

YOU MIGHT ALSO BE INTERESTED IN:

MEDITERRANEAN PARTYBOX „COSTA'S“

Art. Nr.: 99100021

- versatile and individual creation possibilities
- ideal for parties or events
- heat resistance from 200 - 220°C
- fast cooking time (10-12 min.)
- waterproof
- sustainable
- something for every taste - also for vegetarians!

Wow your customers with a colourful selection of party boxes in your counter!



TREND MAGAZINE - MEDITERRANEAN -

Around the world
with the **MOGUNTIA**
Food Trends
2023



DEKORA® PROVENCE BRILLANT OKZ

FILLED CHICKEN LEG

- 1 kg Boneless chicken leg
- 120 g Dried tomatoes in oil
- 80 g Black olives without stone (blackened)
- 100 g **I56230 DEKORA® Provence Brillant OKZ**
- 80 g Rocket salad
- 4 g Parsley leaf fresh
- 4 g Rosemary fresh
- 4 g Thyme sprig
- 1 pcs Butcher's twine

RECOMMENDED PREPARATION:

Remove the chicken thighs from the bone, taking care to keep the shape. Remove the lower leg from the bone and cut it off underneath so that the cartilage remains on the thigh.

Roughly chop the dried tomatoes, olives and rocket. Now carefully place the mixture into the prepared the prepared chicken legs and place the herbs so that they stick out a little. Then tie up with butcher's twine and marinate with DEKORA® Provence Brillant.

COOKING RECOMMENDATION:

Bake in the oven at approx. 160 degrees until golden brown.

PRODUCTINFO

- Mediterranean all-rounder
- based on rapeseed oil without palm fat
- without allergens & without glutamate
- suitable for grill and pan
- flavour: spicy marinade with Mediterranean herbs

Click here for the recipe for stuffed leg of leg of lamb!



DEKORA® Provence Brillant OKZ
Art.Nr.: I56230 | Addition: 150-200 g/kg

DEKORA® GYROS GRA/DÖNER KEBAB



BEEF & CHEESE KEBAB

1 kg Young bull rump
1 kg Grilled cheese
100 g Vegetable onion
20 g **I59610 DEKORA® Gyros GRA/Döner Kebab OKZ**
1 Stk. Wooden skewer

RECOMMENDED PREPARATION:

Season the young bull's rump with DEKORA® Gyros GRA. Cut the grilled cheese into 0.5 cm thick slices. On the long wooden skewers, first half of the onion onto the long wooden skewers from the flat side. Then layer the beef rump alternately with the grilled cheese.

PREPARATION RECOMMENDATION:

Cook in the oven at 100°C until the core temperature reaches 65°C. cook.

The skewer must be cooked at home at 150°C for approx. 1 hour (depending on the desired degree of browning).

PRODUCTINFO

- versatile for gyros, kebab or Souvlaki
- no loss of juicyness
- without glutamate
- directly ready for use
- Flavour: typical oregano, paprika & parsley note, paprika & parsley

For the recipe for a Chicken-Kebab click here!



DEKORA® Gyros GRA/Döner Kebab
Art.Nr.: I59610 | Addition: 20 g/kg

PRODUCTINFO

- water-oil marinade for a creamy sauce
- without glutamate
- ready to use & easy to apply
- bright optics
- stable colour retention
- flavour: spicy-hot with a tomato/garlic note

In alternative:
Here is the recipe for a
vegetarian burger!



MEDITERRANEAN LAMB GOULASH

- 1 kg Boneless leg of lamb
- 50 g Aubergines
- 50 g Courgettes
- 50 g Onions raw
- 50 g Sugar snap peas
- 50 g Peppers
- 250 g **I58400 DEKORA® Balkans**
- 1 Stk. Garlic clove

RECOMMENDED PREPARATION:

Remove tendons and fat from the leg of lamb and cut evenly into 2 x 2 cm cubes. Wash and clean the vegetables, except for the sugar snap peas, into 2 x 2 cm pieces. Cut off the tops of the sugar snap peas and cut them and cut in half diagonally. Then, cook the pan-fried dish marinate with DEKORA® Balkan.

PREPARATION RECOMMENDATION:

Sear hotly in the pan and cook over moderate heat. Deglaze with cream, white wine or stock according to taste.



DEKORA® Balkans
Art.Nr.: **I58400** | Addition: **100-200 g/kg**