

SOUS VIDE

THE ART OF COOKING



PERFORMANCE INSIDE



SOUS VIDE

PERFECTLY COOKED MEAT

Sous vide or low-temperature cooking for meat dishes is more than just an alternative form of preparation, it's a completely new business model – particularly for the retail butchery trade.

Why? Quite simply for the following reasons:

SALES ON THE HOT FOOD COUNTER

Most pieces of meat can be cooked sous vide overnight. They also have a good shelf life and are easy to store. For example, instead of cooking roast pork every day, you can cook a whole batch once a week sous vide, and then freshly brown what you need for the counter each day. Because sous vide products only need to be browned in a hot pan for a short time to finish them off, it is also much easier to quickly restock sold-out items on the hot counter.

SALES TO CUSTOMERS FOR FINISHING AT HOME

We scarcely need mention the familiar pleas of customers who find they have less and less time for cooking. Sous vide preparation is a brilliant solution to this problem. Hock or shank approx. 50 min., pan-fried steaks approx. five min., pot roast beef approx. 30 min. – but don't pin us down to the minute, timings always vary depending on the size and oven, nevertheless these numbers speak very clearly for themselves. And you can communicate this to the customer, too. You'll have to do a bit of work to convince customers who are new to the concept: the look of a sous vide cut of meat before frying can take some getting used to. But once it's been browned, there is a huge 'aha!' moment because the flavour, juiciness and tenderness are in a class of their own.

CATERING SALES

Some catering operations don't have the equipment necessary for sous vide cooking, or they lack the time and staff, or the long cooking times combined with fluctuating customer numbers make it difficult to get quantities right. For these operations you are the perfect partner. You supply perfectly seasoned cuts of meat cooked sous vide, and the chef simply takes it out of the chiller as required. Not only is this business model already in operation in some establishments, it is also being replicated at a rapid pace since it is profitable for both sides.

VARIATIONS

The longer shelf life of sous-vide-cooked cuts of meat makes it easier to always keep a small selection in the fridge. So the conversation might go like this: Customer: "You haven't got a lamb shank by any chance?" You: "You can take one with you right now to brown off yourself at home, or pop back in 30 minutes and it'll be done." And seriously, that's pretty good! Of course it doesn't hurt if you can display your sous vide selection in the shop.

CATERING/ PARTY SERVICE

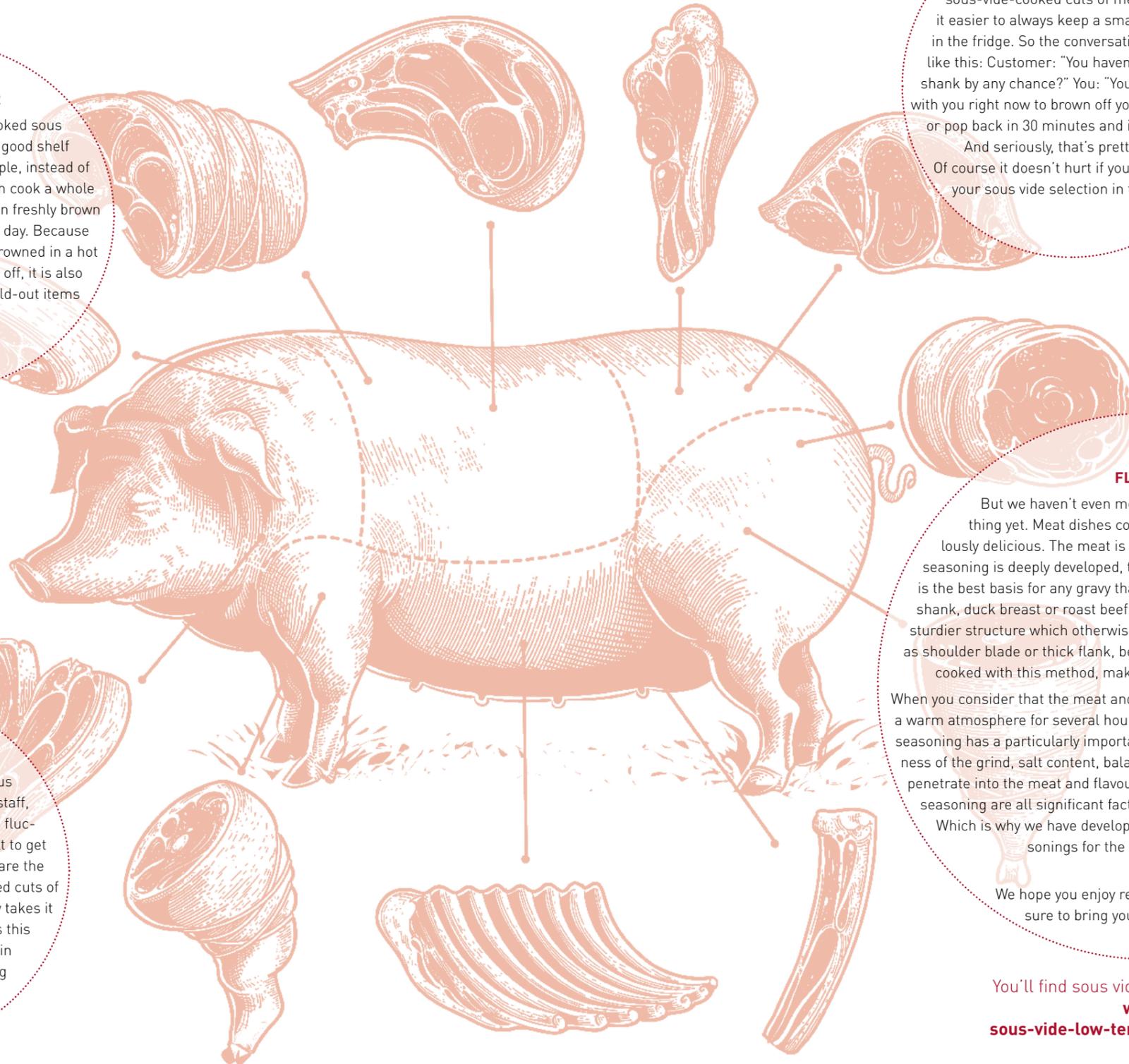
Summary (you know the story well enough): customer calls at 3 pm and says, "I'm gonna need eight roasted ham hocks and some sauerkraut at five, can you manage that?" With a stock of sous vide products in the chiller, you can manage it easily. Quite apart from that, these calls will definitely get more frequent once word gets round that you've always got a selection of tasty sous vide treats in stock.

FLAVOUR

But we haven't even mentioned the most important thing yet. Meat dishes cooked sous vide are just ridiculously delicious. The meat is incomparably tender and juicy, the seasoning is deeply developed, the mixture of meat juices and spices is the best basis for any gravy that you can imagine. Classics like lamb shank, duck breast or roast beef are always great. But even cuts with a sturdier structure which otherwise lead a kind of shadow existence, such as shoulder blade or thick flank, become deliciously tender and juicy when cooked with this method, making them very interesting for sales. When you consider that the meat and the seasoning mix are in close contact in a warm atmosphere for several hours, it's obvious that the composition of the seasoning has a particularly important role in sous vide cooking. The coarseness of the grind, salt content, balanced composition of essential oils which penetrate into the meat and flavour elements responsible for the external seasoning are all significant factors when composing a sous vide mix. Which is why we have developed our own range of sous vide seasonings for the retail butchery trade.

We hope you enjoy reading about them, they're sure to bring you great sales success.

You'll find sous vide product recipes on our website:
www.raps.at/en/newsblog/news/sous-vide-low-temperature-cooked-meat-dishes/



BUTCHERS BELLY

SOUS VIDE SEASONING FOR PORK

Here it is! The boss! The king! The classic sous vide pork dish: roast pork and the punchy meat from the shin – the hock. And because the butcher is not only good at his job, but also knows what's good, we could only call the seasoning for this crunchy crackling masterpiece BUTCHERS BELLY. This seasoning mix goes with sous vide roast pork like Bonnie with Clyde, like Mozart with Salzburg, like hot air with politics – they simply belong together.



BUTCHERS BELLY Item No. 30901

Flavour safe bag 1 kg

Cooking times*: 6 - 16 h

Cooking temperatures*: 68 - 72°C

Ideal for: pork loin, belly, neck, shoulder and hock

FLYING DUCKMAN

SOUS VIDE SEASONING FOR DUCK AND GOOSE



If the "Flying Dutchman" had had sous-vide-cooked duck breast on board it would still have sunk – but with style. Equally legendary but considerably tastier is our FLYING DUCKMAN – quite simply THE seasoning preparation for sous vide cooked duck breast. And whilst the damp Dutchman is doomed to wallow in the deep until the end of days, the sous-vide-cooked duck breast needs only be browned quickly in a hot pan.

FLYING DUCKMAN Item No. 30900

Flavour safe bag 1 kg

Cooking times*: 2 – 10 h

Cooking temperatures*: 58 – 74°C

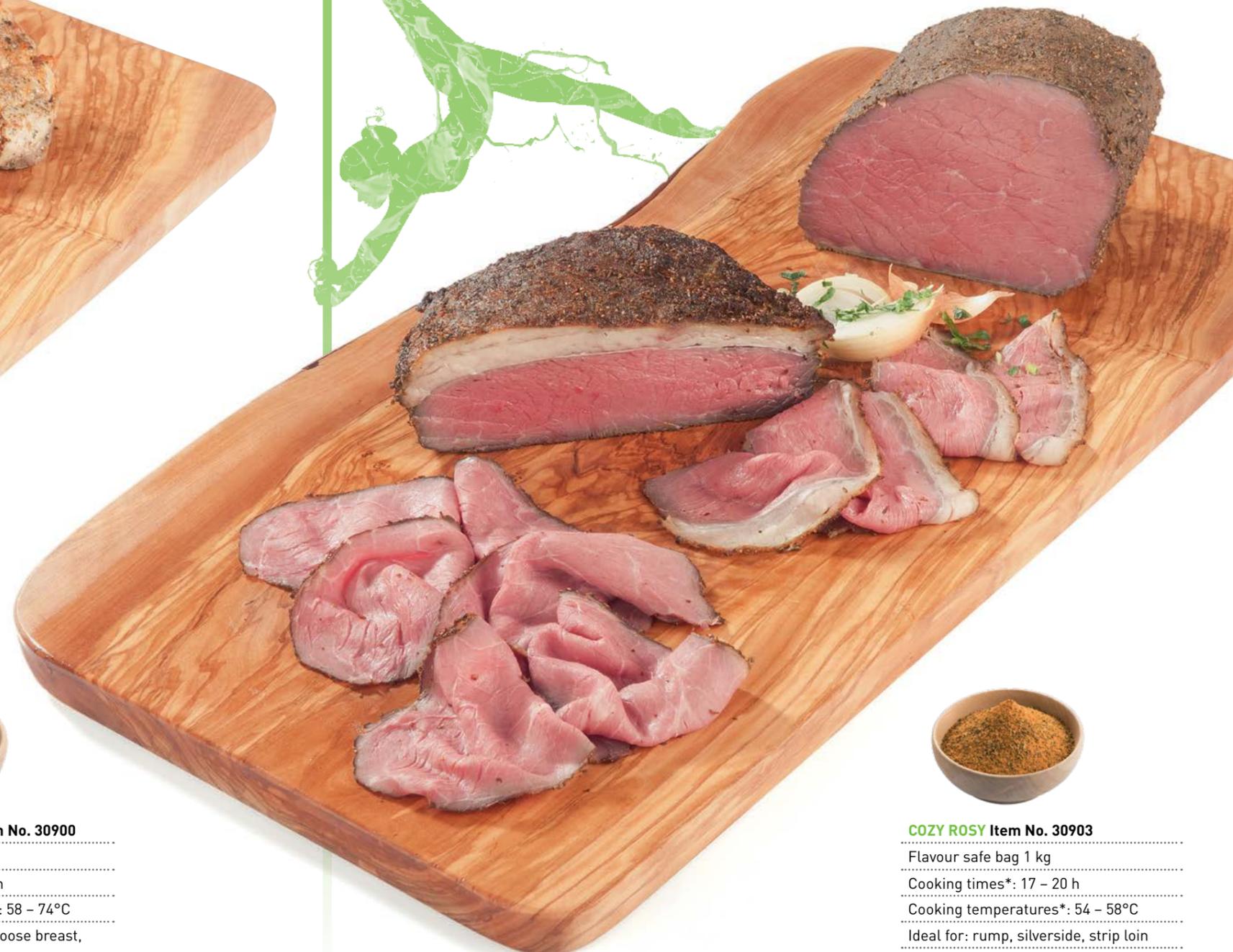
Ideal for: duck breast, goose breast,
goose thigh

COZY ROSY

SOUS VIDE SEASONING FOR ROAST BEEF

Admittedly, COZY ROSY sounds a bit... well let's say a bit raunchy.

But honestly, when you think of a roast beef joint cooked sous vide, like this melt-in-the-mouth meat, deliciously seasoned on the outside and delicately pink on the inside, falling in delicate waves onto the plate, then you automatically think of COZY ROSY. Don't you?!? Now you will!



COZY ROSY Item No. 30903

Flavour safe bag 1 kg

Cooking times*: 17 – 20 h

Cooking temperatures*: 54 – 58°C

Ideal for: rump, silverside, strip loin

THE RIPPER

SOUS VIDE SEASONING FOR BEEF AND PORK RIBS

What's the difference between Jack the Ripper and our THE RIPPER sous vide ribs mix? First – with our ribs the knife is just a prop because the bone almost falls onto the plate of its own free will. Second – your customers will find these ribs to die for and will come back for more, as opposed to Jack the Ripper's customers who were quite clearly not repeat business. People just prefer going to a pro!



THE RIPPER Item No. 30908

Flavour safe bag 1 kg

Cooking times*: 8 – 18 h

Cooking temperatures*: 68 – 74°C

Ideal for: pork and beef ribs

GENTLE VEAL

SOUS VIDE SEASONING FOR VEAL

The most delicious cuts of veal don't come cheap. Which is why the marriage of seasoning and delicate meat flavour needs to be totally phenomenal. So it's not without some pride that we present to you our GENTLE VEAL. Anyone who says this is "just another seasoning mix" might just as well say that a tiger is just another cat. But you're more likely to find the "just another" attitude amongst dedicated junk-food eaters than amongst the pros, thank goodness. For you and your delicious cuts of sous vide veal, GENTLE VEAL is the perfect choice.



GENTLE VEAL Item No. 30906

Flavour safe bag 1 kg

Cooking times*: 14 - 20 h

Cooking temperatures*: 72 - 76°C

Ideal for: veal shank, veal rump, veal shoulder, eye of veal round

THRONE OF BONE

SOUS VIDE SEASONING FOR LAMB

This is the gentle queen of all sous vide leg cuts – the lamb shank. She finds brutish macho come-ons just tasteless. She wants to be placed on a delicately spiced throne, and that's what we've done.

THRONE OF BONE is a particularly subtle and delicate aromatic mix which flatters the flavour of the queen, but doesn't lay it on with a trowel. It goes without saying that a crown roast also goes with this regal flavour concept.



THRONE OF BONE Item No. 30904

Flavour safe bag 1 kg

Cooking times*: 12 – 16 h

Cooking temperatures*: 58 – 74°C

Ideal for: Lamb shank, crown roast of lamb, rack of lamb

STARBEEFER

SOUS VIDE SEASONING FOR PAN-FRIED BEEF

Just between us – sometimes the constant blather from so-called gourmets about fillet steak gets on our nerves. Don't you agree?! You know it, we know it – there's a whole load of delicious beef cuts with a huge range of fantastic flavour nuances. But try explaining that to those spoilt hipsters who start pulling their hair out as soon as you show them a nice brisket. Take up the challenge and give these namby-pamby fillet junkies a piece of sous-vide-cooked chuck or thick flank to take home with them. It could hardly get any juicier, more tender or more tasty. STARBEEFER is our perfect seasoning for the underdogs of beef cuts.



STARBEEFER Item No. 30905

Flavour safe bag 1 kg

Cooking times*: 4 – 6 h

Cooking temperatures*: 52 – 64°C

Ideal for: strip loin, thick flank (upper part, cut at the sinew), chuck back rib, centre cut rump, rib-eye

STEAMY SALLY

SOUS VIDE SEASONING FOR "BOILED" BEEF

Boiled beef without a stew? For you and your convection ovens it's no challenge at all. But you can keep that for yourself. After all, people ought to be a little bit in awe of the master! Because what the customer gets from you is in the Champions League when it comes to juiciness and tenderness – it's hard to get this kind of result even from the stew pot. This is true for rump and especially for tougher pieces such as leg cuts or shoulder blade. Our STEAMY SALLY mix will ensure perfect flavour for your sous vide beef specialities – punchy, wonderfully rounded and full-flavoured with a vegetable base.



STEAMY SALLY Item No. 30907

Flavour safe bag 1 kg

Cooking times*: 14 – 16 h

Cooking temperatures*: 74 – 76°C

Ideal for: rump, leg cuts, shoulder blade

SOUS VIDE SEASONINGS & ADDITIONAL PRODUCTS

SOUS VIDE SEASONINGS

Item No.	DESCRIPTION	Item No.	DESCRIPTION
30901	BUTCHERS BELLY Classic base note for pork with spicy garlic and warm caraway tones, accompanied by noble pepper and balanced with subtly smoked paprika and other spices.	30904	THRONE OF BONE The characteristic herbal note of thyme, summer savoury and rosemary is enhanced with a touch of sage and oregano. White pepper and aniseed round off the flavour profile.
30908	THE RIPPER Full, refined smoky note with a touch of sweetness providing a counterpoint, balanced with the best pepper, fruity paprika and other spices.	30900	FLYING DUCKMAN The combination of black pepper and fruity orange form a refined spicy base. Zingy lemon, a warm note of coriander and a touch of onion complete this sophisticated blend.
30906	GENTLE VEAL The very elegant and balanced base note in this delicately aromatic blend of spices emphasises the fine flavour of veal and is supplemented with an aromatic hint of rosemary.	30903	COZY ROSY A rosemary-dominated mix of herbs crowns a clear and at the same time wonderfully rounded smoky note with a hint of curry. Black and white pepper ensure a slightly spicy finish.
30905	STARBEEFER The classic base seasoning is made up of different pepper varieties, harmonising with the punchy flavour of beef, and is accompanied by an aromatic blend of herbs.	30907	STEAMY SALLY The delicate vegetable base note composed of carrot, leek and parsnip ensures a full flavour which is rounded off with lovage leaves. A delicately flavoured seasoning blend for a subtle impression of beef broth.

ADDITIONAL PRODUCTS

62436	BRATENSAFT Instant gravy powder for classic, subtly thickened sauces to accompany roast pork, pan-fried meats, duck and goose. 3.5 kg of gravy powder produces approx. 35 litres of finished gravy.	62284	GRILL-DIP ARIZONA-BBQ Spicy dipping sauce with a delicate spicy note.
62435	BRAUNE SAUCE Instant gravy powder for dark sauces to accompany roasts and casseroles or pan-fried meats. 3.5 kg of gravy powder produces approx. 29 litres of finished gravy.	62283	GRILL-DIP CARIBBEAN-CHILI Sweet and spicy dipping sauce with delicate chilli heat.
62668	RAHM-FIX Universal base for creamy soups as well as cream and béchamel sauces.	62667	GRILL-DIP BOMBAY Exotic spicy dipping sauce with a full honey and spice flavour.
62556	ROUX DUNKEL Universal instant thickener for binding dark sauces and stews.	62298	HOT MANGO DIP Exotic dipping sauce made from mango purée flavoured with chilli.
62555	ROUX HELL Universal instant thickener for binding light soups, sauces and stews.	62632	CURRYSAUCE FÜR CURRYWURST The perfect curry sauce. Full, fruity curry flavour with subtle sweetness and mild heat. Typical orange-red colour. Perfect for authentic currywurst or as a dip for chips, wedges or chicken wings.

THE PERFECT GOULASH

NEW RAPS GOULASH PASTE

NEW!



Austrian icon

The new RAPS Goulash Paste totally lives up to the status of goulash as one of Austria's culinary icons: delightfully rounded and perfectly spiced, intense paprika flavour, beautifully creamy with an inviting colour. With RAPS Goulash Paste a Viennese beef goulash turns out just as beautifully as the classic potato goulash or the ever popular sausages with goulash sauce. Simply mix with water and this aromatic goulash sauce is ready in the blink of an eye. **Important note: no added flavour enhancers, no allergens requiring declaration and suitable for vegetarian goulash varieties.**

GULASCHPASTE

Item No.: 30845

Pack unit: cardboard box with 2 x 2.5 kg flavour safe bags

