

## Did you already know?

### **BAN ON SMOKE FLAVORINGS**

With its latest amendment to the regulation, the EU Commission has put a stop to smoke flavorings in food in the future. All primary products used to date were only permitted until 01.01.2024 at the latest. Transitional periods for the use of smoke flavorings have now been set for food products.

For food categories 1, 8, 9.2 and 9.3 (meat products belong to category 8), the end date of 01.07.2029 has been decided, for all other categories the 01.07.2026 already applies. Smoked raw products (e.g. smoked coriander) are exempt from the regulation.<sup>1,2</sup>

<sup>1</sup> Regulation (EC) No 1334/2008 Article 3(2)(f)

<sup>2</sup> Regulation (EC) No 2065/2003

## THE DIVERSITY OF THE MEDITERRANEAN

What could be better than cooking a Mediterranean feast at home and enjoying it al fresco in the garden?

Consumers are looking for different cuisines and inspiration from the Mediterranean. Spanish "tidbits" are in, think different types of olives, ham, manchego and padron peppers - tapas favorites that are suitable for sharing. Greek cuisine is also on the rise: souvlaki, gyros and whipped feta are increasingly taking center stage!

With all the fascinating Mediterranean cuisines, we must of course not forget the most important one - Italian

Let your customers discover the diverse culinary world of the Mediterranean!



# TREND Magazine

## MEDITERRANEAN



# DEKORA® PAPRIKA AND HERB BUTTER BRILLANTOKZ



Art. No.: **I57950** | Addition: **150-200 g/kg** | GTIN: **4008337991820**

## INFOS

- The marinade has a spicy paprika flavor and enhances the marinated grilled food with an umami butter note.
- Flavor profile: herb butter, paprika
- 5 kg in a bucket

## RECIPE

### GREEK „KOILIA-SKEWER“

- 1 kg Pork belly without bone and rind
- 150 g Carrots
- 150 g Zucchini
- 250 g Cocktail tomatoes
- 100 g **DEKORA® Paprika and herb butter Brilliant OKZ** | I57950

#### PRODUCTION RECOMMENDATION:

Cut the belly into 0.5 cm thick slices. Peel the carrots, cut off the ends and slice thinly crosswise on the slicing machine to thickness 2. Wash the zucchinis, cut off the ends and slice thinly crosswise on the slicer, also to size 2.

Place the zucchini slices lengthways on the meat slices and roll up. Skewer two belly zucchini rolls with a slice of rolled-up carrot in between. Finish with a cocktail tomato.

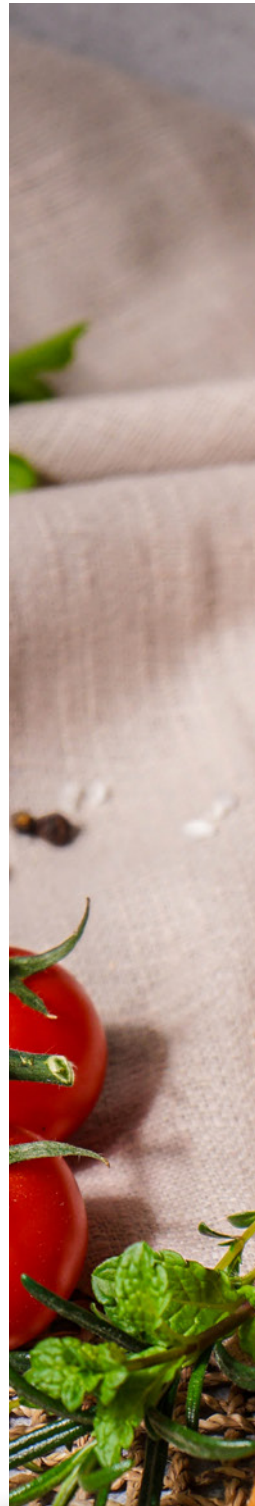
Marinate the finished skewer in the marinade

#### PREPERATION RECOMMENDATION:

Cook on the grill or in a pan for 4 minutes on each side.



The recipe for a trout “Andalucía” can be found here!









# AROMETTE® LATIN-MEDITERRANEAN PEPPERS

Art. No.: **M4255** | : **100-120 g/kg** | GTIN: **4008337425585**

## INFOS

- Strong red marinade with visible herbs and pepper.
- It is inspired by the Latin American parilla bell pepper and has a fruity tomato, garlic & orange flavor.
- Flavor profile: paprika, orange, garlic
- 5 kg in a bucket

## RECIPE

### VEAL ROLLS „TUSCANY“

- 1 kg Saddle of veal without bone
- 150 g Bacon
- 15 g Sage fresh
- 80 g **AROMETTE® Latin-Mediterranean peppers** | M4255

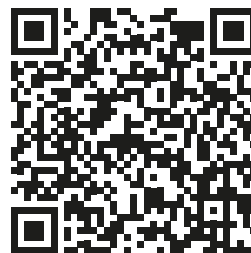
#### PRODUCTION RECOMENDATION:

Remove the fat and tendons from the saddle of veal and cut into 5 mm thin slices. Marinate and roll the slices.

Place a slice of bacon around the roll. To finish, secure a sage leaf with a toothpick.

#### PREPERATION RECOMENDATION:

Cook evenly on the grill or in a pan over a medium heat



You can find the recipe for a **beef chop** here!

# DEKORA® ITALY PAN

Art. No.: **I58480** | Addition: **350-400 g/kg** | GTIN: 4008337584800

## INFOS

- Delicately spicy, fruity and tangy white wine marinade with vegetable garnish for Italian-style stir-fries.
- Flavor profile: white wine, tomato, paprika, onion
- 2 kg in a bag

## RECIPE

### PEPPERS „KALOCSA“

- 1 kg Bell peppers
- 800 g Feta cheese
- 400 g **DEKORA® Italy Pan** | I58480
- 100 g Raw spring onion

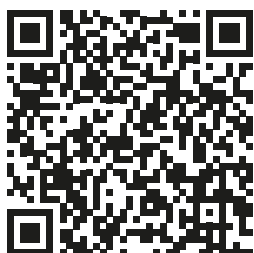
#### PRODUCTION RECOMMENDATION:

Wash the peppers, cut in half and remove the core.  
For the filling, finely crumble the feta and mix with the marinade.

Fill the peppers with the filling. Cut the spring onions into thin rings and scatter over the peppers.

#### PREPERATION RECOMENDATION:

Cook on the grill or in a pan for 10 minutes.



You can find the recipe for a **beef roulade "Alcatra"** here!



