

OUR NEW TREND PRODUCT

AROMETTE® SOUTH ASIAN JIAO YAN

Art. No.: M4256 10

- **Traditional Chinese spice blend Jiao Yan** made from salt & pepper with a **South Asian twist**
- Perfect for marinating prawns, fish steaks or chicken
- Carefully **selected signature spices**: coriander, ginger, green and black peppercorns, cinnamon and turmeric
- With garlic and a **hint of citrus fruits**
- Perfect for sealing in the the flavor of **seafood, fish, chicken and succulent pork ribs**



COLORFUL REASONS FOR ASIAN COOKING

Asian cuisine is one of the most popular trends, but why?

75 % of German consumers buy products from **Asian cuisine**.*

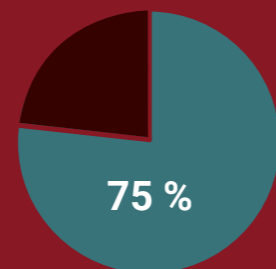
Thanks to the **increasing influence of Eastern** inspirations on our culinary and social world, **modern interpretations of traditional Asian specialities** are being developed and offered more often.**

Due to their **appealing freshness, delicious flavors, and vibrant colors**, these dishes are gaining significant traction in the market.

*Moguntia, „Would you buy this?“, own survey (n=503), 2022

**The Food People, Cuisines & Ingredients - Trend Prediction 2022/23, 2021

Asian Cuisine



- Buy products
- Do not buy products



TREND MAGAZINE

- ASIAN -

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



DEKORA® CURRY BRILLANT OKZ

PRODUCT INFO

- Ready-to-use marinade – for immediate use
- Bright yellow look with glossy effect – an eye-catcher for your counter
- Spicy-aromatic curry note with visible pepper
- Allergen-free and glutamate-free
- Halal certified

Click here for the recipe of a Teriyaki skewer!



TEPPANYAKI SPECIAL ROLL

1 kg Young bull's hip
200 g King oyster mushroom
200 g Bean sprouts
100 g **DEKORA® Curry Brillant OKZ** | I56330
20 g Honey
5 g Fresh chillies
8 pcs. MOGUNTIA Bamboo Skewers 15 cm | M97007

PRODUCTION RECOMMENDATION:

Cut the young bull's hips into eight thick strips (to 3 cm wide and 3 mm thin). Spread the strips with honey, cut the oyster mushroom lengthwise into 2 mm thick slices and place on top of the hip strips. Put the bean sprouts and a small strip of chilli on top and then roll up. Place three rolls in a row and skewer them. Finally, brush with the marinade.

PREPARATION RECOMMENDATION:

Grill or roast on the barbecue or in a pan.

DEKORA® CURRY BRILLANT OKZ
Art.No: **I56330** | Addition: **100 g/kg**
GTIN: 4008337991714

SUMMER TEPPANYAKI ROLL

50 g Snap peas
50 g Bamboo shoots raw
50 g Red onions
50 g Carrots raw
50 g Zucchini raw
5 g **DEKORA® Asia** | I51370
8 pcs. Rice paper Lien Ying

PRODUCTION RECOMMENDATION:

Chop the onions, carrots and courgettes. Then soak the rice sheets briefly and place two pre-soaked plates on top of each other. Place a snow pea, sprouts and vegetable sticks on top. Turn right and left and then roll.

PREPARATION RECOMMENDATION:

Place on the grill and cook over indirect heat.

PRODUCT INFO

- Ready-to-use seasoning salt with anti-sticking effect for a quick application
- No leaking of meat juices in the counter
- Fruity-hot ginger with coriander and a light chilli note
- Without allergens and glutamate-free

The complete recipe is right here!



DEKORA® ASIA
Art.No.: **I51370** | Addition: **30 g/kg**
GTIN: **4008337513701**

DEKORA® CURRIMA MARINADE

PRODUCT INFO

- Indian seasoning sauce – ready to use provided
- Perfect for making aromatic Indian stir-fry dishes
- Savoury curry with a strong mustard note
- With visible herbs & spices for an appealing look in your counter
- Glutamate-free

Discover the recipe for a Kimchi Chicken here!



THAI-BBQ-CURRY

- 1 kg Chicken breast fillet
- 30 g Beans green raw
- 30 g Sugar snap peas
- 60 g Spring onions
- 100 g Courgettes raw
- 50 g Onions red
- 50 g Peppers mix fresh
- 50 g Bamboo shoots raw
- 50 g Carrots
- 50 g **DEKORA® Currima Marinade** | I59960
- 20 g **DEKORA® Asia** | I51370
- 300 g Coconut milk
- 8 pcs. Aluminium trays, round for countertop presentation | I8143400

PRODUCTION RECOMMENDATION:

Cut the chicken breast fillet into 2 × 2 cm cubes. Cut the vegetables into strips. Make a delicious marinade with the coconut milk, the Currima and the Asian marinade and fold in the meat and vegetables. Then fill cleanly into the aluminium trays.

PREPARATION RECOMMENDATION:

Place on the grill and cook over indirect heat. Sear in the pan (without the aluminium bowl) and then leave to cook.



DEKORA® CURRIMA MARINADE
Art.No.: I59960 | Addition: 200 g/kg
GTIN: 4008337994029