

EXPERIENCE ASIA

LIQUID SEASONINGS: AUTHENTIC EXOTIC FLAVOUR



PERFORMANCE INSIDE



NEW

AUTHENTICITY FOR YOUR CUISINE

People today expect their food to take them on culinary expeditions. Unknown flavour concepts, exotic and authentic seasonings are en trend. Many dishes from faraway countries have now become firm favourites here. You can follow this trend with RAPS' LIQUID SEASONINGS, developed to be as clean and authentic as possible to appeal to a wide range of consumers. Young people especially like e. g. Ramen, the Japanese noodle soup, the variety of which is offered in more and more "Ramen restaurants". The popular Korean Bulgogi will certainly become a street food classic as well.



LIQUID SEASONING FOR CHICKEN RAMEN ART. 1714719-001

Liquid seasoning with a well-balanced chicken flavour for typical Japanese noodle soup.
Characteristics: Soy sauce, ginger, miso paste, fish sauce, Mirin (rice wine), natural flavouring with chicken flavour.
Contains: SOY, WHEAT, FISH

LIQUID SEASONING FOR BEEF RAMEN ART. 1714720-001

Liquid seasoning with a well-balanced beef flavour for typical Japanese noodle soup.
Characteristics: Soy sauce, ginger, miso paste, fish sauce, Mirin (rice wine), natural flavouring with meat flavour.
Contains: SOY, WHEAT, FISH

YOUR ADVANTAGES AT A GLANCE

- Made from authentic ingredients
- Slowly reduced sauces for an intensive flavour
- Selected high quality raw materials
- Trendy convenience products
- Without additives subject to declaration (on menus or menu plans)
- Without added preservatives
- Easy handling and versatile
- Ideal for front cooking concepts
- Can be added at any stage of cooking with a usage rate of 70 g/kg
- Available in 1.2 kg squeeze bottles

CHICKEN RAMEN Recipe no. 5507003

Quantity	Art.	Ingredients
600 g	1714719	LIQUID SEASONING FOR CHICKEN RAMEN
4.9 kg		Water
2.1 kg		Mie noodles, instant product
300 g		Eggs, hardboiled
1.0 kg		Spring onions
400 g		Chicken breast
30 g		Sesame seeds
30 g	1000818	CHILLI CRUSHED
640 g		Pak Choi

Method:

1. Chop the spring onions into rings, the eggs into halves.
2. Heat the water with LIQUID SEASONING FOR CHICKEN RAMEN.
3. Briefly fry the chicken breast and the pak choi in a pan.
4. Place the noodles into a bowl and add the hot broth.
5. Slice the chicken breast into bite-sized pieces. Place together with the pak choi onto the noodles.
6. Top with the eggs and spring onions. Garnish with sesame seeds and CHILLI CRUSHED.

LIQUID SEASONING TERI TORI ART. 1714724-001

Vegan liquid seasoning imparting the flavour of Teriyaki and Yakitori sauce, traditional Japanese flavours.
Characteristics: Mirin (rice wine), sake, ginger, spirit vinegar, garlic, onion.



TERI TORI CHICKEN SKEWERS Recipe no. 5506998

LIQUID SEASONING BULGOGI ART. 1714721-001

Vegan liquid seasoning, imparting the flavour of Korean Bulgogi.
Characteristics: Apple juice concentrate, miso paste, garlic, ginger, chilli, onion.
Contains: SOY, WHEAT



ROASTED BULGOGI BEEF Recipe no. 5507033

Quantity	Art.	Ingredients
3.3 kg		Rump steak
1.5 kg		Onions
900 g		Mixed-coloured bell peppers
3.3 kg		Glass noodles, cooked
450 g	1714721	LIQUID SEASONING BULGOGI
350 g		Spring onions
50 g		Sesame seeds
150 g	1000405	SESAME OIL COLD-PRESSED

Method:

1. Slice the rump steak, bell peppers and onions into pieces of equal size.
2. Slice the spring onions into fine rings.
3. Sear the meat and vegetables with the sesame oil in a pan.
4. Season with LIQUID SEASONING BULGOGI.
5. Heat the rice noodles and serve with the meat and vegetables.
6. Garnish with sesame seeds and spring onions.

LIQUID SEASONING SHICHIMI TOGARASHI ART. 1714722-001

Vegan liquid seasoning with a fruity note.
Characteristics: Orange juice concentrate, spirit vinegar, peeled sesame seed, ginger, pepper, chilli, garlic, onion.
Contains: SESAME



BEEF RAMEN SOUP
Recipe no.: 5507001



BULGOGI KOREAN BBQ
Recipe no.: 5506993



SHICHIMI TOGARASHI PORK BELLY
Recipe no.: 5507010



GET IN TOUCH, WE WILL GLADLY ADVISE YOU!

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