

Die Fleischerei

Autumn delights

The fall offers a variety of culinary specialties prepared with seasonal products such as mushrooms, pumpkin, fruit and nuts. The Nubassa Gewürzwerk (Viernheim, Germany) has the corresponding products and unusual recipes in its program. For hearty roasts and sophisticated pan-fried dishes, the company recommends its colorful Quicksoft marinades and diverse roasting spices.

One 2016 highlight is the fruity-hearty apple-cranberry roast, filled with the CL/AF apple-cranberry fruit mix and marinated with CL/AF Quicksoft pepper-cream. The red, slightly spicy marinade is free of E numbers and has no allergens that are subject to declaration. With green pepper, chili and paprika, this specialty gives pan-fried dishes and roasts the right spice note. The addition of liquid results in a delicious, easy-to-make creamy sauce.

The hearty “Heide-Braten”, filled with CL/AF broccoli vegetable mix is also a good fall choice. The “Heide-Braten Grün” CL/AF spice mixture for roasted meat includes encapsulated salt, pepper, onions and leek, which gives meat a spicy flavor. The vegetable filling with broccoli, carrots and mushrooms harmonizes perfectly with it.

The refined “Herbstzauber” chicken pan-dish spice with Quicksoft CL/AF apple wine and fresh Hokkaido pumpkin perfectly fits the magic golden season. The lively and fruity, slightly spicy yellow sauce with pieces of real apple, pepper, ginger and a light hint of wine, promises an unforgettable taste.

The Gewürzwerk also presents its new Nubalan CL/AF Ferm. This liquid fermented spice extract intensifies the taste of all types of meat products, inhibits the growth of microorganisms in a natural manner and is thus an optimal fresh ingredient for autumn frying-pan dishes and roast specialties.

The hearty “Heide-Braten”, filled with CL/AF broccoli-vegetable mix, is highly suited to the fall.

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