

SAVEURS
CUISINÉES

Marinades

Ready to use



FRANCE CULINAIRE
DÉVELOPPEMENT®
BY YDEO

Manufactured
and packaged
in France



Ready to use marinade

AN ORIGINAL MEAL IN A MINIMUM OF TIME?



With **Saveurs Cuisinées** marinades, prepare an **original** and **quick meal**.

- ✓ Ready to cook, add a few spoonfuls of marinade directly to your dish or spread it on your meat, vegetables or fish.
- ✓ Cook in a pan, in the oven or on the barbecue without adding fat.
- ✓ It's ready with maximum flavour

GUARANTEED SUCCESS WITH YOUR CUSTOMERS



A RANGE OF FLAVOURS

Adapted to all tastes and desires, our marinades are intense and will bring **originality** to your dishes.

MEXICAN - PROVENCALE - BARBECUE - TANDOORI

CURRY COCO - KEBAB - 3 PEPPERS

TRUFFLE FLAVOUR - LEMON THYME - LEMON HONEY





MARINADES 1kg BUCKET

1 bucket of 1kg can prepare 10kg of meat, fish, vegetables...



PROVENCAL

BARBECUE

TANDOORI

CURRY COCO

MEXICAN

KEBAB

3 PEPPERS

LEMON THYME

TRUFFLE FLAVOUR

LEMON HONEY

MARINADES 170g JAR

One 170g pot can prepare 2kg of meat, fish, vegetables...

PROVENCAL

BARBECUE

MEXICAN

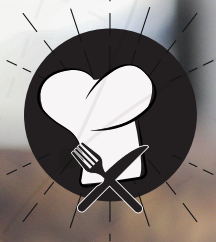


The 170g jars are sold in shelf-ready displays.

Please contact our sales department for further information and data sheets.

contact@france-culinaire.com

Recipe *for grilled monkfish with* *thyme and lemon*



*Simple and original, this recipe is
proposed by our chef*

Recipe

for grilled monkfish with thyme and lemon

Simple and original, this recipe can be prepared in no time. The marinade adds a fresh note and intense flavours to your preparation.

Ingredients:

- ✓ 1 monkfish fillet
- ✓ 100g of Saveurs Cuisinées
thyme lemon marinade
- ✓ Snow peas
- ✓ Runner beans
- ✓ 1 courgette
- ✓ 2 green asparagus
- ✓ Olive oil

Preparation:

First, marinate a monkfish fillet with the lemon thyme marinade for 30 minutes.

During this time, cook the green vegetables in English style* (snow peas, runner beans, courgette and green asparagus).

Cut the monkfish into medallions and grill on each side for 3 minutes. Then fry the vegetables in olive oil and arrange them on the plate.

**Cook in English style: Put water to boil in a pot. Add a spoonful of coarse salt and put the vegetables in for about ten minutes. Dip your vegetables in ice water and drain.*

