



CULINAIRE ORIGINAL

The standard in cooking cream





More and more chefs discover the advantages of Debic Culinaire Original

The enduring search for new ways of doing things fits well with the dynamics of the restaurant and catering world. And now more than ever. We find ourselves in a new, different world and during the crisis we have seen once again how flexible chefs can be in finding solutions, from takeaway to home delivery and much more. That also applies, of course, to perfecting dishes that will continue to surprise our guests. The bar must always be raised higher.

At Debic, too, we continue to work on improving our products. And that is why we are so proud of our Debic Culinaire Original, a super-reliable culinary cream that is robust enough for all applications. Sauces with acidic ingredients, both warm and cold, dressings, soups and espumas – Debic Culinaire Original can handle it all. That's why, more than ever, chefs are switching to this versatile cream.

Our ambassadors believe in Debic Culinaire Original. This is why they are happy to share a few of their dishes made with Debic Culinaire Original. Take advantage, as they show us how a good idea can be turned into a signature dish. And that makes the difference between an interesting flavour and an unforgettable experience. Once again, as the saying goes: the devil is in the details!



On the following pages, you can find the recipes of Thomas Bühner, Petr Kunc, Sidney Schutte, Luca Montersino, Jordi Guillem and our own culinary advisors.

Why European top chefs choose Debic Culinaire Original



				
'IN DISHES WITH JUST A FEW INGREDIENTS, THE CREAM HAS TO BE PERFECT'	'ONLY IF MY CREAM IS TECHNICALLY PERFECT CAN I COOK WITH PASSION'	'BECAUSE I HAVE TO BE ABLE TO TRUST MY CREAM COMPLETELY'	'BECAUSE I NEVER HIDE THE INGREDIENTS IN MY CREATIONS'	'BECAUSE I SPEND HALF A YEAR PERFECTING MY MENU'
Thomas Bühner Three-star chef, Osnabrück	Petr Kunc Salabka, Prague	Sidney Schutte Spectrum**, Amsterdam	Luca Montersino Chef, Alba	Jordi Guillem Lo Mam, Tarragona

Discover their recipes as of page 36.

THE IDEAL CULINARY CREAM FOR EVERY APPLICATION

DEBIC CULINAIRE ORIGINAL

The standard in cooking cream

20%
MILK FAT

RICH CREAM
FLAVOUR

REDUCES
QUICKLY



APPLICATIONS

Sauces

Ideal base for use in preparing sauces thanks to quicker reduction without thickeners.

Soups

Gives your soup that full cream flavour. Thanks to its fast thickening, it's ideal for an à la minute finishing touch to soups.

Espuma

The best stabiliser you need to hold the air in the espuma. Ratio of 50% cream to 50% other ingredients.

Creams

Gives creams a full, creamy flavour. What's more, you can reheat your product several times without any loss of quality.

Dressings

Its high fat content gives you a fine, fully emulsified dressing, even in combination with acids such as vinegar or lemon juice.

A TOTAL RANGE MADE FOR PROFESSIONALS

Dairy products are essential in professional kitchens. Debic strives to make them as easy as possible to use on a day-to-day basis.

Without losing the rich taste and properties of cream. So you, as a chef, can focus on your creativity. Because that's how you make the difference. For yourself and your guests.

Discover the entire range on [debic.com](https://www.debic.com)



Discover the endless possibilities

Debic Culinaire Original is an all-round cream that not only thickens soups and sauces, but is also ideally suited for other culinary applications. This culinary cream is also the ideal base for airy espumas, smooth creams and fresh and light dressings.



SAUCES

Maximum flexibility and variation with two-component sauces.



SOUPS

Prepare surprising soups quickly and efficiently without compromising freshness and quality.



ESPUMA

One of the techniques that is now indispensable in the modern kitchen. With Debic Culinaire Original, you have the ideal base for a stable foam at your fingertips.



CREAMS

A vegetable cream belongs to the crème de la crème of contemporary culinary applications.



DRESSINGS

A simple technique that replaces the oil in the classic dressing with culinary cream.





In classic French cuisine, sauces were a world of their own. They were based on broths, stocks, demi-glaces, extracts, glazes and emulsified basic sauces. There are many impressive charts featuring all the mother sauces, their derivatives, twists on those derivatives and new variations on those twists. A handful of the classics survived the evolution; many have been replaced by lighter and less complex versions.

SAUCES



We have developed some variations on the following pages.

1. Cream sauce base

The basis for most sauces is a stock or broth. To these are added wine, purée or coulis, cream, seasonings or butter, depending on the desired application. With this recipe, you have a fine and stable base that can easily be prepared in the mise-en-place. Thanks to the addition of culinary cream, butter-based sauces can be perfectly regenerated.

2. Beurre blanc

A sour sauce based on reduced white wine, aromatics and butter. The culinary cream ensures that the sauce becomes nice and smooth, and will not curdle even if it is re-heated. The beurre blanc on pages 12-13 is enriched with fresh oysters and gives this fresh, sour sauce a nice, savoury contrast.

3. Sauce with layers

In these recipes, we combine a number of ingredients. Vegetables play a particularly important role. By puréeing them, they not only add flavour but they also help to bind the sauce. This gives you a “layered” basic sauce with an added flavour dimension. You finish them off by adding a reduced cream. This is how you get a perfect sauce with two components, such as the cinnamon-basil cream sauce on pages 14-15 and the ras el hanout cream sauce on pages 16-17.

Step by step

CREAM SAUCE BASE

INGREDIENTS FOR 1 LITRE OF SAUCE BASE

2.5	l	broth (fish, meat or vegetable)
500	ml	white wine
500	ml	Debic Culinaire Original
200	g	unsalted butter
		salt
		herbs and spices (optional)

METHOD

- 1 Boil the broth and the white wine, reducing the liquid to 500 ml.
- 2 Add the Debic Culinaire Original and cook the sauce until it has thickened.
- 3 Add the seasonings such as the butter or herbs.
- 4 Check the thickness of the sauce, salt to taste.

TIP

For a perfect result, you need the right cream, an ingredient that can be difficult to work with and is often unstable. That is why, in the early 1980s, Debic introduced Debic Culinaire Original, a culinary cream with 20% fat instead of the standard 35%. Easy to use, full of flavour and perfectly stable under all circumstances!





Haddock

with oyster beurre blanc,
white asparagus and green peas



The haddock is back! This fish had his glory days in the past, and was known back then as the King of the sea. Haddock belongs to the same family as cod, but with a much more refined flavour. In this creation, we have enriched the basic sauce with oysters. This makes for a fine combination of the salty and sweet flavour of oysters with the sour and creaminess of the beurre blanc. The asparagus are cooked in butter, giving it a more intense flavour.

SERVES 10

Haddock

2	haddocks (1600-1800 g each)
100 g	kombu kelp
100 g	Debic Traditional Butter

White asparagus

500 g	white asparagus
50 g	Debic Traditional Butter
	salt

Oyster beurre blanc

200 ml	beurre blanc
2	oysters, Gillardeau

Peas

300 g	peas
50 g	Debic Traditional Butter
	salt

Garnish

50 g	peas
1	container pea cress

PREPARATION

Haddock

Clean, gut and fillet the haddock. Place the kombu between the fillets and marinate for 3 hours. Remove the kombu and vacuum seal the fillets together with 10 grams of butter. Heat for 30 minutes at 44 °C in a bain-marie or combi steamer until done.

White asparagus

Peel the asparagus and thinly slice the asparagus lengthwise into strips using a mandoline slicer. Heat them in butter until al dente.

Oyster beurre blanc

Heat the beurre blanc and mix with the oysters. Pass through a fine sieve.

Peas

Blanch the peas and double-shell them. Heat them in butter and season with salt.

FINISH

Arrange the sauce in the middle of the plate. Place the asparagus strips on top and place the fish on the asparagus. Finish the dish with double-shelled peas and pea cress.



Slow-cooked hokkaido pumpkin

with cinnamon and
basil cream sauce



SERVES 10

Hokkaido pumpkin

1		Hokkaido pumpkin
60	ml	olive oil
		salt and pepper

Cinnamon and basil cream sauce

1	l	carrot juice (juicer)
2	l	vegetable demi-glace
500	ml	Debic Culinaire Original
2		cinnamon sticks
20	g	basil
20	g	spinach

Pumpkin toffee

1	kg	pumpkin, diced
400	g	Debic Culinaire Original
		salt and pepper

Black garlic salsa

500	g	onions, chopped
200	ml	white wine
100	ml	white wine vinegar
100	g	sugar
60	g	olive oil
30	g	black garlic
60	g	pumpkin seeds, roasted

Pumpkin discs

1	kg	butternut squash
50	ml	olive oil
10	g	grated ginger
		empty vanilla pod

Thai basil oil

150	g	Thai basil
40	g	spinach
300	g	grape seed oil

Garnish

roasted hazelnuts, grated
marigolds

This dish puts the popular pumpkin front and centre. Slow-cooking the Hokkaido pumpkin gives the flesh a silky texture which resembles a savoury toffee. The black garlic and hazelnut salsa accentuates the warm flavours of the basil and cinnamon in the cream sauce.

PREPARATION

Hokkaido pumpkin

Cook the whole Hokkaido pumpkin in the oven at 130°C for an hour and a half until thoroughly cooked. Cut into nice pieces and remove the strands. Drizzle with the olive oil and season with salt and pepper.

Cinnamon and basil cream sauce

Bring the Debic Culinaire Original to the boil with the cinnamon sticks and basil. Leave to infuse for 30 minutes. Remove the cinnamon sticks and mix the cream with the spinach in a thermoblender at 70°C until the cream is bright green. Pass the cream through a fine sieve. Reduce the carrot juice to 100 ml. Add the vegetable demi-glace and reduce to 500 ml. Combine the two preparations and reduce to the desired thickness.

Pumpkin toffee

Roast the pumpkin cubes in the oven at 140°C for 50 minutes until lightly caramelised and cooked through. In the meantime, reduce the Debic Culinaire Original to half. Mix everything together in a thermoblender until smooth and season to taste with salt and pepper.

Black garlic salsa

Heat the chopped onion with the vinegar, white wine, sugar and olive oil and cook until the liquid has completely evaporated and the onion is golden brown. Leave to cool and mix with finely chopped black garlic cloves and roasted pumpkin seeds.

Pumpkin discs

Cut the pumpkin into 4 mm slices. Cut discs out of the pumpkin. Place the pumpkin discs and the olive oil, ginger and vanilla in a vacuum bag and remove the air. Steam the pumpkin discs for 30 minutes at 100°C. The pumpkin should be very slightly overcooked, so that it has a custard-like texture but does not lose its shape. Cool the pumpkin in ice water straight away and refrigerate in the vacuum bag. Immediately before serving, heat the pumpkin in the vacuum bag or under a heat lamp.

Thai basil oil

Mix the Thai basil, spinach and grape seed oil in the thermoblender at 80°C for 5 minutes at speed 5. Pour the oil through a coffee filter and leave to cool.

Chicken roulade

with ras el hanout cream sauce

A beautiful dish featuring a classic chicken roulade.

The variety of herbs used in the couscous gives you a huge range of flavours. The spiciness and creaminess of the ras el hanout cream sauce brings everything together nicely.

The fresh and sweet apricot gel gives the dish a surprising twist.



SERVES 10

Chicken roulade

1	whole chicken
120 g	Debic Culinaire Original
20 g	spinach, blanched
100 g	green pistachios
100 g	Debic Roast & Fry salt and pepper

Ras el hanout cream sauce

1	l	celeriac juice (juicer)
2	l	poultry stock
500	ml	Debic Culinaire Original
50	ml	Debic Roast & Fry
1		onion, in fine rings
2		cloves of garlic, finely chopped
20	g	ras el hanout
3		lemons, zest

Couscous with green herbs

200	g	couscous
220	ml	boiling water
50	g	shallots, chopped
50	g	olive oil
1	tsp	cumin, ground
1		green chili pepper
50	g	pistachios
20	g	flat-leaf parsley
20	g	fresh coriander
5	g	fresh tarragon
5	g	fresh dill
10	g	fresh mint
100	ml	olive oil, Hojiblanca

Pistachio and celeriac cream

100	g	fried pistachios
100	g	pistachios
100	g	milk
300	g	celeriac purée
		lime juice
		salt

Apricot gel

1	kg	fresh apricots
200	g	Canada Dry or ginger ale
9	g	agar
220	g	sugar

Pistachio sponge cake

10	g	egg white powder
100	ml	dashi
150	g	egg whites, pasteurised
80	g	pistachio powder
30	g	flour
60	g	egg yolks

PREPARATION

Chicken roulade

Bone the whole chicken through the back, without damaging the skin. Remove the leg and wing bones as well. Carefully cut the chicken meat and store all trimmings in a separate container. There should be approx. 100 g. Heat the Debic Culinaire Original to 50°C and mix in the thermoblender with the blanched spinach for 2 minutes. Pass through a sieve. Blend half of the pistachios in the thermoblender until it forms a powder. Then add the chicken trimmings and the cream and mix until you have a smooth stuffing. Season to taste with salt and pepper. Finally, fold in the whole pistachio nuts. Put the stuffing in the middle of the opened chicken and roll it up tightly in stretch film. Vacuum the roulade and cook in a sous-vide for 1 hour and 20 minutes at 64°C. Cool on

ice-cold water. Remove the roulade from the film. Sauté until golden brown in Debic Roast & Fry. Carve and serve.

Ras el hanout cream sauce

Combine the celeriac juice and the stock in a suitable pan. Reduce to approx. 500 ml. Fry the onion, garlic and ras el hanout in the Debic Roast & Fry. Finish with the Debic Culinaire Original and add the lemon zest. Strain the sauce through a sieve. Season to taste with salt.

Green herb couscous

Weigh the couscous in a large bowl. Pour the boiling water on top and cover with cling film. Leave for about 10 minutes and stir with a fork. Heat the olive oil in a pan and fry the chopped shallots, making sure they don't turn brown. Add the ground cumin and

warm briefly. Season to taste with salt and leave to cool. For the green herb paste, mix the herbs with the olive oil in a blender until smooth. It should have the structure of a pesto. Finely chop the green chili pepper, chop the pistachios and mix with the fried shallots and couscous. Mix in the green herb paste to taste and season with salt and pepper.

Pistachio and celeriac cream

Grind the pistachios together with the milk in the blender until smooth. Add the celeriac purée and season with salt and lime juice.

Apricot gel

Remove the seeds from the apricots and mix the apricots in the thermoblender. Add the remaining ingredients and heat in the thermoblender to 100°C.

Pour onto a tray and leave to cool. Blend this mixture in a blender until you have a smooth gel.

Pistachio sponge cake

Mix all the ingredients in a blender until smooth. Pass through a sieve and then pour into a half-litre siphon. Aerate with two whipped-cream cartridges (N2O). Pipe the mixture into cardboard coffee cups. Prick a hole in the bottom of each cup beforehand. Fill the cups no more than halfway. Cook in the microwave at full power for 40 seconds. Leave to cool upside down.



SOUPS



Soup is not only a favourite with guests, but this recipe offers you numerous advantages as well. That is what makes it ideal for your profit margin all year round. As a passionate chef, you certainly know how to make a delicious soup. In any case, you have the basic ingredients in your cupboard, all you need to do is add some fresh seasonings.

Soup is a relatively simple dish, but that does not mean it has to be boring. On the contrary, there are endless possible soup variations and you can let your creativity loose! A little hors d'oeuvre, a starter or a full meal: soup is a highly versatile dish; in other words, an absolute must for your establishment.

Customers are always looking for that little extra. So for an enhanced experience, find a special way to finish or serve your soup. It doesn't always have to be something complex, and the possibilities are truly endless.

On the next few pages, we provide several recipes that use the same cream soup base recipe. These recipes are easy to prepare and lend themselves well to freezing, so that you always have a base on hand.

Step by step

CREAM SOUP BASE

INGREDIENTS FOR 2 LITRES OF CREAM SOUP BASE

- | | | |
|-----|----|-------------------------------|
| 1 | l | Debic Culinaire Original |
| 2 | l | poultry or vegetable broth |
| 3 | | garlic cloves, finely chopped |
| 100 | g | shallots, finely chopped |
| 100 | ml | Debic Roast & Fry |

Prepare the cream soup base using the vegetable broth for a vegetarian variant.

METHOD

- 1 Heat the Debic Roast & Fry and add the finely chopped shallot and garlic.
- 2 Add the broth.
- 3 Add the Debic Culinaire Original and reduce to the required thickness.
- 4 Reduce to 2 litres.
- 5 Strain through a fine funnel sieve and cool immediately.
- 6 Vacuum-pack and store in the refrigerator. You can also freeze the cream soup base.

TIPS

- Use seasonal products. These are often on sale, limiting your food costs.
- Soup is an ideal dish for reusing leftover vegetables and meat from other dishes. An ideal zero-waste dish, in other words.



Yellow curry

Gyoza with langoustine, bergamot, curry oil, coriander, softshell crab and sesame prawn crackers

SERVES 10

Soup

- 2 l cream soup base (page 19)
- 200 ml coconut milk
- 1 lemongrass stalk, crushed
- 2 lime leaves
- 20 g Thai basil
- fish sauce

Yellow curry reduction

- 50 g yellow curry paste
- 100 ml white wine
- 600 ml poultry broth
- 20 g ginger

Garnish

- 10 gyoza sheets
- 1 egg
- 10 langoustine tails
- 20 ml olive oil
- 1 bergamot lemon, the zestes
- 3 softshell crab
- 100 ml tempura
- 1 Japanese radish
- 50 ml calamansi vinegar
- 2 black sesame seed rice sheets
- coriander, yellow flowers, Indian cress leaf

PREPARATION

Prepare the cream soup base as described on page 19. For the reduction, heat the yellow curry in oil and then add the white wine. Add the poultry broth and ginger. Reduce to 3 dl, pour into ice cube trays and freeze. Fry the black sesame seed rice sheets at 170°C. Slice the Japanese radish using the mandoline and cut out using a serrated cutter. Finely chop the langoustine tails and mix with the olive oil, bergamot zest and salt. Coat the gyoza sheets with egg and fill with the prepared langoustine. Fold, cover and store in the refrigerator.

FINISH

Heat the cream soup base, add the coconut milk, lemongrass, lime leaf and the reduction. Cook through briefly, pass through a fine sieve and season to taste with fish sauce. Coat the crab in tempura batter and fry until crispy. Season to taste with salt. Marinate the slices of radish in the calamansi vinegar and roll into cone shapes. Steam the gyoza in a steamer basket and sprinkle with olive oil and salt. Serve the gyoza and crab on the plate and finish off with the prawn cracker, coriander, yellow flowers and radishes. Pour the soup into the bowl in front of your guests (optional) and drizzle with curry oil.



TIP

Keep your labour costs down by preparing soup in large quantities and then freezing it in separate portions. Efficient and cost-saving!



Watercress soup

with gnocchi of squid

SERVES 10

Soup

2 l cream soup base (page 19)

Spinach and watercress paste

500 g spinach
3 bunches of watercress
80 g green herb powder
(chives, flat-leaf parsley, basil, chervil)

Squid gnocchi

1 kg squid gnocchi
1 tbsp squid ink
salt

Garnish

200 g fine watercress
50 ml green herb oil
10 bread crisps

PREPARATION

Prepare the cream soup base as described on page 19. Mix the squid in the Magimix until smooth and divide into two equal portions. Add the ink to one part and season both parts with salt. Transfer into two piping bags and pipe the mixture into ball-shaped moulds. Freeze the balls and then remove from the mould. Store in the freezer. To make the spinach and watercress paste, blanch the spinach, watercress and green herbs. Cool in ice water. Gently squeeze to remove excess water and chop finely in the blender, or freeze everything and grind into a powder in the Pacojet. Store in the refrigerator until needed.

FINISH

Heat the cream soup base, add the paste and season with salt. Poach the frozen gnocchi in fish stock and season with salt. Serve the white and black gnocchi on the plates and finish off by adding the soup, fine watercress, bread crisps and drops of green herb oil.



TIP

Serve soup as an extra course, so that you can increase the price of your fixed menu.

ESPUMA'S

FOAM OUT OF A WHIPPING
CREAM CANNISTER



To create a great foam using a whipping cream canister, you need a 'stabiliser' that holds the air in the foam. This can be gelatin, but you can also use cream or egg whites, for example. On the next four pages we'll highlight a selection of cream-based espumas and show you just how easy it is to make and use them yourself. You need at least 10% milk fat to get a stable foam. Debic Culinaire Original contains 20% fat, so with a 50/50 ratio you're all set. This means 50% Debic Culinaire Original and 50% of another liquid. Why not try a savoury version using cucumber juice or sauerkraut juice or a sweet version using a coulis of strawberries or Piña Colada?

Step by step

COLD ESPUMA

METHOD

- 1 Mix Debic Culinaire Original in a 1 to 1 ratio with other liquids. In this case, 500 ml Debic Culinaire Original with 300 ml strawberry puree, 100 ml sugar water and 100 ml lemon juice.
- 2 Mix well using a whisk.
- 3 Pour the mixture into a 1 l siphon and aerate with 2 gas cartridges.
- 4 Shake well before using.



TIP

- 50% Debic Culinaire Original
- 50% Other liquids



DULCE DE LECHE-ESPUMA

500 ml Debic Culinaire Original
250 ml condensed milk
salt

Preparation

Place a can of condensed milk in a pot filled with water and cook for 3 hours. Bring the cream to the boil in a pan and add the caramelised milk. Mix well and season with salt to taste. Pour into a 1 l whipping cream canister and charge with two CO₂ charges. Leave to cool for 3 hours. Shake before use.



LEMON QUARK ESPUMA

500 ml Debic Culinaire Original
300 g quark
150 g lemon curd

Preparation

Mix all ingredients in a measuring jug and pour into a 1 l whipping cream canister. Charge with two CO₂ charges. Shake before use.

PARMESAN CHEESE EPSUMA

500 ml Debic Culinaire Original
350 g Parmesan cheese
100 ml full-fat milk
salt

Preparation

Heat the milk and gradually dissolve the finely grated Parmesan cheese in it. Add the cream and mix well. Pass through a fine sieve and pour into a 1 litre whipping cream canister. Charge with two CO₂ charges. Leave to cool for a few hours and shake before use.



SAUERKRAUT ESPUMA

500 ml Debic Culinaire Original
300 g sauerkraut
100 ml dashi (or chicken stock)
salt

Preparation

Heat the cream and add the sauerkraut. Gently cook the sauerkraut in the cream and add the dashi. Blend until smooth in a blender and pass through a fine sieve. Season to taste with salt. Pour into a 1 l whipping cream canister and aerate with two CO₂ charges. Leave to cool for a few hours and shake before use.



TZATZIKI-ESPUMA

400 ml Debic Culinaire Original
1 cucumber
4 cloves of garlic
300 g Greek yoghurt
50 ml olive oil
5 g dill
salt

Preparation

Mix all of the ingredients together in the blender and blend until smooth. Pass through a fine sieve and season to taste with salt. Pour into a 1 l whipping cream canister. Charge with two CO₂ charges. Shake before use.

SEAWEED ESPUMA

800 ml Debic Culinaire Original
250 g chuka wakame (seaweed salad)
salt

Preparation

Heat the cream and add the chuka wakame. Leave to infuse and blend until smooth in a blender. Pass through a fine sieve and season to taste with salt. Pour into a 1 l whipping cream canister and charge with two CO₂ charges. Leave to cool for a few hours and shake before use.



CREAMS



It's hard to imagine a menu without vegetable creams these days. The different ways to present this creamy element are endless. Just like the diversity in taste! Vegetable creams rank among the crème de la crème of contemporary culinary applications.

The essence of a good vegetable cream begins with cooking the vegetables properly. Simply boiling the life out of the vegetable in a pan with too much water certainly doesn't benefit the taste of the cream. So take a good look at the alternatives. For example, by sous-vide cooking the vegetable, you retain all the tastes. If you roast vegetables, you create new tastes. A good dish includes various structures. A velvety cream can add an extra texture to it. To help you on your way, we will explain the technique for preparing and presenting vegetable creams step by step. And in addition we'll provide you with thirteen inspiring savoury and sweet recipes to help you get the very best out of the products you work with. You'll be able to stand out in your kitchen and become the crème de la crème among chefs.

Step by step

CREAM OF HERITAGE CARROT

To help you on your way, we provide a step by step explanation of the technique for making and serving creams of vegetables. And in the process, we offer six inspiring, savoury and sweet recipes that help you get the best out of the products you work with.

METHOD

- 1 Cook**
Peel 1 kg heritage carrots and vacuum-pack them with 100 ml Debic Roast & Fry. Cook sous-vide in a warm water bath or in the steamer at 85 °C for 1 hour.
- 2 Blend**
Finely chop the warm carrots in the blender and add 100 ml Debic Culinaire Original and 100 ml mango kombucha.
- 3 Strain**
Pass the cream soup through a fine sieve and season to taste with salt. Cool immediately until use.
- 4 Regenerate**
Regenerate the cream soup in a saucepan.



Use this component for fish or vegetarian main dishes.

TIP
Use a fine sieve for an extra smooth cream soup.





Cream of spinach

Ingredients

- 1 kg spinach
- 100 ml Debic Roast & Fry
- 2 shallots
- 2 cloves garlic
- 300 ml Debic Culinaire Original
- salt

Preparation

Reduce the Debic Culinaire Original to 100 ml. Heat the Debic Roast & Fry and sauté the shallots and the garlic. Add the spinach and stew until cooked. Puree finely in the blender and add the reduced cream. Pass through a fine sieve and season to taste with salt.



Use this component in main dishes with fish or vegetarian recipes.



Cream of cauliflower

Ingredients

- 700 g cauliflower
- 500 ml Debic Culinaire Original
- 3 g salt
- 5 g garam masala

Preparation

Cook the cauliflower in the Debic Culinaire Original until cooked. Drain and puree finely in the blender with 100 ml of the cooking juice. Pass through a fine sieve. Warm the garam masala in a little fat. Season the cream of cauliflower to taste with salt and the garam masala.

Use this component in main dishes with poultry or vegetarian recipes.



Gebruik deze component bij desserts.



Cream of pumpkin

Ingredients

- 1 butternut squash
- 100 ml Debic Culinaire Original
- 20 g ginger root
- 10 ml yuzu juice
- 50 g honey

Preparation

Wrap the pumpkin in aluminium foil and roast in the oven at 180 °C for 1 hour. Scrape out the flesh of the fruit, add the other ingredients and puree finely in the blender. Pass through a fine sieve. Season to taste with honey if required.

Cream of celeriac

Ingredients

- 1 kg celeriac
- 500 ml Debic Culinaire Original
- 30 g white miso

Preparation

Peel the celeriac and cut into equal pieces. Cook in the Debic Culinaire Original and then drain. Keep the cooking juices. Puree the celeriac finely and add the white miso and if necessary a little extra cooking juice. Pass through a fine sieve and season to taste with white miso if necessary.

Use this component in main dishes with poultry or vegetarian recipes.



Cream of peas

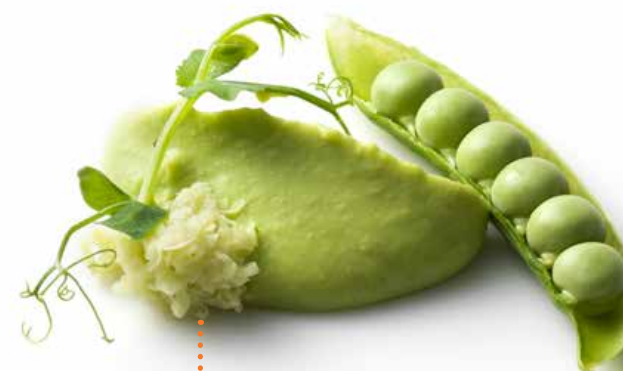
Ingredients

- 1 kg peas
- 300 ml Debic Culinaire Original
- 10 g tarragon
- 20 ml tarragon vinegar
- 5 g wasabi salt

Preparation

Briefly blanch the peas. Heat the Debic Culinaire Original. Puree the peas finely in the blender together with the warm Debic Culinaire Original and add the other ingredients. Pass through a fine sieve and season to taste with salt.

Use this component in main dishes with fish or poultry or vegetarian recipes.



The secret of a salad is in the dressing. In other words: a good salad stands out by the addition of a dressing that enhances the flavour of the salad. Debic would like to acquaint you with the world of dressings made with Debic Culinaire Original. A simple technique that replaces the oil of the classic dressing with culinary cream. The result: no separation of the oil and a dressing with a perfect consistency so that it coats the salad nicely.

DRESSINGS



Semi-dried

Tomato salad

with black garlic, basil and Ranch dressing

SERVES 10

Ranch dressing

500	ml	Debic Culinaire Original
50	g	garlic vinegar
3		cloves of puffed garlic
5	g	Savora mustard
5	g	salt
20	g	chives, chopped

Salad

30		Tasty Tom tomatoes
10	g	icing sugar
10	g	salt
10		black garlic cloves
1		bunch of basil
5	g	maldon salt

PREPARATION

Puff the garlic for 10 minutes in the oven at 220 °C. For the dressing, mix all the ingredients except the Debic Culinaire Original. Add the Debic Culinaire Original, stirring constantly until you have a smooth mixture. The dressing can also be prepared in a blender or using a hand mixer. Mix in the finely chopped chives and store in the refrigerator. Peel the tomatoes and sprinkle with the salt and icing sugar. Dry in the oven for 6 hours at 90 °C and store in the refrigerator.

FINISH

Spread the dressing on the base of the plate. Heap the tomatoes in the middle of the plate. Finish the dish with black garlic, basil and Maldon salt.





Caesar Salad

With quail eggs, croutons, Parmesan cheese, anchovies, bacon and Caesar dressing

SERVES 10

Caesar dressing

400	ml	Debic Culinaire Original
40	g	anchovies in oil
20	g	Dijon mustard
40	g	Parmesan cheese, grated
35	g	lemon juice
20	g	white wine vinegar
10	g	black pepper, ground

Salad

3		heads of Romaine lettuce
30		quail eggs
30		anchovies in oil
300	g	smoked bacon
200	g	Parmesan cheese
10	g	chives, chopped
10	g	chervil

Croutons

1		slice Tramezzini bread
1		garlic clove
100	ml	Debic Roast & Fry
5	g	sea salt

METHOD

For the dressing, mix all the ingredients except the Debic Culinaire Original. Add the Debic Culinaire Original, stirring constantly until you have a smooth mixture. The dressing can also be prepared in a blender or using a hand mixer. Store the dressing in the fridge. Slice the smoked bacon thinly and bake in the oven until crisp between two silicone mats. Boil the quail eggs for 3 minutes and peel immediately under cold water. For the croutons, cut the Tramezzini bread into thin slices. Mix the Debic Roast & Fry with the chopped garlic. Butter the bread, sprinkle with salt and bake for 6-8 minutes in the oven at 180 °C.

FINISH

Wash the Romaine lettuce, cut into thick slices and dress with the Caesar dressing. Add the bacon, eggs and anchovies to the salad and finish on the plate. Finish the dish with the croutons, the shaved Parmesan and fresh herbs to taste.



Vitello Tonnato salad

With pastrami, rocket, Taggiasca olives, capers and tuna dressing

SERVES 10

Tuna dressing

500	ml	Debic Culinaire Original
2		cans of tuna in oil
10	g	capers, sour
1		garlic clove
20	g	lemon juice
10	g	icing sugar
20	g	anchovies
4	g	salt
50	g	shallots, finely chopped

Salad

800	g	pastrami
1		head iceberg salad
100	g	rocket

Garnish

1		red onion
50		Taggiasca olives
½		cucumber
10	g	capers

PREPARATION

For the dressing, mix all the ingredients except the Debic Culinaire Original. Add the Debic Culinaire Original, stirring constantly until you have a smooth mixture. The dressing can also be prepared in a blender or using a hand mixer. Add the finely chopped shallots and store in the refrigerator. Cut the pastrami into thin slices using a slicer. Chop the iceberg lettuce very finely for the salad. Cut the onions into thin rings and the cucumber into cubes.

FINISH

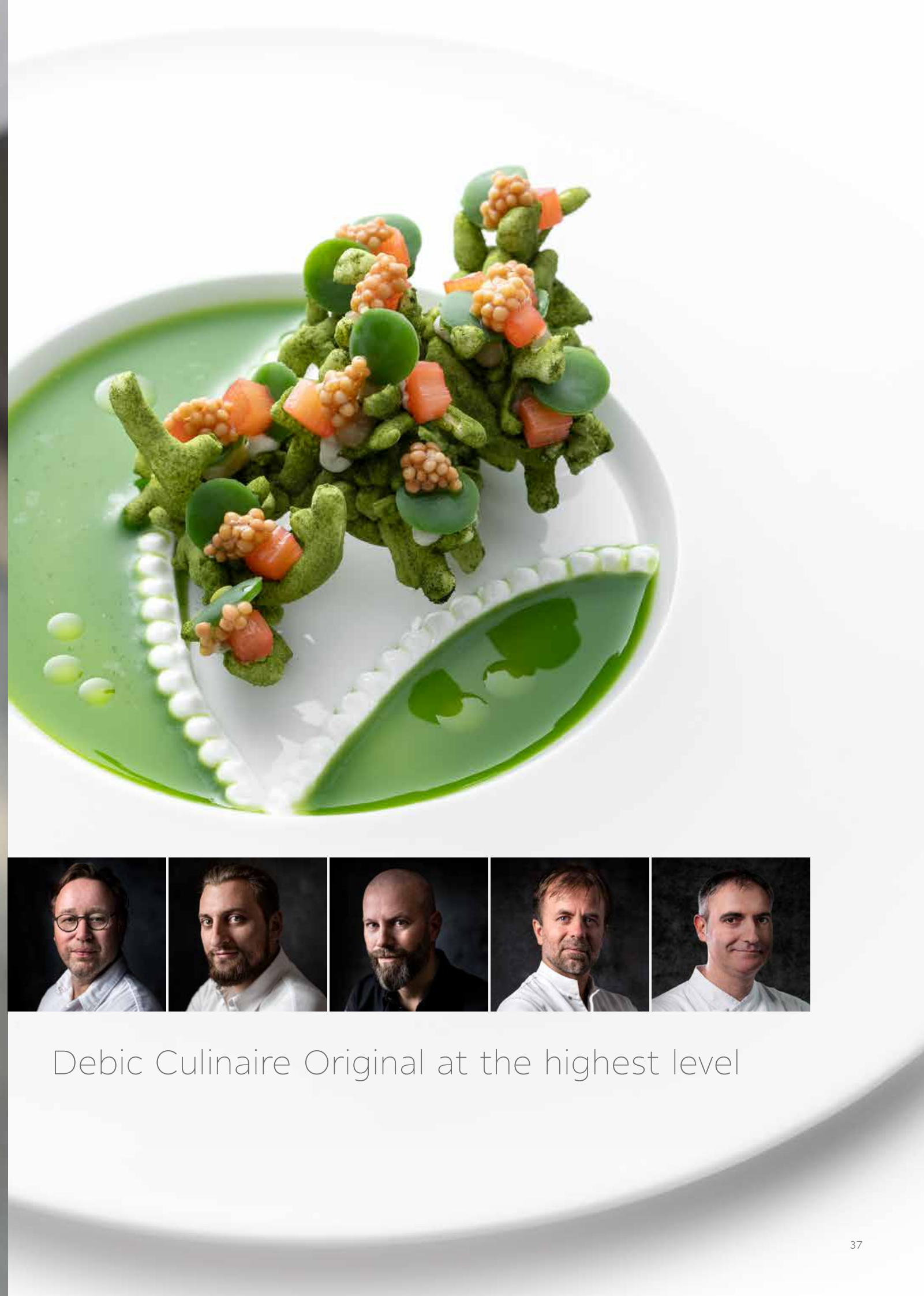
Mix the iceberg lettuce with the dressing and finish on the plate. Place the pastrami on top of the iceberg lettuce and drizzle the tuna dressing over it. Finish the dish with red onion rings, capers, cucumber cubes and the marinated olives.





Creations of
European

TOP CHEFS



Debic Culinaire Original at the highest level



SERVES 10
.....

- Sirloin veal**
- | | | |
|-----|----|----------------------|
| 500 | g | organic veal sirloin |
| 100 | ml | Debic Roast & Fry |
| 5 | g | salt |
| 2 | g | pepper |

- Sauce**
- | | | |
|-----|----|--------------------------|
| 2 | | red onions |
| 4 | | garlic cloves |
| 10 | g | red curry paste |
| 40 | g | ginger |
| 5 | g | Garam Masala powder |
| 5 | g | Madras curry powder |
| 400 | g | tomatoes |
| 2 | g | cumin |
| 4 | | bay leaves |
| 500 | ml | Debic Culinaire Original |
| 3 | g | cilantro |
| 2 | | cloves |
| 5 | g | salt |

- Garnish**
- | | | |
|-----|----|--------------------|
| 100 | g | leeks |
| 100 | g | carrots |
| 100 | g | Granny Smith apple |
| 50 | g | red onion |
| 50 | g | cilantro |
| 100 | ml | olive oil |
| 2 | | limes |

PREPARATION
.....

Sirloin Veal
Cut the veal into cubes. Add the butter to a frying pan and sear the sirloin over a high heat. Remove the sirloin from the pan.

Sauce
Use the same pan to sweat the onion, garlic and ginger. Grate the tomatoes and add. Add the pepper, curry paste, bay leaf, cumin, Garam Masala, Madras curry and cloves, cover with the cream and cook for 5 minutes. Strain and add the chopped cilantro and set aside. Julienne all the vegetables. Put the vegetables and picked cilantro leaves in ice water for 30 minutes. Pat dry and reserve in the refrigerator.

ASSEMBLY AND FINISH
.....

Add the sirloin to the sauce, reduce the sauce and plate up. Arrange the vegetables and leaves on top. Finish with a drizzle with olive oil and a few drops of lime.

Sirloin veal
with a scintillating sauce and crudités
A creation of Jordi Guillem



Fresh ginger pumpkin soup

with crispy prawns and hazelnuts

A creation of Luca Montersino

SERVES 10

Pumpkin and ginger soup

100	g	leeks
75	g	extra virgin olive oil
75	g	butter
900	g	pumpkin
1500	g	vegetable stock
75	g	fresh ginger
5	g	curry powder
75	g	butter
300	g	cooking cream
15	g	salt
3	g	white pepper

Prawns

500	g	prawns
300	g	panko bread crumbs
100	g	chopped hazelnuts
400	g	whole eggs
100	g	rice flour

Garnish

15	g	thyme
10	g	chives

PREPARATION

Pumpkin and ginger soup

Sweat the chopped leeks in the oil and butter, add the pumpkin in small pieces and the ginger, then season with salt and pepper. Cover with boiling vegetable stock. Cook for 20 minutes, then blend well, flavouring with the curry powder and stirring in the butter and cooking cream to give a creamy emulsified texture.

Prawns

Clean the prawns. Make a batter by mixing the rice flour and eggs. Chop the hazelnuts and mix with the bread crumbs. Dip the prawns in the batter and cover with the hazelnut panko bread crumbs.

ASSEMBLY AND FINISH

Serve the ginger pumpkin cream soup garnished with fresh thyme, chives and a few drops of cooking cream and place the fried prawns on top and serve.



SERVES 10

Cod			
900	g	cod	
1	l	water	
23	g	salt	
80	ml	Debic Roast & Fry	
500	ml	Debic Culinaire Original	

Purée of peas with mint			
1	kg	peas, frozen	
300	ml	chicken stock	
5	g	mint leaves	
50	g	parsley	
200	ml	Debic Culinaire Original	
30	g	butter	

King crab			
1	kg	king crab	
200	g	Debic Traditional Butter	
5	g	lemon peel	
3		sprigs thyme	
200	ml	sunflower oil	

Pea caviar			
100	g	trout caviar	
60	g	freeze dried peas	

Peas			
200	g	fresh small peas	

Garnish			
100	ml	king crab stock reduction	
10		pea flowers	
20		mint leaves, small	



PREPARATION

Cod
Clean the cod and slice in pieces of 90 grams each. Dissolve the salt in the water and brine the cod in water salt solution for 12 hours. Rinse the fish under running water and pat dry. Coat the cod in the cream, then fry lightly in butter for approximately 4 minutes. If necessary, add a dash of cream while roasting. Puree of peas with mint Blanche the parsley and mint briefly. Thaw the peas and heat the chicken stock. Add the peas and blanched herbs to the blender. Add the hot chicken stock. Blender to a homogenous mass and at the end add the butter and cream. Season to taste and pass through a fine sieve.

King Crab
Boil King Crab in boiling salted water for 5-6 minutes. Cool on ice water briefly and take the crab meat out of the crab legs. Vacuum pack with clarified butter, thyme and lemon peel and warm in a water bath at 65 °C. Take the King Crab shell and chop into smaller pieces. Heat a small part of the oil till the pot begins to smoke and sauté for 10 seconds in very hot oil. Poor the remaining oil on top and keep warm for 2 hours at 65 °C. Poor through a fine sieve and reserve.

Pea caviar
Mix the trout caviar with a few drops of water so that the individual eggs separate easily. Blender the freeze-dried peas into a fine powder.

Peas
Blanche the peas very briefly, remove the outer shell and reserve.

ASSEMBLY AND FINISH
Place the pea puree with mint in the middle of the plate. Dress the caramelized cod in the center. Pat the trout caviar dry and coat in the pea powder. Reheat the peas in the butter. Garnish with the trout roe, peas, crab oil & reduction and finally the fresh herbs and flowers and serve.



Cream
caramelized cod

with mint-pea purée & King crab
A creation of Thomas Bühner



Beluga sturgeon

Preparations of cauliflower, carrot bisque and yuzu
A creation of Petr Kunc



SERVES 10

Beluga sturgeon

800 g sturgeon
1 l water
10 g salt
200 g butter

Cauliflower puree

200 g cauliflower
1 l milk
200 g butter
50 g shallot and garlic confit
10 g salt

Cauliflower couscous

300 g cauliflower
50 ml extra virgin olive oil
2 g salt

Sweet and sour cauliflower

200 g cauliflower
200 ml white wine vinegar
20 g sugar
100 ml beetroot juice
100 ml water
pinch of turmeric

Fried cauliflower

100 g cauliflower
2 eggs
200 g flour
200 g panko bread crumbs
1 l sunflower oil

Yuzu meringue (approx. 120 pcs)

17 g albumin
17 g isomalt
100 g icing sugar
40 g yuzu juice
70 g water

Carrot bisque

100 g carrots
10 g Madras curry powder
500 ml Debic Culinaire Original
100 g Debic Traditional Butter
500 ml vegetable stock
20 ml ponzu juice
5 g salt
500 ml lobster bisque

Decoration

50 g raisins
50 g edible flowers
20 g black truffle

PREPARATION

Beluga sturgeon

Mix the water with the salt. Clean, bone and filet the sturgeon and place it in the brine for 30 minutes. Steam the filet at 68 °C, 6-8 minutes according to size. Place the filet in melted butter and heated to 80 °C for 2 minutes.

Cauliflower puree

Cut the cauliflower into small pieces and sauté in butter with shallots and garlic confit. Pour in milk and season with salt. Cook until tender. Strain the cauliflower and keep the milk aside. Blend the cauliflower into the smooth puree and adjust the consistency with leftover milk.

Cauliflower couscous

Grate cauliflower finely and pan-fry in olive oil until tender. Season with salt.

Sweet and sour cauliflower

Cut the cauliflower into small pieces, blanch in boiling water and cool in an ice-water bath. Prepare 2 separate sweet and sour brines. The first, combine 100 ml vinegar, 10 g sugar, 100 ml water and turmeric. The second combine 100 ml vinegar, 10 g sugar, 100 ml beetroot juice. Divide blanched cauliflower between brines.

Fried cauliflower

Cut the cauliflower into smaller rosettes, blanch in boiling water and cool in an ice-water bath. Crumb the cauliflower in flour, eggs and bread crumbs and deep-fry in hot oil.

Yuzu meringue

Whip all the ingredients into a merengue. Use a pastry bag and pipe the meringues on a Silicone mat. Dry at 55 °C for 24 hours.

Carrot bisque

Cut the carrot into small pieces and sauté in butter. Add curry spices, salt and sauté lightly. Pour in the stock, cream and cook until tender. Blend well and strain through a fine sieve. Combine with lobster bisque 1:1 ratio and season with ponzu juice.

ASSEMBLY AND FINISH

Dress the cauliflower couscous in a round cutter in the centre of the plate. Arrange the fish on top. Dress the different preparations of cauliflower on top of the fish and garnish with yuzu merengue, herbs, flowers and raisins. Poor the soup tableside or at the very last end.



SERVES 4

- Blue cheese cream**
- 90 g Debic Cream 35%
 - 9 g Sosa instant gel
 - 130 g Lady's blue cheese
 - 130 g yoghurt

- Dill powder**
- 2 bunches dill
 - salt

- Puffed cracker**
- 650 g tapioca
 - 200 g water
 - 100 g Sosa airbag patata

- French bean juice**
- 500 g French beans
 - lime juice
 - sushi vinegar
 - xanthan gum

- Mustard seed sweet and sour**
- 40 g mustard seed
 - 100 g vinegar
 - 60 g water
 - 35 g sugar
 - 1 bay leaf
 - 1 garlic clove

- French beans**
- 200 g French beans

- Cream of goat's quark**
- 90 g goats's quark
 - 80 g egg whites
 - 20 g aceto bianco
 - 250 g olive oil

- Rhubarb**
- 300 g rhubarb
 - 100 g rhubarb coulis
 - 100 g organic rhubarb juice
 - 20 g sugar



PREPARATION

Blue cheese cream
Melt the blue cheese and add the rest of the ingredients. Leave to set in the refrigerator and then whisk until smooth.

Dill Powder
Remove the dill from the stalks and dry in the microwave at 800 watts for about two minutes. This can vary depending on the microwave. Crush finely in a coffee grinder and add a little salt.

Puffed cracker
Cook water and tapioca together in the thermo-mixer for 20 minutes at 90 °C. Cool and transfer the mixture into a piping bag with a smooth nozzle. Pipe out in 3 mm thick and 20 cm long rows. Sprinkle with airbag patata and dry until this is hard. Fry in oil at 180 °C.

French bean juice
Blanche the French beans and draw through the juice press. Add a drop of lime juice and sushi vinegar and bind with xanthan gum.

Mustard seed sweet and sour
Warm all the ingredients apart from the mustard seed for 5 minutes, then add the mustard seed and cook further. Leave to cool completely.

French beans
Cut out the French beans with a 1-cm round cutter. Cream of goat's quark Mix all the ingredients with a hand mixer to make a smooth cream.

Rhubarb
Mix the coulis with the juice and sugar and warm. Cut the rhubarb into 4 x 4 mm pieces and blanche in the liquid. Leave to cool in its juice.

ASSEMBLY AND FINISH

Pipe the blue cheese cream and the goat's quark cream onto the plates. Arrange the puffed tapioca on the plates and finish with the mustard seed sweet and sour, rhubarb, dill powder, French beans and French bean juice.

Puffed tapioca

with blue cheese, french beans, rhubarb, and mustard seed
A creation of Sidney Schutte



Debic Culinaire Original and Take away

Due to the corona crisis, restaurants all over Europe were forced to think and act creatively to generate the necessary income. Many of them responded with inventive solutions, such as take away and home delivery options for their dishes.

TAKE AWAY

Now that customers are used to take away options, many business owners are continuing to offer them. Especially since social distancing rules are significantly lowering the number of customers who can be present on terraces and in restaurants. To cater to their clients, chefs are looking for menu items that can be served both in disposable, sustainable packaging and on a plate. At the same time, it is important that they are easy to reheat at home with no risk of quality loss.



Debic trusted quality

Given these circumstances, Debic Culinaire Original is a reliable cooking cream:

- Can be reheated in the microwave, oven, or bain-marie at home
- No change in texture or consistency after reheating
- Is freeze-thaw stable and unaffected by temperature fluctuations
- Is suitable for transportation in insulated boxes by delivery services
- Can incorporate condensed water without loss of binding

With Debic Culinary Original, chefs already know that their creations won't lose quality.

Debic Culinaire Original can be used in many different applications, such as sauces, soups, dressings and crèmes. However, when looking at the take away menu offer, chefs can benefit from a few tips & tricks.

TIPS

KEEP IT SIMPLE

Many chefs are looking for dishes which they can serve on a plate in their restaurant but are also suitable for take away. The combination offers many advantages, since you can use the same preparations for both. Keep it simple and limit your handlings. Make a short step-by-step video or drawing so your customers can easily add the finishing touch to their take away menu at home.

Examples of suitable dishes:

quiches, gratins, savoury flans and salads with creamy dressings.



CREATE A CHEF EXPERIENCE

To give your customers a real in-home chef's experience, you can offer them a kit for putting together the dishes. Prepare everything so your customers can plate their own menu at home. Make a short step-by-step video or drawing of how to plate the dishes at home, so that your customers can easily add the finishing touches themselves.

Examples of suitable dishes:

tartare of fish or meat with a crème, cream sauce with fish, poultry or porc slow-cooked at low temperature.



TELL THE WORLD

Communicate about your take away options through social media and/or flyers.



OFFER SOMETHING EXTRA

Such as a free dessert or a fidelity card. The perfect way to build customer loyalty and word-of-mouth advertising.

SPECIAL OFFER!

ACT SUSTAINABLE

Use disposable containers made from sustainable materials such as bamboo and corn. Customers are increasingly looking for sustainable options.

USE BRANDING

Print your logo on your packaging as an extra marketing tool.



MAKE ORDERING EASY

Convenience is key. Consider starting a webshop if you don't already have one. It will facilitate online ordering and boost your business.





DETERMINED TO MAKE A DIFFERENCE



Debic wants to make a difference. We simply have to. Not only with our products, but as an organization we are also determined to make our dairy supply chain as sustainable as possible. This is essential if we are all to be able to continue enjoying all the riches of our earth. In addition to our farms and our resources, we also try to lower our ecological footprint in the rest of the dairy supply chain.

One of the steps we are taking to this end is to use sustainable packaging. In order to be able to deliver food safely and with an eye to quality, we have to package it. Working together with our suppliers, researchers and customers, we are trying to do so as sustainably as possible.

Therefore, we are limiting our packaging wherever possible and are using ever more renewable and recycled material. We are also constantly on the look-out for solutions that can make our own packaging 100% recyclable. We keep working on developing our products and packaging and innovating, so that we can all reap the fruits of these efforts in the future. Together en route to an even more sustainable world.



RESPONSIBLE USE OF RESOURCES

Green energy use in production

Our production site in Lummen runs 100% on green electricity. The bulk of that is generated by FrieslandCampina dairy farmers. In addition, we are striving to become carbon-neutral by 2050.



SUSTAINABLE DAIRY FARMING

World leader in CO₂ emissions/kg milk

The milk that we at Debic use for our products is produced highly efficiently. The CO₂ emissions per kg of milk is around half of the worldwide average for the sector. Milk is the most important ingredient in our Debic Culinaire Original.



PRODUCTION & PACKAGING

Use of FSC-certified cardboard

All the master cartons of Debic are made of FSC cardboard, including those for Debic Culinaire Original. The master cartons are fully recyclable and contain 80% recycled materials.



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Debic is a brand of **FrieslandCampina**

100
YEARS DEBIC



SCAN & SEE

Debic. Made for professional hands.