

PERFECT FOR ANY PAN OF ALL KIND

## MARINETTE® FIX STROGANOFF

Art. No.: M4457 15  
GTIN: 4008337445729

- Content: 800 g
- Packing: Bag
- Addition: 400 g/kg
- Free from allergens
- Free from glutamate
- Ready-to-use
- Spicy taste with visible vegetable pieces



### WARM REASONS FOR TRADITIONAL CUISINE

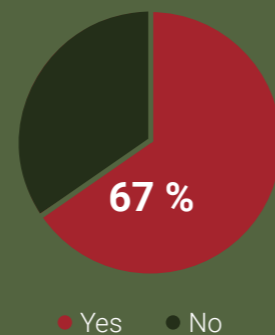
Traditional cuisine is very popular, but why?

In difficult times, consumers fall back on the **familiar and pleasant** but this time with a **gourmet character!**\*

Thanks to **new modern makeovers**, Oktoberfest classics such as grandma's roast pork or the Bauerntopf can be rediscovered through unusual variations, combining **the traditional magic of typical dishes with new taste experiences.**

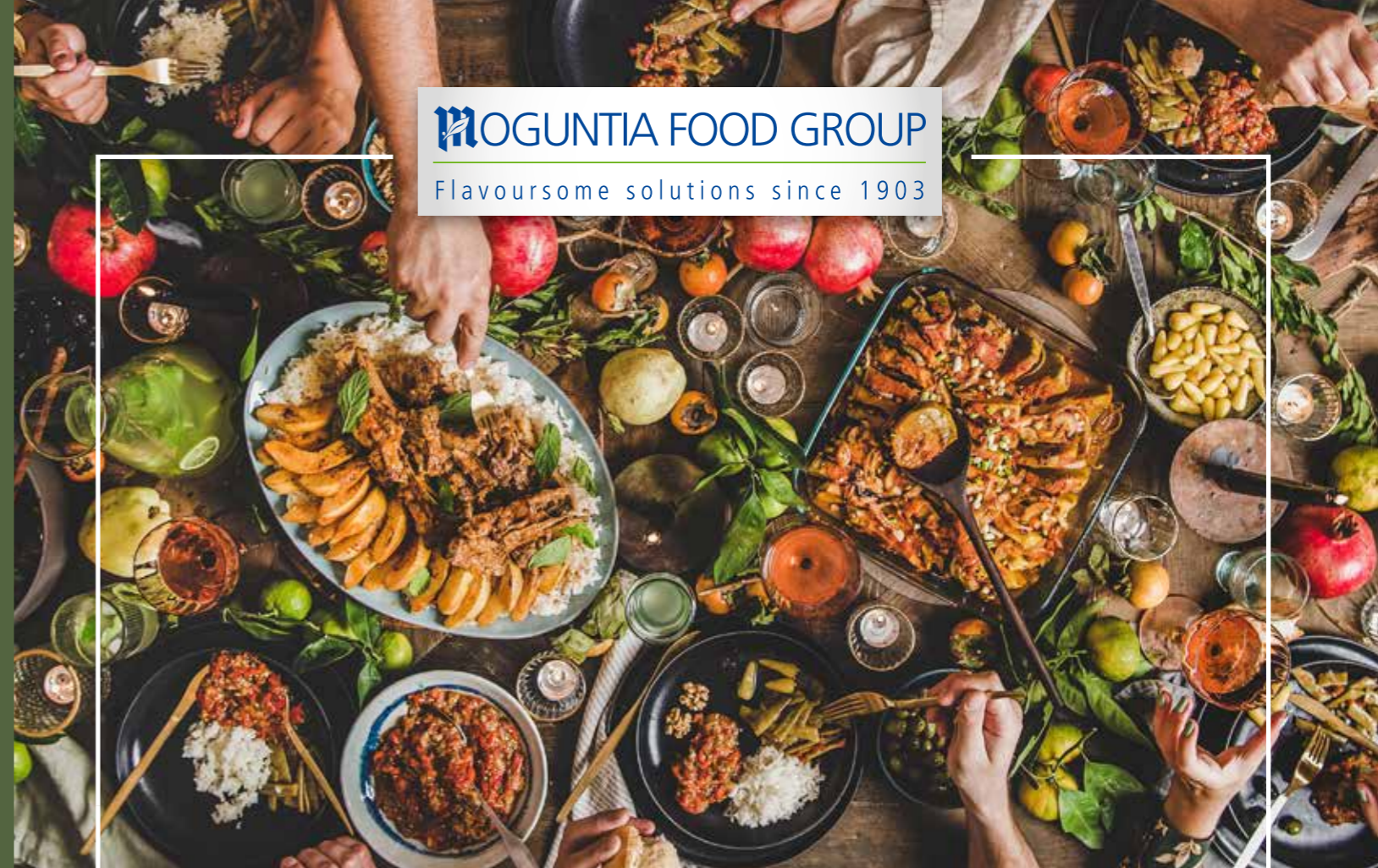
Through the **expanded perception of our senses**, aromas and flavours of a traditional but also modern cuisine can be felt even better to experience the cosy feeling of a warm food embrace.\*

Would you buy this traditional dish with a modern twist? \*\*



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

\*\* Moguntia, „Would you buy this?“, own survey (n=503), 2023



# TREND MAGAZINE

- HOME -



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



# DEKORA® WINZERSTEAK BRILLANT



## SMOKED PORK CHOP POTATO NOODLE PAN

1 kg Smoked pork  
1 kg Schupfnudeln (potato noodle)  
500 g Mild wine sauerkraut  
100 g Raw spring onion  
100 g Cherry tomatoes  
50 g **DEKORA® Winzersteak Brillant OKZ** | I58440

### RECCOMENDED PREPARATION:

Cut the smoked pork into cubes and the hot rinsed spring onions into fine strips. Wash and quarter the tomatoes. Squeeze the sauerkraut well.

Mix all ingredients carefully with the DEKORA® Winzersteak Brillant.

### PREPARATION:

Fry in the pan over medium heat for about 10 minutes.

## PRODUCT INFO

- Spicy marinade with a hint of pepper and paprika
- Free from allergens
- Free from glutamate
- Perfect for the grill and pan

The recipe for an Alsatian roast is here!



**DEKORA® Winzersteak Brillant OKZ**  
Art.No.: I58440 | Addition: 150-200 g/kg  
GTIN: 4008337991844



# DEKORA® GRANNY'S ROAST PORK

## PRODUCT INFO

- Rustic flavour profile with caraway, pepper and garlic
- Free from allergens
- Free from glutamate
- „Narrow“ declaration

The recipe for a Nuremberg pan is here!



## DELICACY SKEWER

- 1 kg Boneless pork neck
- 300 g Cooked potatoes
- 150 g Schallotts
- 150 g Spring onions raw
- 100 g DEKORA® Winzersteak Brillant OKZ | I58440
- 10 g DEKORA® Raffiné Preparation for spice marinade | I56600
- 5 g **DEKORA® Granny's Roast Pork** | G84110

### RECCOMENDED PREPARATION:

Cut the neck into fist-seized pieces and marinate the DEKORA® Winzersteak. Peel the shallots and wash them hot. Wash the spring onions in hot water and cut them into 5 cm long sticks. Skewer the meat, onion and spring onions alternately until the skewer is full.

Rub the potatoes with DEKORA® Raffiné and DEKORA® Grandma's Roast Pork. Place the skewer in the middle of a cooking bag and then spread the potatoes all around.

### PREPARATION:

Cook the skewer in the cooking bag over indirect heat on the BBQ or in the oven at 130°C for one hour.



**DEKORA® Granny's Roast Pork**  
Art.No.: **G84110** | Addition: **20-25 g/kg**  
**GTIN: 4008337841101**



## MARINETTE® PORCINI CREAM

### PRODUCT INFO

- Spicy marinade with a distinct porcini mushroom note
- Free from allergens
- Free from glutamate
- Perfect for creamy stir-fry dishes

The recipe for a veal ragout is available here!



## VEGETARIAN FARMER'S CASSEROLE

500 g Beetroot cooked  
500 g Potatoes peeled and cooked  
200 g Canned chickpeas drained  
200 g Onions raw  
200 g MARINETTE® porcini cream ready marinade | M4565  
100 g Spring onions raw  
25 g Garlic raw

### RECOMMENDED PREPARATION:

Cut the potatoes, beetroot, onions and spring onions into rough cubes. Cut the garlic as finely as possible, drain the chickpeas in a sieve and rinse briefly.

Finally, mix all the ingredients together with the MARINETTE® Porcini Cream mushroom cream.

### PREPARATION:

Cook through in the pan or in the oven.



**MARINETTE® Porcini Cream**  
Art.No.: **M4565** | Addition: **150 g/kg**  
**GTIN: 4008337994449**