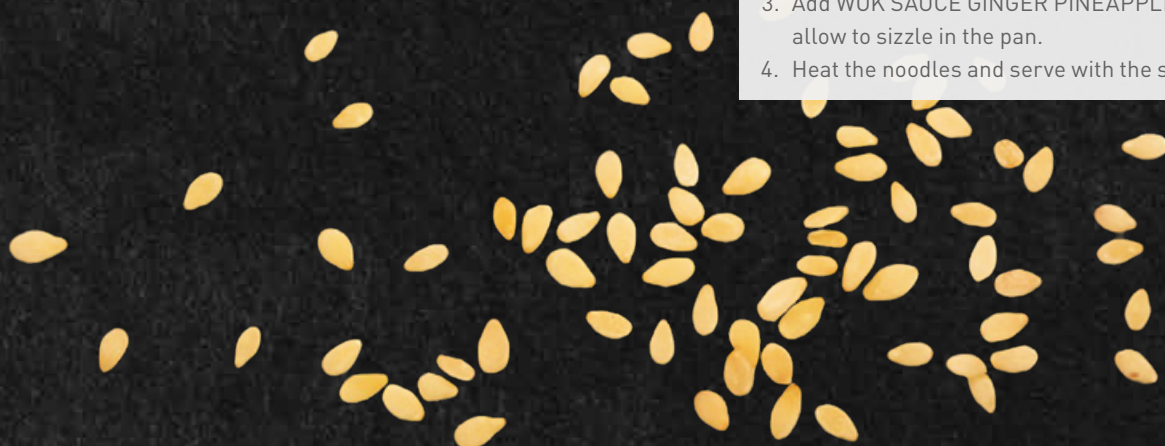
for a total quantity of 10 kg

Recipe number: 5507011

Quantity	Art.	Ingredients
2.4 kg		Beef rump steak
1.1 kg		Onions
600 g		Leek
600 g		Plums
4.0 kg		Cooked noodles
300 g	1000405	SESAME OIL, cold-pressed
1.0 kg	1713808	WOK SAUCE GINGER PINEAPPLE

Method:

1. Cut the rump steak, vegetables and plums into bite-sized pieces.
2. Heat the SESAME OIL in a pan and fry the vegetables, then add the meat and finally the plums.
3. Add WOK SAUCE GINGER PINEAPPLE and allow to sizzle in the pan.
4. Heat the noodles and serve with the stir fry.



WOK SAUCE CURRY
ART. 1713040-002



Wok sauce with a fruity-piquant curry flavour.
Characteristics: Curry, ginger, coriander, cardamom, turmeric
Usage rate: 100 g/kg
Packaging: 5 kg tub

WOK SAUCE GINGER PINEAPPLE
ART. 1713808-001



Wok sauce with a spicy-fruity flavour.
Characteristics: Ginger, pineapple flavour, garlic, onion
Usage rate: 100 g/kg
Packaging: 5 kg tub

WOK SAUCE HONEY PEPPER
ART. 1713747-001



Wok sauce with a sweet-spicy flavour.
Characteristics: Honey, soy sauce, black pepper, garlic
Usage rate: 100 g/kg
Packaging: 5 kg tub

WOK SAUCE LIME COCONUT
ART. 1713810-001



Wok sauce with a fruity lime-coconut flavour.
Characteristics: Coconut, ginger, lime, coriander, turmeric, chilli
Usage rate: 100 g/kg
Packaging: 5 kg tub

WOK SAUCE HOT SPICE
ART. 1713840-001



Wok sauce with a fiery-hot flavour.
Characteristics: Sambal Oelek, garlic
Usage rate: 100 g/kg
Packaging: 5 kg tub

SWEET & SOUR PORK

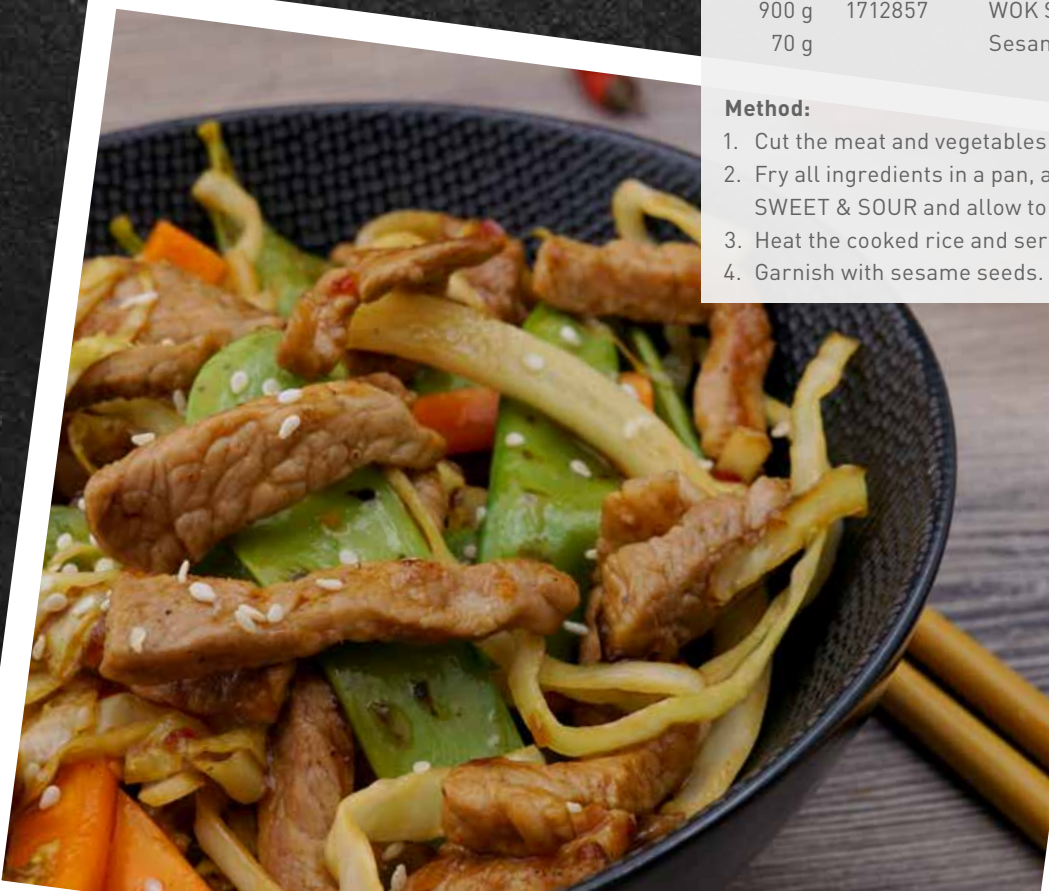
for a total quantity of 10 kg

Recipe number: 5506995

Quantity	Art.	Ingredients
2.4 kg		Pork
900 g		Carrots
600 g		Mung bean sprouts
1.1 kg		White cabbage
600 g		Sugar snap peas
3.43 kg		Rice, cooked
900 g	1712857	WOK SAUCE SWEET & SOUR
70 g		Sesame seeds

Method:

1. Cut the meat and vegetables into bite-sized pieces.
2. Fry all ingredients in a pan, add WOK SAUCE SWEET & SOUR and allow to sizzle.
3. Heat the cooked rice and serve with the stir fry.
4. Garnish with sesame seeds.





SALMON IN LIME-COCONUT-SAUCE

for a total quantity of 10 kg

Recipe number: 5506992

Quantity	Art.	Ingredients
8.8 kg		Salmon fillet
850 g	1713810	WOK SAUCE LIME COCONUT
350 g		Spring onions

Method:

1. Portion the salmon (we recommend 250 g per person).
2. Place the salmon pieces onto a baking tray and pour the WOK SAUCE LIME COCONUT over the fish.
3. Slice the spring onions into rings and spread over the salmon.
4. Place into the oven at 180 °C and cook for approx. 15 minutes.

TURMERIC GROUND
ART. 1000860-001



Usage rate: As desired
Packaging: 550 g container

GINGER GROUND
ART. 1000824-001



Usage rate: As desired
Packaging: 200 g container

THE POWER OF SPICES

Only spices impart authenticity to Asian dishes. Some of these classic spices are considered sacred and often have a healing effect.

Pure **turmeric** is rarely used in Europe. However, it is an important ingredient in every curry blend with its bright orange-yellow colour, ginger-like and slightly bitter flavour. Turmeric can be used in rice, noodles, fish, meat, soups, sauces and chutneys.

Due to the naturally occurring oils and gingerole, **ginger** provides a pungent, hot and sometimes slightly bitter flavour with a hint of lemon. The easily digestible spice is perfect for rounding off curries, stews, poultry, lamb, fish or seafood.





WOK SAUCE SOY PLUM
ART. 1713812-001



Wok sauce with a typical Asian flavour, rounded off with a fruity plum note.

Characteristics: Soy sauce, plums

Usage rate: 100 g/kg

Packaging: 5 kg tub

YOUR ADVANTAGES AT A GLANCE

- Without additives subject to declaration on menus
- Without preservatives
- Authentic Asian flavour
- Ready-to-use, for immediate consumption
- Also suitable as a dip for finger food

WOK SAUCE SOY SESAME
ART. 1713818-001



Wok sauce with an authentic spicy Asian flavour.

Characteristics: Soy sauce, ginger, garlic, sesame seed, roasted sesame seed oil

Usage rate: 100 g/kg

Packaging: 5 kg tub

WOK SAUCE THAI GREEN
ART. 1713814-001



Spicy, hot wok sauce, rounded off with a special green Thai curry paste.

Characteristics: Green Thai curry paste, chilli, galangal, lemon grass, turmeric

Usage rate: 100 g/kg

Packaging: 5 kg tub

WOK SAUCE SWEET & SOUR
ART. 1712857-002



Wok sauce with the typical sweet & sour flavour.

Characteristics: Chilli, paprika, spirit vinegar, garlic, pineapple juice concentrate

Usage rate: 100 g/kg

Packaging: 5 kg tub

WOK SAUCE THAI RED
ART. 1713816-001



Spicy, hot wok sauce, rounded off with a special red Thai curry paste.

Characteristics: Red Thai curry paste, chilli, paprika, lemon, galangal, lime leaves

Usage rate: 100 g/kg

Packaging: 5 kg tub

OUR PRODUCTS AT A GLANCE

PRODUCT	ART.	USAGE RATE	PACKAGING
WOK SAUCE CURRY	1713040-002	100 g/kg	5 kg tub
WOK SAUCE HONEY PEPPER	1713747-001	100 g/kg	5 kg tub
WOK SAUCE HOT SPICE	1713840-001	100 g/kg	5 kg tub
WOK SAUCE GINGER PINEAPPLE	1713808-001	100 g/kg	5 kg tub
WOK SAUCE LIME COCONUT	1713810-001	100 g/kg	5 kg tub
WOK SAUCE SOY PLUM	1713812-001	100 g/kg	5 kg tub
WOK SAUCE SOY SESAME	1713818-001	100 g/kg	5 kg tub
WOK SAUCE SWEET & SOUR	1712857-002	100 g/kg	5 kg tub
WOK SAUCE THAI GREEN	1713814-001	100 g/kg	5 kg tub
WOK SAUCE THAI RED	1713816-001	100 g/kg	5 kg tub
GINGER GROUND	1000824-001	As desired	200 g container
TURMERIC GROUND	1000860-001	As desired	550 g container
ASIAN SEASONING	1000479-001	15–20 g/kg	850 g container
NASI GORENG	1037183-001	20 g/kg	500 g container
SWEET & SOUR SEASONING	1037820-001	60–80 g/kg	900 g container
SWEET LEMON CHICKEN SEASONING	1000681-001	60–80 g/kg	750 g container
TANDOORI SEASONING	1000553-001	30–40 g/kg	650 g container
THAI 7-SPICE	1000589-001	10 g/kg	600 g container

WE ARE LOOKING FORWARD TO YOUR CALL!

Our team will be pleased to answer your questions and give you individual advice. Contact details:

TEL.: +49 9221 807-383

FAX: +49 9221 807-177

Find more information and recipe ideas on: www.raps.com · info@raps.com

RAPS GmbH & Co. KG · Adalbert-Raps-Straße 1 · 95326 Kulmbach