

GASTROline



Product catalogue



A close-up photograph of a chef's hands in a white uniform, one hand holding a small amount of orange-brown powder (likely a spice) and the other hand sprinkling it onto a plate of food. The food includes a piece of meat with a dark sauce, cauliflower, and green herbs. The background is blurred, showing a kitchen setting.

Kitchen Professionals

Prymat GastroLine is a specialised division of Prymat sp. z o.o., serving the catering sector. We strive to provide customers with the highest quality seasoning and food additives. For years we have been sharing suggestions with chefs, inspiring them and encouraging them to be creative in the kitchen. We want our products to make their work easier, quicker and more efficient. Our products are based on experience in the retail market and many years of collaboration with professional chefs.

PRYMAT GASTROLINE PRODUCTS

We love herbs and spices! They are what determines the flavour, aroma and colour of the dish. Let's break down stereotypes and use familiar seasonings in original ways! We would like to share with you some of our ideas and suggestions how to use herbs and spices effectively when cooking. Your guests are certain to appreciate original ideas.

PRYMAT'S OFFERING:

- Herbs and herb mixes
- Single ingredient seasoning
- Spice mixes
- Mustards
- And many other products vital to every professional kitchen

Herbs and herb mixes



Enjoy the excellent aroma of a variety of herbs. Season your dishes and give them an exceptional, unique flavour. This is what makes your cooking stand out from the rest!

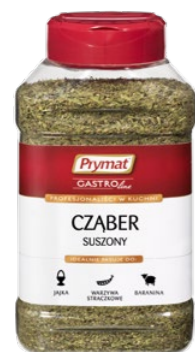


DRIED BASIL

* net weight	230 g
* no. of items in bulk package	9
* shelf life (months)	36

BASIL

Basil is the basis of Italian pizza and pasta sauces, as well as an ingredient in meat fillings, minestrone soup and salads. Combining it with olive oil produces a marinade for chicken, turkey, beef medallions, aubergine, courgette and peppers. When preparing cold dishes, mix the basil in at the start, and for hot dishes add it just before the end. You can also use basil to make flavoured olive oil or an infusion to flavour chocolate creams and sauces.



DRIED SAVOURY

* net weight	130 g
* no. of items in bulk package	6
* shelf life (months)	24

SAVOURY

The distinctive, sharp flavour of savoury makes it suitable for single-pot dishes such as stews, for game or lamb ragout. You can also use it for cream or tomato sauces, as well as in bean, lentil and pea dishes. Cooks use savoury in their own cold cuts and sausages to bring out the flavour and make them easier to digest. Add it a few minutes before you finish cooking, since cooking it for too long can make it turn bitter.



DRIED WILD GARLIC

* net weight	75 g
* no. of items in bulk package	6
* shelf life (months)	24

WILD GARLIC

Wild garlic looks completely different to common garlic in cloves, although the flavour and aroma of this herb are deceptively similar to it. Wild garlic has a wide range of uses. It can be added to curd cheese, butter, soups, salads, meat and flavoured olive oil, as well as to marinades. Combined with cream, natural yoghurt, buttermilk or natural kefir, makes an interesting addition to salads and dips.



DRIED TARRAGON

* net weight	200 g
* no. of items in bulk package	9
* shelf life (months)	24

TARRAGON

The flavour of tarragon provides the essence to French Béarnaise Sauce, served with steaks. To bring out the full flavour of the tarragon, heat it up in wine before adding it to the sauce. Tarragon combined with olive oil, mustard and garlic is the ideal marinade for steaks and beef scallops. You can also use it in salads, for sea foods, vegetable and meat stuffings, and in flavoured vinegar. Remember that hot dishes should be seasoned with tarragon when they are nearly cooked.



DRIED DILL

* net weight	130 g
* no. of items in bulk package	6
* shelf life (months)	36

DRIED DILL

* net weight	200 g
* no. of items in bulk package	10
* shelf life (months)	36



DRIED PARSLEY

* net weight	190 g
* no. of items in bulk package	9
* shelf life (months)	36



DRIED LOVAGE

* net weight	120 g
* no. of items in bulk package	6
* shelf life (months)	36



DRIED BAY LEAF

* net weight	80 g
* no. of items in bulk package	10
* shelf life (months)	36



Herbs and herb mixes



Our range includes a wide variety of aromatic herbs, which are the basis of European cuisine.



DRIED MARJORAM

- * net weight **150 g**
- * no. of items in bulk package **9**
- * shelf life (months) **36**



DRIED MARJORAM

- * net weight **150 g**
- * no. of items in bulk package **10**
- * shelf life (months) **36**



DRIED MARJORAM

- * net weight **500 g**
- * no. of items in bulk package **1**
- * shelf life (months) **36**



DRIED ROSEMARY

- * net weight **250 g**
- * no. of items in bulk package **6**
- * shelf life (months) **36**



DRIED OREGANO FLOWERS

- * net weight **85 g**
- * no. of items in bulk package **6**
- * shelf life (months) **36**

OREGANO FLOWERS

Oregano flowers are naturally associated with Mediterranean cuisine, particularly with Italian cooking and the taste of tomato sauces or aromatic Italian olive oil served with bread. However this herb is also held in high regard in Spanish, Mexican and Turkish cuisine as an original addition to cheese, meat or fish stuffings or dressings. Dried oregano flowers will make an original, even intriguing seasoning for popular Italian dishes such as pizza, pasta, grilled vegetables, cheese, fish and frutti di mare.



DRIED THYME

- * net weight **140 g**
- * no. of items in bulk package **6**
- * shelf life (months) **36**



DRIED OREGANO

- * net weight **110 g**
- * no. of items in bulk package **6**
- * shelf life (months) **36**



DRIED OREGANO

- * net weight **200 g**
- * no. of items in bulk package **10**
- * shelf life (months) **36**



DRIED OREGANO

- * net weight **650 g**
- * no. of items in bulk package **1**
- * shelf life (months) **36**



PIZZA HERBS

- * net weight **200 g**
- * no. of items in bulk package **9**
- * shelf life (months) **24**



RECIPE: FOCACCIA WITH COCKTAIL TOMATOES

- 40 g fresh yeast • 1/2 glass warm water • 700 g wheat flour • 1 tsp sugar
- 2 tbs olive oil • 300 g cocktail tomatoes • black olives • green olives • to taste: Prymat GastroLine Dried oregano, Dried rosemary, iodised sea salt, Nigella seed

Mix the water together with the sugar and crumbled yeast. Once the leavening is prepared, set it aside for 5 minutes. Then transfer it to a mixing bowl, add the flour, pinch of salt, 3 tbs olive oil and start to knead the dough. Transfer the ready dough to a bowl, cover it with a cloth and set it aside in a warm place to rise. Wash the tomatoes and cut them in half. Slice the olives. Heat the oven to 200°C. Arrange bread in a baking tray greased with olive oil. Then place the olive slices and tomatoes on top with the cut facing up, sprinkle generously with oregano, rosemary and salt, then drizzle with olive oil. Bake the focaccia for around 15-20 minutes until golden.

Herbs and herb mixes



The ready-made herb mixes of the Prymat GastroLine let you bring out and accentuate the natural flavour of the dishes cooked. Their strength comes from nature, which guarantees fullness of their flavour and aroma.



GARDEN HERBS

* net weight	110 g
* no. of items in bulk package	6
* shelf life (months)	36

GARDEN HERBS

Garden herbs consist of various herbs composed in consistent proportions. This means you can be sure of always achieving the same culinary result. To retain the fullness of the aroma, add it towards the end of the boiling or stewing. Use it for vegetable soups, poultry, salads and dishes with groats and curd cheese. With the subtle addition of garden herbs you will be able to prepare aromatic herb butter.



ITALIAN COOKING HERBS

* net weight	180 g
* no. of items in bulk package	6
* shelf life (months)	24

ITALIAN COOKING HERBS

The composition of herbs and seasoning which makes up the Italian cooking herbs gives dishes the characteristic aroma of Italian and Mediterranean cuisine. You can use it to enrich the flavour of tomato sauces, pizza, bruschetta, single-pot meals, Italian pasta and roasted meats. It will also be perfect for minestrone soup, cream of tomato, stuffings for cannelloni and lasagne, and for marinating grilled meat and vegetables. Remember to add it near the end of the cooking.



DRIED PROVENÇAL HERBS

* net weight	300 g
* no. of items in bulk package	9
* shelf life (months)	36

HERBES DE PROVENCE

The most popular herbs in the South of France are Herbes de Provence, whose aroma defines the entirety of French cuisine. They are perfectly suited to soups and salads. You can add them to sauces, fillings, marinades and minced and roasted meat. Herbes de Provence are also ideal for use as seasoning for vegetable and potato casserole with cheese. Be sure not to add too much due to their intensive flavour. Add while cooking or towards the end.



MINI PIZZA RECIPE

- 300 g pizza flour, preferably special Italian flour
- ¾ glass of water
- 20 g fresh yeast
- 1 tbs sugar
- 2 tbs olive oil
- 200 g tomato passata
- 200 g yellow mozzarella
- 4 slices of ham e.g. luncheon meat
- 100 g mushrooms
- 1 tbs butter for frying
- handful of cocktail tomatoes
- fresh basil to garnish (optional)
- to taste: Prymat GastroLine Sea salt, Ground black pepper, Italian cooking herbs

Mix the yeast in ½ of the water and set aside for 15 min. Blend together the prepared leaven, flour, olive oil, salt and the remaining water, transfer it to a pastry board and knead until the dough is soft and does not stick. Set aside in a warm place to rise (approx. 45 min). Divide the dough into 4 portions and form them into round pancake shapes. Place portions on a baking tray greased with oil, cover with a cloth and set aside for 15 min. Slice the mushrooms, fry them briefly in butter and add salt and pepper. Cover the pizza bases with passata, sprinkle with Italian cooking herbs and grated cheese. Arrange the diced ham, mushrooms and cocktail tomatoes on top. Bake for around 10 min in an oven preheated to 250°C.

Single ingredient seasoning



Sprinkle the bread with nigella seeds. Grind the cloves in a mortar and add to the spiced, fruity sauce. Set off on a culinary journey full of intensive flavours and colours.



ANISEED

* net weight	20 g
* no. of items in bulk package	20
* shelf life (months)	36

ANISEED

Aniseed is a spice commonly used by chefs to flavour bread, baked goods and fruit sauces. The taste for Balkan and Indian cuisine has meant that cooks often add this spice to pork or poultry dishes, and to flavoured rice. The seeds can be used whole, crushed in a mortar or ground in a pepper mill. The seeds can also be fried or roasted before use, which gives them a deep flavour. Add aniseed at the start of cooking.



NIGELLA SEED

* net weight	450 g
* no. of items in bulk package	6
* shelf life (months)	18

NIGELLA

Nigella is a popular addition to bread and cheeses. It can be used instead of seeds or nuts for sprinkling over salads, hummus and vegetable pastes. By adding it to sauces, roasted meat and single-pot meals you can bring out the flavours perfectly, ground nigella is also ideal as a substitute for pepper. Crush it in a mortar before use to bring out its flavour. Nigella oil and powder also work perfectly in the kitchen. It is best to add it at the start of cooking.



WHOLE CINNAMON

* no. of item	3
* no. of items in bulk package	15
* shelf life (months)	24



GROUND CINNAMON

* net weight	320 g
* no. of items in bulk package	6
* shelf life (months)	36



WHOLE CINNAMON

* net weight	250 g
* no. of items in bulk package	6
* shelf life (months)	24



DRIED GRANULATED GARLIC

* net weight	1,05 kg
* no. of items in bulk package	9
* shelf life (months)	36



DRIED GRANULATED GARLIC

* net weight	1 kg
* no. of items in bulk package	10
* shelf life (months)	36



DRIED GRANULATED GARLIC

* net weight	3,65 kg
* no. of items in bulk package	1
* shelf life (months)	36



OLD POLISH GARLIC MIX

* net weight	400 g
* no. of items in bulk package	6
* shelf life (months)	24



DRIED GROUND GARLIC

* net weight	800 g
* no. of items in bulk package	10
* shelf life (months)	24



DRIED GARLIC FLAKES

* net weight	280 g
* no. of items in bulk package	6
* shelf life (months)	24



WHOLE NUTMEG

* no. of item	2
* no. of items in bulk package	12
* shelf life (months)	24



GROUND NUTMEG

* net weight	350 g
* no. of items in bulk package	6
* shelf life (months)	36



Single ingredient seasoning



The aromatic scent of cloves, the warming strength of ginger and the yellow hue of turmeric are only a few of the spicy benefits of the Prymat GastroLine seasoning range. Seasoning versatility means that dishes are simply exceptional.



WHOLE WHITE MUSTARD SEED

▪ net weight **600 g**
 ▪ no. of items in bulk package **6**
 ▪ shelf life (months) **36**

WHITE MUSTARD SEED

Mustard seed has a sweet yet slightly sharp flavour, which adds a distinctiveness to roasted meats, cold cuts and herbal butter. If you want to strengthen the flavour even more, you just need to crush it before use. Mustard seeds are used for pickles and marinades – cucumbers and other vegetables preserved in vinegar. You can also heat mustard seeds in white wine or in wine vinegar, then once it cools make an intense vinaigrette sauce.



WHOLE CLOVES

▪ net weight **280 g**
 ▪ no. of items in bulk package **6**
 ▪ shelf life (months) **36**

CLOVES

In your cooking you may use cloves for both sweet (confitures, compote, confectionery) and spicy foods (pâtés, beef stew, goulash). They are also perfect for marinating herring, and for adding to sauces such as beer and mustard, or red wine with rosemary. Whole cloves can be stuck into meat before roasting, so that the flavour penetrates into the food quicker. You can also pierce an onion with them and add them to broth or soup to give it a unique flavour - in this case add it at the start of cooking.



GROUND GINGER

▪ net weight **250 g**
 ▪ no. of items in bulk package **6**
 ▪ shelf life (months) **36**

GINGER

When you want to give dishes a distinctive and original character, add ginger to vegetarian as well as meat dishes. Remember this when preparing beef tripe, oriental soups (e.g. tom kha) and cream of carrot or pumpkin. Ground ginger blends perfectly with biscuits, gingerbread, cakes and fruit salads. It is also well suited to baked apples and fruit sauces. It is best to add ginger towards the end of cooking so that it keeps its flavour.



GROUND CARDAMOM

▪ net weight **300 g**
 ▪ no. of items in bulk package **6**
 ▪ shelf life (months) **36**

CARDAMOM

Cardamom goes perfectly with dishes such as pilau, poultry and fish. It is best to add it near the end of cooking, so that it retains its qualities. You can also fry it lightly before using it, to additionally intensify the flavour. Cardamom can also be added to marinated herring and pickles, as well as cakes and biscuits, desserts, pancakes and Crêpes, and fruit confitures, sauces and compote, e.g. made from blackcurrant. The taste of coffee is excellently complemented by cardamom, which adds an oriental note.



GROUND CUMIN

▪ net weight **500 g**
 ▪ no. of items in bulk package **10**
 ▪ shelf life (months) **24**

CUMIN

Indian cuisine owes its exceptional flavour and character to cumin. Remember, though, that its flavour is very intense, so it should be used sparingly to avoid dominating the taste of the dish. Add it while cooking, adapting the quantity to requirements. You can also add cumin to grilled meats, stews, and fish or vegetable dishes, such as aubergines or beans. It is also ideal for enhancing the flavour of steamed dishes.



WHOLE CARUM

▪ net weight **800 g**
 ▪ no. of items in bulk package **9**
 ▪ shelf life (months) **36**



GROUND CARUM

▪ net weight **300 g**
 ▪ no. of items in bulk package **6**
 ▪ shelf life (months) **36**



Single ingredient seasoning



Even the simplest of dishes acquires an unparalleled flavour with these herbs and spices. Saffron and vanilla pods enchant with their intensive aromas, and enrich the flavour of many sweet baked products, desserts, and others.



GROUND CORIANDER

* net weight	700 g
* no. of items in bulk package	10
* shelf life (months)	36

CORIANDER

Ground coriander is an excellent spice for meats - beef, lamb, game and poultry, as well as for goulashes, soups and salads. Add it when starting to boil or stew to obtain the distinctive flavour and aroma of this spice. You can add it confidently to fish and sea food too, and use it to flavour fried rice. Coriander also enhances the flavour of sweet baked products, such as carrot cake or biscuits.



GROUND TURMERIC

* net weight	350 g
* no. of items in bulk package	6
* shelf life (months)	36

TURMERIC

Dishes can be cooked with a beautiful colour and distinctive flavour thanks to turmeric. Combining turmeric with yoghurt gives you a marinade for poultry, or a sauce for vegetable snacks and chicken salad. Use turmeric for rice and pasta dishes, and for cream of carrot or pumpkin, preferably while they boil. Heat it up in a dry pan, or else in oil or clarified butter, before you add it to strengthen its flavour.



JUNIPER BERRIES

* net weight	260 g
* no. of items in bulk package	6
* shelf life (months)	36

JUNIPER BERRIES

Juniper berries are used above all in preparing game and fatty meats, goulash, pâtés and meat fillings. Juniper berries allow you to give your dishes not only an exceptional flavour, but also a delicate forest aroma. It is best to add them when starting cooking as an ingredient in a marinade - they can be used whole or crushed. Juniper can be used in bigos and other cabbage dishes, and with mushrooms. It is also ideal for enriching red wine-based sauces and fruit desserts.



WHOLE ALLSPICE

* net weight	600 g
* no. of items in bulk package	9
* shelf life (months)	36



WHOLE ALLSPICE

* net weight	600 g
* no. of items in bulk package	10
* shelf life (months)	36



Paprika



Paprika is along with pepper, one of the most popular and commonly used seasonings in almost every kitchen. It is by adding this that you not only perfectly season a dish, but also give it a beautiful colour.



CAYENNE GROUND CHILLI PEPPER

* net weight	720 g
* no. of items in bulk package	9
* shelf life (months)	36



CHILLI THREADS

* net weight	50 g
* no. of items in bulk package	6
* shelf life (months)	12



CHILLI FLAKES

* net weight	350 g
* no. of items in bulk package	6
* shelf life (months)	12



GROUND CHILLI PEPPER

* net weight	720 g
* no. of items in bulk package	9
* shelf life (months)	36



GROUND CHILLI PEPPER

* net weight	800 g
* no. of items in bulk package	10
* shelf life (months)	36



GROUND SWEET PEPPER

* net weight	720 g
* no. of items in bulk package	9
* shelf life (months)	36



GROUND SWEET PEPPER

* net weight	800 g
* no. of items in bulk package	10
* shelf life (months)	36



GROUND SWEET PEPPER

* net weight	2,65 kg
* no. of items in bulk package	1
* shelf life (months)	36



WORTH KNOWING

What else can you use paprika for?

Paprika goes with meat, vegetables, cheese, fish and sea food. It not only enhances the flavour, but also gives dishes a beautiful and distinctive colour. You can use it for marinating, in fish and egg pastes, and for preparing colourful yoghurt- and mayonnaise-based sauces. Paprika is also a must in soups, goulash, sauces and vegetables dishes.

To intensify the flavour and colour of paprika even more, briefly fry it with garlic and onion before adding it to a dish. Remember to sprinkle paprika on meat before frying it, as this means that it will caramelize better and the whole dish will take on greater clarity.



SWEET PAPRIKA FLAKES

* net weight	450 g
* no. of items in bulk package	9
* shelf life (months)	24



SMOKED GROUND SWEET PEPPER

* net weight	720 g
* no. of items in bulk package	9
* shelf life (months)	24



GROUND HUNGARIAN SWEET PEPPER

* net weight	780 g
* no. of items in bulk package	9
* shelf life (months)	36

Pepper is your greatest ally in the kitchen! Use it to season vividly flavoured meats, delicate soups and even desserts!

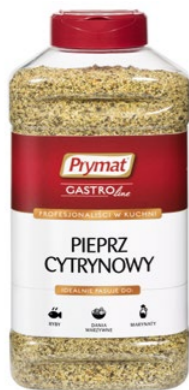


GROUND WHITE PEPPER

* net weight	390 g
* no. of items in bulk package	6
* shelf life (months)	36

WHITE PEPPER

Ground white pepper is milder and less visible than black, which makes it perfect for seasoning fish and sea foods, light sauces and cream soups, mashed potatoes, and parsley or celery purée. Use it to bring out the flavour of sautéed dishes, bullions, salads and vegetable juices, pâtés and white meats. It also works perfectly as an addition to sophisticated desserts. Add it when cooking is nearly finished, or season a dish when it is served.



LEMON PEPPER

* net weight	900 g
* no. of items in bulk package	9
* shelf life (months)	24

LEMON PEPPER

Lemon pepper is a coarse grained mixture which includes ground black pepper and grated lemon peel. It goes perfectly with fried, frilled and roasted fish. You can add it as you start preparing a dish, as an ingredient of a marinade, or just after it is served. Lemon pepper is also well suited to cold sauces and yoghurt- or cream-based dips served with salads and vegetables.



COARSE GROUND BLACK PEPPER

* net weight	320 g
* no. of items in bulk package	6
* shelf life (months)	36

COARSE GROUND BLACK PEPPER

Coarse ground black pepper perfectly complements steaks and tender white meats. It also goes excellently with salads, sandwiches, and tomatoes with mozzarella and basil. And it is a must as an ingredient in raw meat dishes like beef tartare or carpaccio. By adding it to a single-pot dish, sauce or soup, you can be certain that it will be tangible and dominant, and added to a marinade in combination with mustard it will bring out the character of a dish and enhance its flavour. Add while cooking or towards the end.



GROUND BLACK PEPPER

* net weight	820 g
* no. of items in bulk package	9
* shelf life (months)	36



GROUND BLACK PEPPER

* net weight	1 kg
* no. of items in bulk package	10
* shelf life (months)	36



GROUND BLACK PEPPER

* net weight	2,5 kg
* no. of items in bulk package	1
* shelf life (months)	36



CRUSHED BLACK PEPPER

* net weight	770 g
* no. of items in bulk package	9
* shelf life (months)	36

CRUSHED BLACK PEPPER

Crushed black pepper is an excellent addition to steaks, or to beef or game carpaccio. It is worth reaching for when cooking roast beef, and for marinating all types of meats or grilled vegetables. You can also use it in desserts to break up the sweetness. Crushed black pepper not only adds flavour, it also improves the appearance of a dish with its visible, coarse grained structure.



BLACK PEPPERCORNS

* net weight	800 g
* no. of items in bulk package	9
* shelf life (months)	36



BLACK PEPPERCORNS

* net weight	900 g
* no. of items in bulk package	10
* shelf life (months)	36



RED PEPPERCORNS

* net weight	200 g
* no. of items in bulk package	6
* shelf life (months)	24

Pepper



Its spicy flavour and strong aroma are why this is the most popular of seasonings. Only pepper of the highest quality gives food the desired spiciness.



CRUSHED COLOURED PEPPER

* net weight	360 g
* no. of items in bulk package	6
* shelf life (months)	24



COLOURED PEPPERCORNS

* net weight	350 g
* no. of items in bulk package	6
* shelf life (months)	36



GROUND HERBAL PEPPER

* net weight	600 g
* no. of items in bulk package	10
* shelf life (months)	36



RECIPE: STUFFED PEPPERS

- 100 g rice • 1 onion • 4 cloves garlic • 300 g minced beef-pork • 1 sprig parsley • 2 yellow peppers • 2 red peppers • 1 tomatoes • 80 g yellow cheese of mozzarella • 2 tbs olive oil • to taste: Prymat GastroLine Ground turmeric, Dried oregano, Cayenne pepper, Sea salt, Ground herbal pepper

Boil the rice in salted water. Glaze the diced onion in a small amount of oil. Add the chopped garlic and minced meat. Fry everything and season to taste. Then add the boiled rice and chopped parsley. Cut the peppers in half, sprinkle the insides with seasoning and fill with the meat. Place a slice of tomato on top. Arrange the prepared peppers in a casserole dish with a small amount of water, pour on some olive oil and roast for around 45 minutes at 200°C. 10 minutes before removing them, place a slice of mozzarella or grated yellow cheese on each pepper. Roast until the cheese browns.

Spice mixes



Let us help you in your everyday cooking. Use our perfectly blended seasoning mixes which always give the same ideal result.



RED CURRY

* net weight	400 g
* no. of items in bulk package	6
* shelf life (months)	24



YELLOW CURRY

* net weight	900 g
* no. of items in bulk package	10
* shelf life (months)	24



GREEN CURRY

* net weight	350 g
* no. of items in bulk package	6
* shelf life (months)	24



CHINESE COOKING SPICES

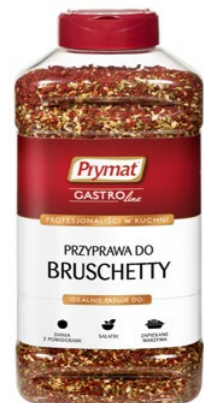
* net weight	360 g
* no. of items in bulk package	6
* shelf life (months)	24

CHINESE COOKING SPICES

This seasoning for Chinese cuisine consists of a blend of aromatic herbs and spices. It includes ingredients commonly used in Chinese food - onion, turmeric, chilli, ginger, cinnamon, cumin and coriander. The presence of turmeric, chilli and cinnamon gives a dish a beautiful colour. The cinnamon, cumin and coriander enhance the food with hot and spicy notes.



Ready-made spice mixes are an excellent choice for all those who are seeking tried and tested solutions for their cooking. Adding a pinch to a dish guarantees culinary success.



BRUSCHETTA SEASONING

* net weight	500 g
* no. of items in bulk package	9
* shelf life (months)	12

BRUSCHETTA SEASONING

Bruschetta seasoning will be ideal for tomato sauces, dishes stewed in tomatoes, and pastes made from sun-dried tomatoes or olives. You can also add it to cold salad sauces, hot sauces for meat and fish, meat and vegetable bakes, pizzas and pasta. By using this seasoning, you can quickly and easily create the atmosphere of an Italian kitchen and prepare aromatic, herb-scented Mediterranean marinades for meat and vegetables.



SEASONING FOR CHIPS

* net weight	600 g
* no. of items in bulk package	6
* shelf life (months)	6

SEASONING FOR CHIPS

This seasoning for chips allows you to present your guests with a simple product in an interesting way. It brings out the flavour and adds a distinctive colour to the food. It is worth having not only when making chips, but also other potato dishes - potato pancakes and bakes, roast potatoes and potato discs. It is a good idea to use the mix for potato and vegetable salads, crisps, filled potatoes, gratin and mash, as well as creamed potatoes.



CLASSIC GRILL SEASONING

* net weight	950 g
* no. of items in bulk package	9
* shelf life (months)	36



CLASSIC GRILL SEASONING

* net weight	1 kg
* no. of items in bulk package	10
* shelf life (months)	36



SPICY GRILL SEASONING

* net weight	1 kg
* no. of items in bulk package	10
* shelf life (months)	36



MULLED WINE AND BEER SPICES

* net weight	800 g
* no. of items in bulk package	10
* shelf life (months)	36

MULLED WINE AND BEER SPICES

You can also use the mulled wine and beer spices to flavour hot fruit sauces for meat, and for serving fruit such as plums, pears and apple with meat. You can use this mix to prepare an aromatic spiced honey syrup for stewing plums or pears in. Mulled wine and beer spices can also vary the flavour of mousses, deserts and chocolate cakes, as well as biscuits and gingerbread. It combines well with cardamom, aniseed, vanilla or lemon grass.



GOULASH SEASONING

* net weight	1 kg
* no. of items in bulk package	10
* shelf life (months)	24

GOULASH SEASONING

Goulash seasoning can be used in two ways - combine it with oil and marinate meat with it for a few hours before you start cooking, or add the seasoning to goulash while it is cooking. Before adding it to a dish, heat it in a pan with onion or smoked bacon - this will bring out its flavour. You can also use this mix to season lecsó, filling for stuffed cabbage leaves, meat-and-veg dishes, chops and meatballs.

Make use of these perfectly composed seasoning blends which will help to satisfy a basic rule of cooking - repeatability of flavour.



PORK NECK SEASONING

- * net weight **800 g**
- * no. of items in bulk package **10**
- * shelf life (months) **36**

PORK NECK SEASONING

Combined with oil it creates an excellent marinade, which will leave meat extremely flavoursome, delicate and juicy at the same time. Without this treatment, the pork neck quickly dries out, and the fat covering it turns the meat hard. The pork neck seasoning not only enhances the flavour, but also improves the colour of meat, so you can marinade a whole neck in it, which can then be sliced after roasting and served cold.



CHICKEN SEASONING

- * net weight **1,1 kg**
- * no. of items in bulk package **9**
- * shelf life (months) **24**



CHICKEN SEASONING

- * net weight **1 kg**
- * no. of items in bulk package **10**
- * shelf life (months) **24**



CHICKEN SEASONING

- * net weight **3,8 kg**
- * no. of items in bulk package **1**
- * shelf life (months) **24**



MINCE SEASONING

- * net weight **1 kg**
- * no. of items in bulk package **10**
- * shelf life (months) **24**

MINCE SEASONING

Mince seasoning is perfect for mince patties and meatballs from pork or beef, and for burgers. You can also use it to season pâtés, meatloaf, meat bakes, roulades and shashliks. A few pinches of the seasoning to enrich the flavour of minced meat and give it a unique herbal aroma.



SEASONING FOR ROASTS

- * net weight **1 kg**
- * no. of items in bulk package **10**
- * shelf life (months) **24**

SEASONING FOR ROASTS

Seasoning for roasts will make an excellent addition to pork, beef, veal or poultry meat. When preparing a sauce for a roast, thoroughly mix the seasoning together with a small amount of oil, rub it into the washed and wiped meat, then place it in the fridge for a few hours. After marinating, transfer the meat to a grill pan and roast it until dark and crisp. Once roasted, leave the meat aside for a few minutes, which will leave it even tastier.



ROAST CHICKEN SEASONING

- * net weight **3,8 kg**
- * no. of items in bulk package **1**
- * shelf life (months) **24**



MEAT SEASONING

- * net weight **1,1 kg**
- * no. of items in bulk package **9**
- * shelf life (months) **24**



GINGERBREAD SPICES

- * net weight **500 g**
- * no. of items in bulk package **10**
- * shelf life (months) **24**

GINGERBREAD SPICES

You can use these spices not only for baking gingerbread, but also in chocolate cakes and biscuits, as well as for preparing chocolate sauces and syrups for stewing fruit such as apples, pears, cherries or plums. This mixture lets you give a spicy flavour to chocolate mousses or creams, hot chocolate or apple sponge. You can also use gingerbread spices for savoury sauces, pork or game ragout - they will give these an original flavour.

The Prymat GastroLine spice mix line includes proven flavor compositions loved by chefs.



PIZZA HERBS

* net weight	600 g
* no. of items in bulk package	10
* shelf life (months)	24

PIZZA HERBS

Pizza herbs go perfectly with the flavour of tomatoes, so you can add them to tomato sauce, as well as prepare bruschetta and meat or vegetable bakes with cheese. Combine them with olive oil and garlic and use it to marinade olives or meat, giving them a Mediterranean flavour. Pizza herbs also ideally enhance the flavour of ratatouille and other stewed vegetable dishes - all it takes is a pinch to add character to a meal.



FISH SEASONING

* net weight	800 g
* no. of items in bulk package	10
* shelf life (months)	24



FISH AND SEAFOOD SEASONING

* net weight	900 g
* no. of items in bulk package	9
* shelf life (months)	24



COARSE-GRAINED STEAK SEASONING

* net weight	950 g
* no. of items in bulk package	9
* shelf life (months)	24



SPINACH SEASONING

* net weight	450 g
* no. of items in bulk package	6
* shelf life (months)	12

SPINACH SEASONING

Spinach seasoning is characterised by its distinctive combination of cheese flavour and aroma with the addition of such seasoning as salt, garlic, pepper and turmeric. This mixture will go perfectly with all types of spinach dishes in cream or bechamel sauce. It makes spinach dishes easier to prepare - omelettes, bakes, pastas and cream of spinach and mushroom soup.



PORK SEASONING

* net weight	900 g
* no. of items in bulk package	9
* shelf life (months)	24

PORK SEASONING

You can use pork seasoning as an ingredient of a marinade, or rub it into meat immediately before coating, baking to stewing. It is a must when preparing pork chops, loins or schnitzels. Olive oil with pork seasoning and mustard added is ideal for marinading barbecued pork neck. You can also use it for frikadelle, and fillings for pierogis or stuffed cabbage leaves.



POTATO SEASONING

* net weight	1 kg
* no. of items in bulk package	10
* shelf life (months)	24

POTATO SEASONING

With this mix you can vary the flavour of boiled, roasted and fried potatoes, as well as potato pancakes and salads. You can also use the mix to flavour potato medallions and home made crisps. Use the potato seasoning to enrich the taste of potato and cream of potato soups. It will also make a perfect addition to bakes, such as potatoes baked with cream and bacon, or potato and vegetable bake with mushrooms.



HONEY RIB SEASONING

* net weight	800 g
* no. of items in bulk package	10
* shelf life (months)	24

HONEY RIB SEASONING

Honey rib seasoning will allow you to quickly and easily cook perfectly tasting pork ribs, as well as more sophisticated veal or lamb ribs. Remember to choose ribs with a high meat content, with only small amounts of fatty growths. You can use honey rib seasoning when making fried, grilled and roasted ribs, as well as the sauce to stew ribs in.

Try out the various seasoning mixes which will help you prepare popular dishes inspired by various parts of the world.



GARAM MASALA

- * net weight **370 g**
- * no. of items in bulk package **6**
- * shelf life (months) **24**

GARAM MASALA

Garam masala mix consists of some exceptionally aromatic spices including cumin, black pepper, coriander, cloves and nutmeg. It is added to vegetarian as well as meat dishes, giving them a unique characteristic flavour. Add it to a marinade with yoghurt and leave it for a few hours, this will leave the meat tender and more aromatic.



GYROS KEBAB SEASONING

- * net weight **900 g**
- * no. of items in bulk package **9**
- * shelf life (months) **36**



GYROS KEBAB SEASONING

- * net weight **1 kg**
- * no. of items in bulk package **10**
- * shelf life (months) **36**



GYROS KEBAB SEASONING

- * net weight **3.5 kg**
- * no. of items in bulk package **1**
- * shelf life (months) **36**



SUNDRIED TOMATOES WITH GARLIC AND BASIL

- * net weight **350 g**
- * no. of items in bulk package **6**
- * shelf life (months) **12**

SUNDRIED TOMATOES WITH GARLIC AND BASIL

Sundried tomatoes with garlic and basil are a splendid mixture for Mediterranean cuisine. They are well suited to Greek salad or Italian pasta. They also complement fish well, giving it a distinctive flavour. Add them to roasted vegetables, to make them take on a hint of Italian flavour. They also go perfectly with fresh tomatoes and marinades.



CLASSIC SALAD SAUCE

- * net weight **1 kg**
- * no. of items in bulk package **9**
- * shelf life (months) **18**

CLASSIC SALAD SAUCE

Classic garden salad sauce is an aromatic blend of herbs and spices, which combined with olive oil, oil, yoghurt, mayonnaise or tomato sauce works perfectly when preparing sauces and dips for salads and raw vegetables. You can also combine it with olive oil and use it to drizzle Italian mozzarella with tomatoes, or as a caprese sauce.



SALAD SAUCE WITH CHIVES

- * net weight **920 g**
- * no. of items in bulk package **9**
- * shelf life (months) **18**



SPICY GARLIC TZATZIKI SAUCE

- * net weight **1 kg**
- * no. of items in bulk package **10**
- * shelf life (months) **24**

TZATZIKI

Mix the tzatziki thoroughly with Greek or natural yoghurt to obtain an excellent sauce for grilled meats and vegetables. Add some freshly chopped chives or mint to the sauce to enrich its flavour. Tzatziki can also be served as a dip for raw vegetables or snacks, a salad dressing or a sauce for bakes, pizzas or tarts. It is also suitable to add to a ragout or single-pot meals. Tzatziki sauce tastes best cooled, so do not forget to put it in the fridge before serving.



WORTH KNOWING

Soups, stewed dishes and meat or vegetable broths should preferably be lightly salted at the start to release the aroma of the ingredients. Add it according to taste towards the end of cooking. When preparing liver, always use the salt when it is nearly fried, otherwise the meat will lose its colour and become tough.

Remember that salt is not only an addition to savoury dishes, you can also use it in desserts. Salty caramel, or chocolate with salt - these are perfect combinations!

Salt is also great for preparing crusts, or as an eye-catching decoration on cocktail glasses. You just have to dampen the rim of the glass with lemon or lime juice and gently sprinkle it with salt.



SALT FLAKES

* net weight	450 g
* no. of items in bulk package	6
* shelf life (months)	24



COARSE GRAIN SEA SALT

* net weight	1,8 kg
* no. of items in bulk package	9
* shelf life (months)	24

Salts

Thanks to salt, dishes take on a specific taste. Sometimes all it takes is a pinch to get the perfect result.



FINE GRAIN EVAPORATED ALPINE SALT

* net weight	1 kg
* no. of items in bulk package	10
* shelf life (months)	24



FINE GRAIN LOW SODIUM SALT

* net weight	350 g
* no. of items in bulk package	12
* shelf life (months)	24



FINE GRAIN PINK HIMALAYAN SALT

* net weight	350 g
* no. of items in bulk package	12
* shelf life (months)	24



IODISED ROCK SALT

* net weight	1 kg
* no. of items in bulk package	10
* shelf life (months)	24



FINE GRAIN SEA SALT

* net weight	1 kg
* no. of items in bulk package	15
* shelf life (months)	24



COARSE GRAIN SEA SALT

* net weight	900 g
* no. of items in bulk package	15
* shelf life (months)	24



NON-IONISED PRESERVING SALT

* net weight	1 kg
* no. of items in bulk package	10
* shelf life (months)	24



PICKLING SALT

* net weight	1 kg
* no. of items in bulk package	10
* shelf life (months)	12



IODISED HERBAL SALT

* net weight	1 kg
* no. of items in bulk package	10
* shelf life (months)	24



IDEAL FOR RESTAURANTS AND FOOD SERVING ESTABLISHMENTS

Mustards and sauces are among the most popular additions to all kinds of sandwiches, toasters, gratins, burgers, pizzas, hot dogs and salads. Sauces are also great as ingredients of dips, as well as marinades for meats. No grilled food should be without them - sausages, shashlik, ribs and snacks such as chips and nachos. With Prymat GastroLine mustards and sauces added, every dish will acquire exceptional character and a unique flavour!

PRYMAT'S OFFERING:

- Mustards
- Ketchups
- Mayonnaises
- Ready-made sauces

Mustards and ready-made sauces



Add mustard to sauce, use it to prepare aromatic marinades, or to bring out the sharpness of salad dressing. Then just savour the exceptional flavour of the dishes it is used in.



CZECH MUSTARD

* net weight	2,5 kg
* no. of items in bulk package	1
* shelf life (months)	4



DELI MUSTARD

* net weight	2,5 kg
* no. of items in bulk package	1
* shelf life (months)	6



SAREPTA MUSTARD

* net weight	2,5 kg
* no. of items in bulk package	1
* shelf life (months)	6



MILD KETCHUP

* net weight	2,9 kg
* no. of items in bulk package	1
* shelf life (months)	3



SPICY KETCHUP

* net weight	2,9 kg
* no. of items in bulk package	1
* shelf life (months)	3



FRENCH MUSTARD

* net weight	690 g
* no. of items in bulk package	6
* shelf life (months)	6



TABLE MAYONNAISE

* net weight	2,6 kg
* no. of items in bulk package	1
* shelf life (months)	4



MAYONNAISE SAUCE

* net weight	5 kg
* no. of items in bulk package	1
* shelf life (months)	3



TABLE MAYONNAISE

* net weight	800 g
* no. of items in bulk package	6
* shelf life (months)	4

Mustards and ready-made sauces

Prymat
GASTROline



SPICY KETCHUP

• net weight **1 kg**
• no. of items in bulk package **6**
• shelf life (months) **6**



MILD KETCHUP

• net weight **1 kg**
• no. of items in bulk package **6**
• shelf life (months) **6**



CREAMY MAYONNAISE

• net weight **950 g**
• no. of items in bulk package **6**
• shelf life (months) **6**



TABLE MUSTARD

• net weight **1 kg**
• no. of items in bulk package **6**
• shelf life (months) **6**



BARBECUE SAUCE

• net weight **1 kg**
• no. of items in bulk package **6**
• shelf life (months) **6**



GARLIC SAUCE

• net weight **950 g**
• no. of items in bulk package **6**
• shelf life (months) **6**



DANISH REMOULADE SAUCE

• net weight **950 g**
• no. of items in bulk package **6**
• shelf life (months) **6**



MEXICAN SAUCE

• net weight **1 kg**
• no. of items in bulk package **6**
• shelf life (months) **6**



THOUSAND ISLAND DRESSING

• net weight **950 g**
• no. of items in bulk package **6**
• shelf life (months) **6**



JALAPENO-MANGO SAUCE

• net weight **1 kg**
• no. of items in bulk package **6**
• shelf life (months) **6**



SWEET CHILLI SAUCE

• net weight **1 kg**
• no. of items in bulk package **6**
• shelf life (months) **6**



Prymat
GASTROline



RECIPE: SHRIMP TEMPURA WITH THAI STYLE VEGETABLES

- 8 raw peeled shrimps 16/20
- 60 ml Prymat GastroLine Mango - Jalapeño Sauce
- 1 lemon grass
- 200 g mixed Chinese vegetables
- 1 red onion
- 100 g tempura
- 40 ml dark soya sauce
- 40 ml Prymat GastroLine Sweet Chilli Sauce
- 40 g fresh chopped coriander
- 20 g yellow curry paste
- 60 ml good quality coconut milk
- 4 lime leaves
- salt to taste
- oil for frying

Salt the shrimps and add the Prymat GastroLine Mango - Jalapeño Sauce along with the coriander and finely chopped lemon grass. Marinate it for a minimum of 2 hours. Meanwhile fry the vegetables in a well-heated pan along with the onion cut into feathers, adding the curry paste, Sos Prymat GastroLine Sweet Chilli Sauce and soya sauce. After 2-3 minutes add the coconut milk and lime leaves. Reduce for a moment and your Thai-style vegetables are ready. Remove the shrimps from the fridge and coat them in the prepared tempura. Deep fry them until golden.

Try, taste, season. Don't be afraid to experiment with flavours and seasonings. This is how the best culinary ideas are born.



FRIED ONION
 * net weight **500 g**
 * no. of items in bulk package **15**
 * shelf life (months) **9**



FRIED ONION
 * net weight **600 g**
 * no. of items in bulk package **9**
 * shelf life (months) **12**



FRIED ONION
 * net weight **2 kg**
 * no. of items in bulk package **1**
 * shelf life (months) **12**



BREADCRUMBS
 * net weight **900 g**
 * no. of items in bulk package **10**
 * shelf life (months) **12**



BREADCRUMB COATINGS
 * net weight **600 g**
 * no. of items in bulk package **10**
 * shelf life (months) **9**



PANKO - JAPANESE STYLE BREADCRUMBS
 * net weight **1 kg**
 * no. of items in bulk package **10**
 * shelf life (months) **15**



CLASSIC COARSE GRAINED MARINADE
 * net weight **900 g**
 * no. of items in bulk package **9**
 * shelf life (months) **24**



DRIED SOUP-GREENS
 * net weight **1,6 kg**
 * no. of items in bulk package **1**
 * shelf life (months) **24**



Try out the single ingredient seasonings and food additives, and savour the exceptional taste of the dishes created.



GROUND GARLIC
 * net weight **1 kg**
 * no. of items in bulk package **10**
 * shelf life (months) **36**



DRIED MARJORAM
 * net weight **150 g**
 * no. of items in bulk package **10**
 * shelf life (months) **36**



STOCK CUBES
 * net weight **2,3 kg**
 * no. of items in bulk package **1**
 * shelf life (months) **12**



GROUND SWEET PEPPER
 * net weight **800 g**
 * no. of items in bulk package **10**
 * shelf life (months) **36**



GROUND BLACK PEPPER
 * net weight **900 g**
 * no. of items in bulk package **10**
 * shelf life (months) **36**



CHICKEN STOCK CUBES
 * net weight **2,3 kg**
 * no. of items in bulk package **1**
 * shelf life (months) **12**



PORK GELATINE
 * net weight **1 kg**
 * no. of items in bulk package **10**
 * shelf life (months) **36**



VEGETABLE STOCK CUBES
 * net weight **2,3 kg**
 * no. of items in bulk package **1**
 * shelf life (months) **12**



The range of accompaniments for food includes vital products which constitute a traditional and natural complement to the art of cooking.



SUGAR WITH REAL VANILLA

- * net weight **10 g**
- * no. of items in bulk package **25**
- * shelf life (months) **12**



EDIBLE CITRIC ACID

- * net weight **1 kg**
- * no. of items in bulk package **10**
- * shelf life (months) **36**



EDIBLE PORK GELATINE

- * net weight **1 kg**
- * no. of items in bulk package **10**
- * shelf life (months) **36**



RECIPE: HOME MADE CHEESECAKE WITH FRUIT MOUSSE

- 2 glasses wheat flour • 1 tsp baking powder • 2 eggs • 100 g butter • 50 g icing sugar • 2 tbs cocoa • mass: 1 kg triple ground cream cheese • 3 eggs • 100 g butter 82% • 1 pack vanilla pudding • juice of ½ oranges • any dried fruit e.g. apricots, cranberries, raisins • 500 g fresh or frozen forest fruits or raspberries • 100 g icing sugar • to taste: 1 packet Prymat Sugar with real vanilla

Melt the butter in a pan, add the eggs, sugar and cocoa. Mix together then set aside to cool. Sieve the flour into the cooled mass, along with the baking powder, and combine into a smooth dough. Pour into a mould and bake until it passes the dry stick test, at a temperature of 180C. Prepare the mass: beat the yolks together with the butter and sugar into a fluffy mass. Add the cheese, instant pudding, dried fruits (optional), and the juice of the orange halves, then mix together until the ingredients combine. Then add the egg whites beaten into a stiff foam, with a pinch of salt added. Combine with the cheese mass and pour onto the baked and cooled base. Place in an oven pre-heated to 180°C, and bake for around 50 minutes. Serve the baked then cooled cheesecake with the mousse prepared earlier from the fresh or frozen forest fruits.

Universal seasoning



Lift up the lid of the pot. Add the universal seasoning to the boiling soup, sauce or meat. The way you like it. Perfect for every culinary challenge.



UNIVERSAL VEGETABLE SEASONING

- * net weight **15 g x 400 pcs.**
- * no. of items in bulk package **400 pcs.**
- * shelf life (months) **24**



UNIVERSAL VEGETABLE SEASONING

- * net weight **1 kg**
- * no. of items in bulk package **15**
- * shelf life (months) **24**



UNIVERSAL VEGETABLE SEASONING

- * net weight **1,5 kg**
- * no. of items in bulk package **10**
- * shelf life (months) **24**



GRILL SEASONING

- * net weight **500 g**
- * no. of items in bulk package **6**
- * shelf life (months) **24**



FISH SEASONING

- * net weight **500 g**
- * no. of items in bulk package **6**
- * shelf life (months) **24**



POULTRY SEASONING

- * net weight **500 g**
- * no. of items in bulk package **6**
- * shelf life (months) **24**



TASTE OF NATURE UNIVERSAL VEGETABLE SEASONING

- * net weight **4 kg**
- * no. of items in bulk package **1**
- * shelf life (months) **24**

FLAVOUR OF NATURE UNIVERSAL SEASONING

Taste of nature universal vegetable seasoning has a wide range of uses. You can add it to soups, meat, fish, salads, single-pot meals, hot sauces and cold dips. It is a must when marinating and coating, as well as for preparing sandwich pastes and creams, fillings and savoury pastries. You can also use it when preparing your own marinades for meat, fish and vegetables. It is flavour perfectly complements single-pot meals where you rely on the flavour and aroma of the meal as a whole.



MEAT SEASONING

- * net weight **500 g**
- * no. of items in bulk package **6**
- * shelf life (months) **24**



LIQUID CONDIMENTS FOR SOUPS AND MEALS

- * net volume **1 l**
- * no. of items in bulk package **8**
- * shelf life (months) **24**



UNIVERSAL VEGETABLE SEASONING

- * net weight **5 kg**
- * no. of items in bulk package **1**
- * shelf life (months) **24**



TASTE OF SUMMER UNIVERSAL VEGETABLE SEASONING

- * net weight **5 kg**
- * no. of items in bulk package **1**
- * shelf life (months) **24**



LIQUID CONDIMENTS FOR SOUPS AND MEALS

- * net volume **33 l**
- * no. of items in bulk package **1**
- * shelf life (months) **24**



LIQUID CONDIMENTS FOR SOUPS AND MEALS

- * net volume **33 l**
- * no. of items in bulk package **1**
- * shelf life (months) **24**



GLUTAMATE-FREE LIQUID CONDIMENTS FOR SOUPS AND MEALS

- * net volume **4,8 l**
- * no. of items in bulk package **1**
- * shelf life (months) **24**

A bouquet of flavours and aromas enclosed in a little cube. Create a special base for conjuring up your signature dish.



MUSHROOM STOCK CUBES

- * net weight **900 g**
- * no. of items in bulk package **1**
- * shelf life (months) **12**



BEEF STOCK CUBES

- * net weight **900 g**
- * no. of items in bulk package **1**
- * shelf life (months) **12**



CHICKEN STOCK CUBES

- * net weight **900 g**
- * no. of items in bulk package **1**
- * shelf life (months) **12**

MUSHROOM STOCK

Mushroom stock is the essence of the flavours of dried mushrooms and vegetables. It is perfect as a base for soups and sauces. You can use it for flavouring meat, cabbage, groats or rice for risotto. It is also worth using to enhance the flavour of stewed meats, single-pot dishes or game goulash, as well as pouring over meat as it roasts. Reach for this when you have no fresh or dried mushrooms to hand. One cube is enough to prepare half a litre of broth.

BEEF BROTH

Due to its rich and intense flavour, beef broth is excellently suited to preparing soups such as chickpea or cream of lentil. You can also use it to prepare goulash, beef cuts and beef roulades, single-pot meals, and sauces. Use it to replace salt in ragout and meat dishes with vegetables, and stewed dishes. One cube is enough to prepare half a litre of broth.

CHICKEN STOCK

Golden chicken stock cubes are the concentrated flavour of chicken and vegetable broth. It forms an excellent base for delicate soups (such as cream of vegetable), white sauces, goulash, chicken roasts and traditional soups. You can also use it to enhance the flavour when boiling rice, groats, vegetables or white meat, or to add it on its own as a broth with a distinct flavour. One cube is enough to prepare half a litre of broth.



INSTANT CHICKEN BROTH

- * net weight **1 kg**
- * no. of items in bulk package **10**
- * shelf life (months) **12**



INSTANT BEEF BROTH

- * net weight **1 kg**
- * no. of items in bulk package **10**
- * shelf life (months) **12**

INSTANT CHICKEN BROTH

Instant chicken broth is the concentrated flavour of chicken and vegetable broth, mainly used in cooking as a base for soups and sauces. Try it for boiling rice or groats in. Do not be afraid to use it for making sauces for fish and sea foods, vegetable bakes, and as an extra to strengthen fish broth. Two teaspoons of instant chicken broth (10g) are enough to make half a litre of broth.

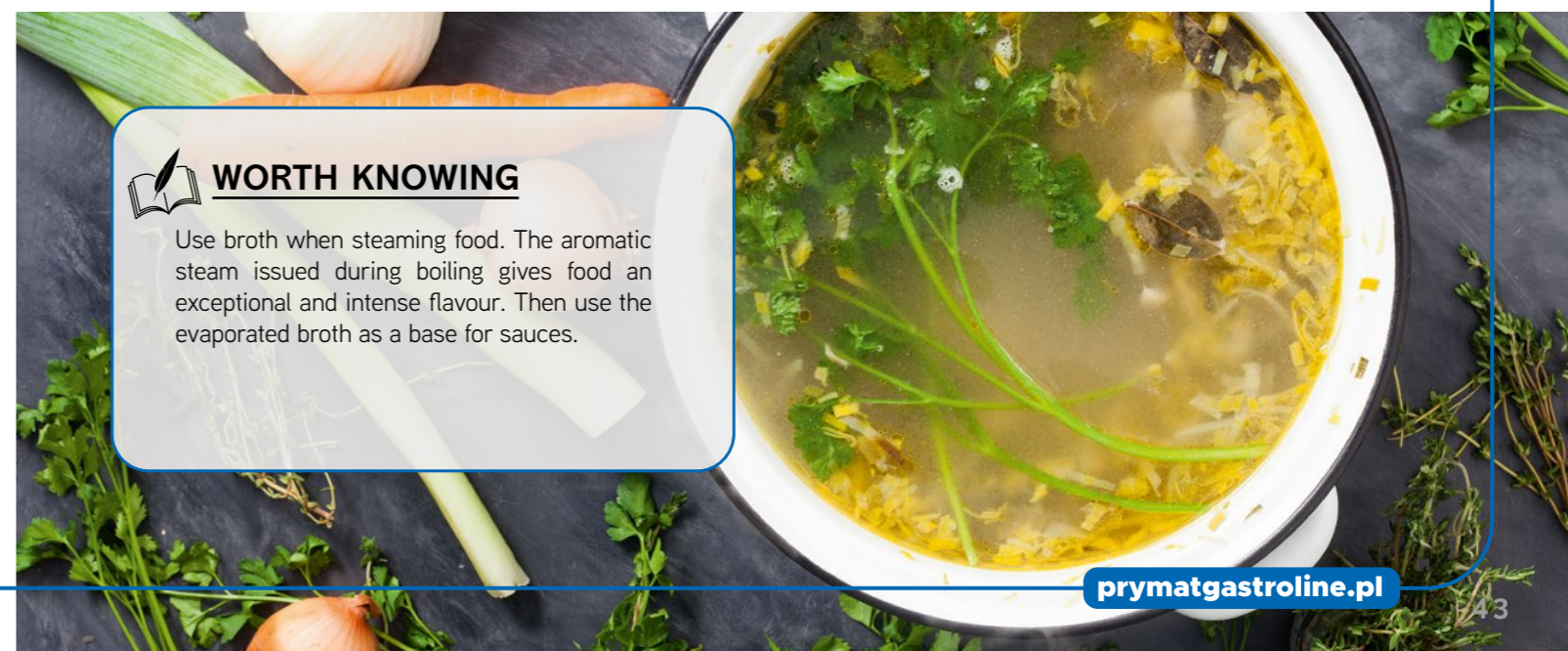
INSTANT BEEF BROTH

Instant beef broth is the concentrated flavour of beef and vegetable broth, with a characteristic dark hue and distinct taste. You can use it as a base for filling soups, dark sauces, or French onion soup. Add it to mince too, when making burgers or meatballs, as it swells the meat and gives it a distinctive flavour. Two teaspoons are enough to prepare half a litre of broth.



WORTH KNOWING

Use broth when steaming food. The aromatic steam issued during boiling gives food an exceptional and intense flavour. Then use the evaporated broth as a base for sauces.



Thick. Sauces without lumps. Always excellent.



BOLOGNESE SAUCE

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **12**

BOLOGNESE SAUCE

Bolognese sauce combined with minced meat forms a truly Italian addition to spaghetti, lasagne, cannelloni or other dishes from that popular national cuisine. When using Bolognese sauce, you can be sure that it will always have the same flavour and aroma, thanks to the same proportions of particular herbs being used - sweet paprika, basil, oregano, rosemary and thyme. Importantly, our Bolognese sauce makes it easy to obtain the right consistency of a sauce.



DARK SAUCE FOR ROASTS

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **12**



LIGHT SAUCE FOR ROASTS

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **12**



MUSHROOM SAUCE

- net weight **1 kg**
- no. of items in bulk package **10**
- shelf life (months) **12**

MUSHROOM SAUCE

Mushroom sauce is an excellent addition to meat, fish and vegetarian dishes. You can combine the sauce with products which bring out its originality and character, such as blue cheese, green pepper, capers and dry white wine. You can also use it in meat or vegetable casseroles.



RECIPE: BOLOGNESE SAUCE

- 2 diced onions • 3 chopped garlic clove • 1 diced carrot • 1 diced celery stem • 1 tbs tomato paste • ½ l Kucharek GastroLine chicken broth • ½ l peeled tomatoes • Rapeseed oil for frying • 2 tbs Kucharek GastroLine Bolognese sauce • 100 g grated parmesan • to taste: sugar, Prymat GastroLine ground and black pepper

Fry the onion, garlic and vegetables in oil in a saucepan. Stir continuously, and after a few minutes add the tomato paste. Then add the Kucharek GastroLine Bolognese sauce, pour in the broth and tomatoes, and boil everything for a while. Season according to taste and sprinkle with grated cheese. The sauce can be blended into a smooth mass before serving.



Soups and roux

Make your guests their favourite soups, always confident of their flavour.



WHITE BORSCHT

- * net weight **1 kg**
- * no. of items in bulk package **10**
- * shelf life (months) **12**



INSTANT RED BORSCHT

- * net weight **1 kg**
- * no. of items in bulk package **10**
- * shelf life (months) **12**



MUSHROOM SOUP

- * net weight **1 kg**
- * no. of items in bulk package **10**
- * shelf life (months) **12**



SILESIA STYLE SOUR FLOUR SOUP

- * net weight **1 kg**
- * no. of items in bulk package **10**
- * shelf life (months) **12**



DARK ROUX

- * net weight **800 g**
- * no. of items in bulk package **9**
- * shelf life (months) **12**



LIGHT ROUX

- * net weight **800 g**
- * no. of items in bulk package **9**
- * shelf life (months) **12**



RECIPE: ITALIAN CHICKEN AND OLIVE SOUP

- 1 tbs butter • 30 ml oil from sundried tomatoes with herbs • 1 red onion • 2 cloves garlic • 1 sprig green onion • 1 chicken breast
- 1 tbs drilled black olives • 1 tbs drilled green olives • 4 sundried tomatoes with herbs • 1 tsb capers • 100 ml dry red wine • 1.5 l Kucharek chicken broth • 1 glass peeled tomatoes • 1 tbs Kucharek light roux • 1 sprig basil • 2 tbs pine nuts • to taste: Prymat Dried thyme, Sea salt, black peppercorns

Glaze the diced onion, chopped garlic and spring onions in butter with oil. Add the chicken strips, a few peppercorns and the thyme. Fry everything for a few minutes. Then add the olives cut into strips, sundried tomatoes and capers. Pour in the wine and broth and boil for around 10 minutes. Add the tomatoes to the soup, season taste and stir. Finally add the roux prepared according to the description on the packet. Boil everything for around 4 minutes. Finally add the chopped basil. You can garnish the finished soup with sprigs of basil and pine nuts.



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