

PREMIUM PLANT MIX



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all

hef's Own

REMIUM

LANT MIX

700g/15/bs/e

PREMIUM PLANT MIX

AUTHENTIC BEEFTASTE

Seasoned plant based alternative to beef.

ONLY 3 STEPS

Mix only with water and oil and produce great results.

HIGH IN FIBRE

Rich source of plant based fibre.

VERSATILE

Delivering high-quality, chef-inspired solutions in the most flexible of formats.



PREPARATION IN ONLY 3 STEPS



I. MIX Mix the Custom Culinary[®] Chef's Own™ Premium Plant Mix with water and oil.

2. SHAPE Refrigerate for 20 min and shape as desired.





3. COOK Cook the product (also possible for oven or fryer preparation).





MEXICAN INSPIRED TACO

WITH FRESH VEGETABLES AND FRUITS

Combining our Custom Culinary® Chef's Own™ Premium Plant Mix with Custom Culinary® Master's Touch® Smokey Habanero Sauce, makes for a nice, tasty vegan alternative to meat tacos.

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INGREDIENTS (8 TACOS)

• 1 12 g - Custom Culinary® Chef's Own[™] Premium Plant Mix -Seasoned Plant Based Alternative to Beef

• Quantity as desired -

Custom Culinary[®] Master's Touch[®] Smokey Habanero Sauce

- 2 units Avocado
- I unit Mango
- 2 units Tomato
- | unit Red Onion
- 4 units Lime
- As desired Coriander
- 8 units Tortilla
- 48 ml Vegetable Oil
- 240 ml Water

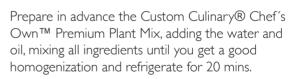
For more recipe inspiration, scan QR code

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Mince the plant based in small parts and cook in a pan with a little bit of oil.

Nicely chop the vegetables and fruits in small cubes, top with lime juice and a little bit of salt and chopped fresh coriander.





Add the mix of vegetables, the pan fried plant mince, the sauce and enjoy!

Heat the tortilla in a pan, ready to add the filling.







This premium seasoned plant based mix is a great base with an authentic beef taste for great plant based results. Spice it up, add other fresh ingredients or shape it as you like to create your own signature plant based menu items.





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PRODUCT	EAN	WEIGHT
CLATON CLATON RECEILING	5027444003706	700 g
	EAN OUTERCASE	CASE CONFIGURATION
NAME		
SEASONED PLANT BASED ALTERNATIVE TO BEEF	15027444003703	3 x 2 x 700 g



For more information about our Custom Culinary® Premium Plant Mix, scan QR code.



DISCOVER OUR BRANDS

Custom Culinary[®] is a One Stop Culinary Solution shop for all your culinary ingredients.

Applying consumer insight and market dynamic analysis, we spot trends before anyone else and convert these into consumer preferred products. Using world-class sensory science and innovative manufacturing technology with the culinary expertise of our global team of chefs.



Versatile Creativity to create your culinary signatures.



Consistent convenience to simplify high volume cooking.



Ready to serve flavour solutions to add flavour to any meal.

Our Social Media Channels







Questions? Contact us!

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