

The inspiration magazine for chefs  
February 2020 | Issue 05

# 100 YEARS OF DEBIC

100 years of teamwork  
100 years of gastronomy





# 100 YEARS OF DEBIC 100 YEARS OF TEAMWORK

2020 is a year for celebration – Debic will be marking its 100th anniversary! It's not entirely coincidental that this was also a century characterised by the great gastronomic movements.

When we first started, classic French cuisine was in full swing. We then embraced nouvelle cuisine, and added the finest elements of fusion and molecular cuisine to our repertoire. Which brings us to the latest movement, sustainable cuisine.



What have we learned from all those movements? Well, quite a lot. But most importantly, whatever you do, in the professional kitchen it basically all comes down to one thing: teamwork. We've stood shoulder to shoulder with world-famous chefs and unsung heroes alike. We learned from each other, helped each other to improve. We recognised that the only way to achieve success is to work together closely. To trust each other. We're all in it together. As chefs, but also as a whole kitchen brigade.

In this issue of our !D magazine, we take you on a journey through the great movements that have shaped us. But this isn't just a time for reflection; we also look to the future. What have we learned and what do we still use now? How can you use those techniques or ideas as a chef or pâtissier today? This issue is full of great stories, fascinating interviews with today's best team players and top tips that you can start using straight away.

**Have fun reading this magazine  
– and get inspired!**



# 100 YEARS OF DEBIC

## 100 YEARS OF GASTRONOMY

### 1920

Jean Debije starts Laiterie Debije, the foundation of Debic.

Classic French cuisine forms the basis of gastronomy worldwide.

Special Michelin Guide published for war tourists who want to visit the battlefields in Belgium.

Auguste Escoffier invents the peach melba.



### 1926

First Michelin Guide published in which stars are awarded to restaurants.



### 1945

The Richemont Centre of Excellence is opened in Lucerne; an independent and international centre for the bakery sector.

### 1933

First restaurants with 3 Michelin stars.



### 1955

Start of 'nouvelle cuisine', led by Paul Bocuse, Roger Vergé and Michel Guerard, among others.

### 1934

First edition of Auguste Escoffier's 'Ma Cuisine' is published.

### 1972

Debic introduces the world's first whipping cream in a spray can.

First restaurant outside France gets a third Michelin star: Villa Lorraine in Belgium.

First edition of the Gault&Millau restaurant guide published.

### 1970

As the result of a merger, the company becomes 'zuivel-fabriek Debic'. In fact, the founders agreed to use 'Debije' as their future name, but due to an unfortunate typo by a public official, Debic became Debic.



### 1974

First developments in sous-vide cooking at restaurant Troisgros.

### 1980

Second generation of nouvelle cuisine chefs, including Joël Robuchon, Jacques Maximin, Georges Blanc, Pierre Wynants.

### 1973

Henri Gault (Gault&Millau) writes a 'nouvelle cuisine manifesto' after persistent criticism from abroad.

### 1983

Launch of Debic Culinaire. As time pressure is becoming an ever greater challenge in professional kitchens, Debic develops a specific cooking cream with unrivalled properties. It's the first cooking cream with faster reduction times and the best binding properties, texture and taste.

### 1984

Ferran Adrià takes the reins at El Bulli, then a simple family restaurant.

### 1986

Foundation of the Slow Food movement in Italy.

### 1990

Fusion cuisine emerges from Australia and England.



### 1987

Establishment of the Bocuse d'Or, the prestigious culinary competition that takes place every year during the Sirha trade show in Lyon.

### 1999

Debic introduces Roast & Fry.



### 1997

El Bulli is awarded a third Michelin star.

### 1998

Albert Adrià invents the espuma.



### 2000

Molecular cuisine starts to make waves all over the world.



### 2003

Debic introduces dessert range.

### 2004

René Redzepi and Claus Meyer open Noma in Copenhagen.

The 'New Nordic cuisine manifesto' is drawn up.

### 2006

El Bulli is voted best restaurant in the world (also in 2007, 2008 and 2009).

### 2008

Hyperlocal cooking is becoming increasingly popular all over the world, following in the footsteps of New Nordic Cuisine.

### 2010

Noma is voted best restaurant in the world (also in 2011, 2012 and 2014).



# 100

YEARS DEBIC

# 2020

Debic celebrates its 100-year anniversary!





# 100 YEARS OF DEBIC



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# We are proud to introduce: our ambassadors

We've said it many times before: one of the main things we've learned over the past 100 years is that in the kitchen it's all about teamwork. This includes our collaborations over the years with our ambassadors – often famous chefs who believe in Debic. This year we'll be introducing you to a few more.

In this magazine you will find interviews with (and recipes by!) Spanish all-rounder Jordi Guillem, the Flemish three-star chef Gert De Mangeleer, the star of Chef's Table Adeline Grattard, star chef Clément Bouvier and Dutch two-star chef Sidney Schutte. We spoke to these and many more chefs in their restaurants, and we'll be sharing those interviews with you online throughout the year. Who else is on the menu? The Italian super chef Luca Montersino, one of the Czech Republic's most creative chefs Petr Kunc, the talented Argentine-Spanish chef Carito Lourenço and three star chef Thomas Bühner.

This year you can expect great things from these nine chefs, such as recipes, reports and master classes.

For more information, visit [debic.com](http://debic.com)

100  
YEARS DEBIC



SCAN & SEE

**Thomas Bühner**  
Three-star chef, Osnabrück

**Carito Lourenço**  
Fierro, Valencia

**Petr Kunc**  
Salabka, Prague

**Sidney Schutte**  
Spectrum\*\*, Amsterdam

**Adeline Grattard**  
yam'Tcha\*, Paris

**Gert De Mangeleer**  
Hertog Jan\*\*\*  
Restaurant Group, Bruges

**Jordi Guillem**  
Lo Mam,  
Tarragona

**Clément Bouvier**  
Ursus\*, Tignes

**Luca Montersino**  
Chef, Alba







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our quality base.



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Classic French cuisine

# The first big (r)evolution



There are many cooking cultures throughout the world but none has had as much influence on contemporary gastronomy as French cuisine. For over a hundred years, classic French cuisine was the bedrock of all menus and all training courses in almost all Western cultures. It was a huge influence on most national cuisines, including the Dutch and Belgian ones. For many, Auguste Escoffier is the grandfather of French gastronomy because he recorded his thoughts and recipes in his culinary bible 'Le Guide Culinaire'. But was he really the founder of French gastronomy?

*"Escoffier made a significant contribution to raising the profile of the cooking profession."*

#### Let's rewind

Over the past 100 years, the cooking profession has become highly professionalised and over the last few decades chefs have even gained quite a status. Once upon a time, the cooking profession was a raw and undervalued craft. There's no denying that Auguste Escoffier made a significant contribution to raising the profile of our profession. He perfected the brigade system and wrote down all the important recipes in his 'La Guide Culinaire': the cooking bible that entire generations of chefs literally

copied. In addition to this great master, however, there were a number of other French chefs who helped to shape gastronomy. More than a hundred years before Escoffier there was Marie-Antoine Carême, mainly known for his pièces montées (showpieces). He added a certain prestige to the profession. Then there was Fernand Point. He trained a whole generation of three-star chefs in his restaurant La Pyramide in Lyon. One of his best-known students was probably Paul Bocuse, who, according to many, transformed the job of the cook into a distinguished profession.

#### And what did we get out of it?

Pretty much everything! Most recipes from the twentieth century have their roots in classic French cuisine. Many kitchens still have a classical foundation. The first revolution in French cuisine was followed by 'nouvelle cuisine', which resulted in lighter dishes. Then the 'fusion movement' introduced flavours from other food cultures. And finally, molecular cuisine disrupted many of the traditional patterns. But classic French cuisine continues to underpin everything. Almost all menus feature elements that were invented over a hundred years ago.

#### Big names in this movement:

Marie-Antoine Carême  
Auguste Escoffier  
Fernand Point  
Alexandre Dumaîne  
André Pic  
Paul Bocuse



# Dessert trolley

*The revolution of the classic French cheese trolley*

The dessert trolley is all the rage! Progressive chefs such as François Geurds, Jordi Roca and Albert Adrià stroll through their restaurant every day with a trolley. Traditionally we know the trolley from its starring role in the classic French cheese trolley, but it turns out they are also perfect for presenting desserts! Trolleys come in all shapes and sizes; there's something for every budget. Adrià had one made – an entire shelf full of treats emerges from the middle of it!

Another, simpler solution, is Ikea. Here you can buy (like we did!) the reasonably priced Förhöja trolley. With a bit of creativity and a lick of paint you can transform it into a great dessert trolley. And it can accommodate two catering dishes – just make two holes in the top and they'll fit perfectly. In the drawer underneath we put a container full of ice. This keeps mousses and ice cream nice and cold. We use the other drawer for materials such as a cook's blowtorch, serving cutlery and spatulas.

**Experience** Whatever you put on the trolley has to look delicious so that guests have no choice but to order something. Use your dessert trolley to create a moving sweet shop and stimulate impulse purchases.

**Simplicity** Everything on the dessert trolley must be easy to prepare (in the mise-en-place) and involve few steps.

**Convenience** A dessert trolley takes some of the pressure off the chefs in the kitchen and can be used relatively easily by the waiters or one of the chefs.



## Decoration

Make sure that the products you display on the trolley have a long shelf life, such as sweets, bonbons and chocolate. Choose biscuits that are easy to make and, above all, easy to store, such as butter cake, coconut macaroons and ginger snaps. If necessary, you can buy the patisserie at your local bakery. Decorate the trolley with a good selection of fruit.



## TIP

Try completely replacing your dessert menu with a dessert trolley. You can still make your own desserts, but in smaller versions or in a glass.

### Prices

You can set the price in a number of ways. The best way is to calculate the average and set a fixed price based on that.

### For example:

Price p.p.: €8.50  
(6 pieces on average, max. 50 cents purchasing costs)

Price per item: €1.50

Price of coffee and tea with biscuits, bonbons and sweets: €5.00





## Melon salad

Serves 10

1 melon  
50 ml limoncello  
10 ml sugar water  
1 yellow flower

### Method

Cut the melon into ten equal pieces and keep the seeds. Vacuum pack the pieces of melon with the limoncello. Wash the seeds thoroughly and dip them in the sugar water. Dry in a food dryer at 60°C.

### To finish

Cut the melon from the peel and then cut into pieces. Garnish with the seeds and yellow flower.

## Pink cake

Serves 25

1 l Debic Crème Caramel  
150 g almond paste  
100 g rolled fondant, pink  
25 raspberries  
15 g pistachios  
50 ml sugar water 1:1  
25 pastry cases, Pidy

### Method

Spread the almond paste into the pastry cases and put in the freezer. Heat the crème caramel to 70°C and then let it cool back to 50°C on the workbench. Divide among the pastry cases and place in the refrigerator to stiffen up. Roll out the fondant thinly and cut out circles using a round cutter. Store between two sheets of baking paper in a sealed container (not in the refrigerator).

### To finish

Dip the raspberries in the sugar water and then press them in the pistachios. Place the pink discs on top of the crème caramel and put a raspberry on top.



## Chocolate mousse

Serves 35

1 l Debic Mousse au Chocolat  
150 g chocolate brownie  
chocolate decoration  
chocolate sauce

### Method

Beat the chocolate mousse in a planet mixer until it is light and airy and as stiff as whipped cream. Transfer to a piping bag and divide among the catering dishes.

### To finish

Decorate the mousse with the pieces of brownie, chocolate decoration and possibly chocolate sauce. Place the catering dishes in the trolley.

## Lemon pie

Serves 25

1 l Debic Crème Caramel  
200 g lemon curd  
1 lemon, the zest  
25 pastry cases, Pidy

### Meringue

200 g egg whites  
85 g water  
400 g granulated sugar  
1 lemon, the zest

### Method

Put the pastry cases in the freezer to make sure they are cold. Heat the crème caramel to 70°C and add the lemon curd and the lemon zest. Mix well and then let it cool back to 50°C on the workbench. Divide among the pastry cases and place in the refrigerator to stiffen up.

### Meringue

Boil the water with the sugar to 121°C. Degrease the bowl with some lemon juice. Start beating the egg whites when the sugar syrup reaches 110°C. Remove the sugar syrup from the heat when it reaches 121°C and add the lemon zest. Trickle the sugar syrup into the egg whites, beating continuously. Beat the meringue until cold. Transfer to a piping bag with a serrated nozzle and decorate the pies.

### To finish

Brown the meringue à la minute on the trolley.



## Panna cotta

Serves 25

1 l Debic Panna Cotta  
350 g red fruit  
(strawberries, raspberries, blackberries, blueberries)  
200 g pistachio sponge cake

### Espuma

600 ml Debic Panna Cotta  
400 ml strawberry purée

### Method

Melt the panna cotta and pour into the glasses. Leave to set in the fridge. To make the espuma, melt the panna cotta and mix with the strawberry purée. Pour into a 1 l siphon and aerate with two gas cartridges. Leave to set in the refrigerator at least four hours.

### To finish

Arrange the fruit on top of the panna cotta and put the finishing touches to the glass at the table with the espuma and the sponge cake.





## Coconut macaroons

Makes 150

1450 g grated coconut  
900 g whole egg  
1250 g sugar  
20 g lemon juice

### Method

Mix all the ingredients in the planet mixer. Preheat the oven to 185°C. Use a small melon baller or your hands to make small balls. Place them on a baking tray covered with a baking sheet. Bake the biscuits at 185°C until golden. Leave to cool and store in a well-sealed container.



## Gingersnaps

Makes 50

200 g Debic Traditional Butter, unsalted  
200 g soft brown sugar  
200 g flour, patent  
200 g glucose syrup

### Method

Melt the butter, but don't let it get too hot. Dissolve both sugars in the butter using a spatula. Then fold in the sifted flour. Leave to set in the refrigerator. Use a small melon baller to make small balls and put them on baking paper. Pay attention to the distance between the balls: they expand during baking. Bake at 190°C for 10 minutes. If you want to shape the biscuits, do so as soon as they come out of the oven; the sugars haven't caramelised yet. Keep in a well-sealed container with silica beads.

## Butter cake

Makes 100

560 g	Debic Traditional Butter, unsalted	100 g	whole egg
280 g	soft brown sugar	560 g	flour, patent
280 g	sugar	2	lemons, the zest
		5 g	salt
		50 g	eggs (for the egg wash)

### Method

Beat the butter with the sugar in the planet mixer using a dough hook until soft. Add the egg and salt and mix well. Add the flour and knead thoroughly. Line a suitable tray with baking paper and spread the batter evenly over the tray. Leave to rest in the refrigerator for at least four hours. Coat with the egg wash and use a fork to create a design in the biscuit. Bake at 200°C until golden brown. Leave to cool and cut into pieces. Store in a well-sealed container in the refrigerator.

## Crème brûlée

Serves 25

1 1 Debic Crème Brûlée Bourbon  
25 pastry cases, Pidy

### Method

Put the pastry cases in the freezer to make sure they are cold. Heat the crème brûlée to 70°C and then let it cool back to around 50°C on the workbench. Divide among the pastry cases and place in the refrigerator to stiffen up.

### To finish

Brown the crème brûlée à la minute on the trolley.



## Ice cream cones

Serves 25

25 sheets of brick pastry  
50 ml Debic Roast & Fry

### Method

Cut out circles from the brick pastry sheets (15 cm diameter). Brush both sides with the Debic Roast & Fry and roll around a cone mould. Place another cone on top and bake in the oven at 180°C for 6 to 8 minutes. Carefully remove the cone and store in a well-sealed container.

### To finish

Put a container of vanilla ice cream in the trolley and scoop the ice cream à la minute into the cones. If desired, garnish with sauces and decorations.





**Clément Bouvier**  
 Chef at Ursus\* in Tignes

On 21 January 2019, Clément Bouvier was presented with his first Michelin star. An exceptional achievement for the French chef, who works with his team at an altitude of 2,100 metres in Tignes, the famous winter sports region. Not exactly what you would call a traditional location for 'fine dining'. Yet here he is enjoying great success with his gourmet restaurant Ursus. This is partly due to his passion for classic French cuisine and Debic cream.



# “French classics are at the heart of every dish.”

The 29-year-old Clément Bouvier, with his imposing stature and rugged beard, has earned the nickname 'bear'. He loves the nature – especially forests – and he enjoys being outdoors. He has embraced his nickname and even named his restaurant after it: Ursus (the Latin translation). The image of a brown bear, the last breed to be seen in Savoy, features on the tableware at his star restaurant. The room is dominated by trees which surround the tables. Above the forty seats a beautiful canopy is depicted on the ceiling. “I want to make my guests feel like they’re in the middle of the woods. That experience goes hand in hand with my dishes. It’s about the total experience.”

#### French cuisine as a basis

Clément was literally born into the profession. Six months after he was born, his father opened the restaurant L'Essentiel in Chambéry, which was later awarded a Michelin star. His grandparents were always involved with food, too. They grew vegetables and kept animals for the restaurant: chickens, ducks, pigs and rabbits. “As a child, the only thing I want to be when I grew up was a chef,” says Clément.

Yet he chose not to go down the beaten track. Instead he made the very conscious decision to move to New York, on his own, to gain experience. “In France everyone knew my father, the star chef. I wanted to learn the trade myself. Not learn to make his dishes, but develop my own style.”

After America he got a job in Shanghai, after which Clément returned to France. He spent four and a half years working in Paris with Jean-François Piège, who taught him the finer points of classical French cuisine. “French cuisine is amazing,” beams Clément. “I think that all chefs should know all the techniques and recipes from French cuisine. To do that you must have applied them at least once in your life. That’s how you learn the basics of each dish, which you can later use to unleash your own creativity. A chef’s work starts with classic French cuisine: the rest comes after.”

#### Suppliers

And Clément is just as passionate about Debic creams as he is about French cuisine. “In order to make dishes at our level, we really need to work with the best cream. We don’t want the cream to curdle or give the dish a rancid taste. Debic creams don’t dominate our dishes; they bind them together perfectly. Whipped cream stays intact and doesn’t melt away, not even when I serve it on warm crêpes. And the products are of a very consistent quality all year round. They never change our recipes.”

In addition to Debic creams, Clément likes to use ingredients from his own region. “80 percent of my products come from local suppliers. As a kitchen brigade we experiment with their produce every day, because we want to discover new things. I let my greengrocer taste what I make with his produce. Sometimes it brings tears to his eyes.”

The ‘bear’ speaks highly of his team. “That Michelin star belongs to all of us. My team is a family for five months long. Throughout the season we’re up here together at the top of a mountain, so we are completely dependent on each other. The big advantage is that none of us has to travel for work; we’re relaxed when we start the day. I also decided to close the restaurant on Sunday, so we all have the same day off. So on Sunday they all go skiing together and on Saturday evening they can go for a drink. I think that’s important. It’s the same as with a rugby team: if the players aren’t united, you won’t win matches. And I just want to win, every night.”



# My grandfather's potato soup



CLÉMENT BOUVIER,  
CHEF AT URSUS\* IN TIGNES



## SERVES 4

### Almond cream

- 50 g ground almonds
- 220 g Debic Cream 35%

### Soup

- 200 g potatoes
- 2 carrots
- 1 celery stick
- 1 sprig of chervil
- 1 sprig of parsley
- 1 garlic clove
- 30 g full-fat milk
- 100 g Debic Traditional Butter, unsalted

### Mushroom powder

- 100 g dried mushrooms

### Potato crisps

- 100 g potatoes

### Mushroom duxelles

- 20 g truffle
- 200 g chestnut mushrooms
- 20 g crème fraîche
- 30 g Debic Traditional Butter, unsalted

## METHOD

### Almond cream

Bring 150 g of cream to the boil and add the ground almond. Put a lid on the pan and leave to infuse for 20 minutes.

### Soup

Peel 200 g of potatoes and the carrots, peel the garlic clove and prepare the celery. Put the ingredients in a saucepan, add the chervil and parsley and add about 2 litres of water so that everything is submerged. Bring to the boil and leave to cook for about 1 hour. Drain the potatoes and put to one side. Put the potatoes, the butter, the rest of the cream, the milk, and the almond cream in a saucepan. Bring to the boil and cook for 10 minutes, stirring continuously. Blend, add some more cream if desired and season to taste.

### Mushroom powder

Blend the dried mushrooms and store in a well-sealed container.

### Potato crisps

Peel the potatoes. Cut them into 1-mm-thick slices using a mandoline and cut out 1.5 cm circles. Place the potato slices between two silicone mats and put them in the oven to dry (120°C for 1 hour).

### Mushroom duxelles

Brunoise 150 g of mushrooms. Cut the truffle into slices (around 1 mm thick) using a mandoline and cut out 1.5 cm circles. Finely chop the rest of the truffle. Fry the mushrooms in a knob of butter in a frying pan. Stir in a tablespoon of crème fraîche with the cooked mushrooms and truffle. Cut the rest of the mushrooms into slices (around 2 mm thick) using a mandoline and cut out 1.5 cm circles. Dust half of the slices with some mushroom powder.

## TO FINISH

Use a round cutter (ø 3 cm) to place a round heap of duxelles in the middle of a soup plate. Create a rosette of potato and truffle crisps on top of this. Arrange three slices of powdered mushrooms nicely around the edge of the soup plate. Finally, pour the soup around the duxelles.





# Nouvelle cuisine

## The lightening of gastronomy

Nouvelle cuisine is a much-criticised culinary movement from the 70s. There's the old joke that if you ate at a nouvelle cuisine restaurant, you would end up leaving hungry. Critical parodies emerged of large plates featuring a lone filled pea. Yet this movement played a key role in the development of contemporary gastronomy. Incidentally, this 'lightening of cuisine' actually started much earlier: it was introduced at the beginning of the twentieth century. Guests no longer wanted to dine all evening or eat only heavy dishes. This was partly due to the changing pace of life. The new generation of chefs responded to this, creating the so-called nouvelle cuisine. Everything became lighter and, above all, much more refined. Thick sauces and heavy pâtés made way for light beurre blancs and vegetable terrines. Ingredients were also more readily available due to improved transport links, which meant that chefs were less dependent on the local produce.

### Big names in this movement:

Jean & Pierre Troisgros  
 Michel Guérard  
 Roger Vergé  
 Jacques Pic  
 Joël Robuchon  
 Jacques Maximin  
 Georges Blanc  
 Pierre Wynants

*“Nouvelle cuisine might not have been a revolution, but it certainly revamped heavy French dishes.”*

### The nouvelle cuisine manifesto from the 70s.

#### The rules of nouvelle cuisine, created by Henri Gault.

- Dishes shouldn't be excessively complex.
- Significantly reduce the amount of cooking and preparation time for meat and fish.
- Make every effort to preserve the natural flavours of the ingredients.
- Always use ingredients that are as fresh as possible.
- Shorter menus instead of very extensive menus.
- Don't use strong and concealing marinades for meat and game.
- Don't use heavy sauces like espagnole and bechamel; use lighter sauces instead.
- Be inspired by regional dishes.
- Use new techniques and equipment.
- The chef should pay attention to the dietary needs of the guests.
- Room for creativity, so that chefs can seek and try many new combinations.

### And what did we get out of it?

Just look at the manifesto! Virtually all of those things listed still apply today. We also have nouvelle cuisine to thank for the now incredibly popular beurre blanc. Many vegetable preparations, cooking in light broths and steaming are also descendants of this culinary movement.





## Two-component sauces

# Maximum flexibility and variation

In classic French cuisine, sauces were in a world of their own. They were based on broths, stocks, demi-glaces, extracts, glaces and bound basic sauces. There are many impressive charts featuring all the mother sauces, their derivatives, twists on those derivatives and new versions of those twists. A handful of the classics survived the evolution; many have been replaced by lighter and less complicated versions. Even today, the world of gastronomy is also undergoing enormous transformations as a result of changes in the tastes and demands of our guests. Chefs need to be flexible in order to respond quickly to all those changes. With this sauce concept, using two-component sauces, you can continue to come up with new variations and you always have a sauce that both goes perfectly with your dish and satisfies your guest.

### Sauce with layers

The basis for most sauces is a stock or broth, followed by wine, purée or coulis, cream, seasonings, butter, olive oil and often a binding agent – depending on the application, of course! In this concept, we merge a number of elements. 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 can finish them off by adding reduced cream with a flavour of your choice. The perfect way to use two components to create the perfect sauce for every dish.

*“Create the perfect sauce for every dish, in just two steps.”*

### Two components

The basic component is an enriched broth or stock. While it is reducing we add vegetables, which give the base an added dimension. The base already packs so much flavour that very little seasoning is required at the end. The cream component consists of a reduced cream that has been reduced with flavourings. Here you will find ten examples of basic components and ten examples of cream components, which you can use to create a hundred different sauces! Let your knowledge and experience guide you towards other variations – and towards even more combination possibilities!

### Basic component

- Celery and cockle stock
- Celeriac and chicken stock
- Rice pandan dashi
- Potato water and oxtail stock
- Roasted pumpkin and vegetable stock
- Roasted Jerusalem artichoke and crustacean stock
- Oxheart cabbage and game stock
- Leek and mussel stock
- Roasted onion and mushroom stock
- Carrot juice and plant-based demi-glace

### Capture the flavours

Dairy absorbs flavours very easily – we all know what happens when you leave a pack of milk open in the fridge... Why not use this to your advantage by letting flavours soak in cream, for example? Make sure you use Debic Culinare Original 20%. That way, it'll also reduce quickly!

### Cream component

- Pepper and paprika cream
- Ras el hanout cream
- Lime leaf cream
- Cinnamon and basil cream
- Garam masala cream
- Chorizo cream
- Oak chips and Jack Daniel's cream
- Blackcurrant and coffee cream
- Earl Grey cream
- Saffron cream

**You can create 100 unique sauces based on these twenty components! Check out all the recipes on [debic.com](http://debic.com).**





### Celeriac and chicken stock

- 1 | celeriac juice (juicer)
- 2 | chicken stock

**Method**

Put the celeriac juice and the stock together in a suitable pan. Reduce to 500 ml.

### Ras el hanout cream

- 500 ml Debic Culinaire Original Debic Roast & Fry
- 1 onion, in fine rings
- 2 cloves of garlic, finely chopped
- 20 g ras el hanout
- 3 lemons, zest

**Method**

Fry the onion, garlic and ras el hanout in bit of Debic Roast & Fry. Deglaze with the cream and add the lemon zest. Pass the mixture through a sieve.

# Basic

# Cream

### Roasted Jerusalem artichoke and crustacean stock

- 100 g roasted Jerusalem artichoke
- 2 | crustacean stock

**Method**

Put the roasted Jerusalem artichoke and the stock together in a suitable pan. Reduce to 500 ml. Mix in a blender until smooth and pass through a fine sieve.

### Chorizo cream

- 500 ml Debic Culinaire Original Debic Roast & Fry
- 1 white onion, in rings
- 2 cloves of garlic, finely chopped
- 150 g chorizo, sliced

**Method**

Fry the white onion, garlic and chorizo in the Debic Roast & Fry. Deglaze with the cream and leave to infuse for 30 minutes. Pass the cream through a fine sieve.

### Carrot juice and vegetable demi-glace

- 1 | carrot juice (juicer)
- 2 | vegetable demi-glace

**Method**

Reduce the carrot juice to 100 ml. Add the vegetable demi-glace and reduce to 500 ml.

### Earl Grey cream

- 5 ml Debic Culinaire Original
- 10 Earl Grey tea bags

**Method**

Bring the cream to the boil with the Earl Grey tea and leave to infuse for 30 minutes. Pass the cream through a fine sieve.

### Oxheart cabbage and game stock

- 2 | game stock
- 1 | oxheart cabbage juice (juicer)

**Method**

Put the oxheart cabbage juice and the stock together in a suitable pan. Reduce to 500 ml.

### Cinnamon and basil cream

- 500 ml Debic Culinaire Original
- 2 cinnamon sticks
- 20 g basil
- 20 g spinach

**Method**

Bring the cream to the boil with the cinnamon sticks and basil. Leave to infuse for 30 mins. 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.



# Roasted langoustine with chorizo cream sauce

A roasted langoustine combined with an amazing sauce and beautiful vegetable preparations. The bisque has a lot of umami thanks to the roasted Jerusalem artichoke and it combines very well with the chorizo cream. The fresh notes of the tomato and the chakalaka cream accentuate the flavours. The Pommes Anna is prepared in the traditional way and then fried to create a unique structure.



## SERVES 10

### Langoustine

10	langoustines
1	lime, zest and juice salt and pepper

### Chorizo cream sauce

500	ml	basic component: Jerusalem artichoke and crustacean stock
500	ml	cream component: chorizo cream

### Chakalaka cream

2	kg	carrots, brunoise
1	kg	onions, chopped
10		red peppers
150	g	ginger, finely chopped
5		cloves of garlic
1		red chili pepper
35	g	garam masala
200	ml	cider vinegar

### Puffed rice

30	g	wild rice
		rice oil
		salt

### Jerusalem artichoke in beurre noisette

400	g	Jerusalem artichokes
60	g	beurre noisette salt and pepper

### Pommes Anna

4	kg	potatoes, floury
1	kg	Debic Traditional butter, unsalted smoked paprika powder salt and pepper

### Dried tomato

500	g	ripe tomatoes, for example vine tomatoes
50	ml	olive oil
1		clove of garlic
1		sprig of rosemary
5		sprigs of thyme
25	g	salt and pepper

## METHOD

### Langoustines

Clean the langoustines. Brown with a cook's blowtorch and cook under the salamander until done. Season to taste with the lime zest and juice, salt and pepper.

### Chorizo cream sauce

Boil the Jerusalem artichoke and crustacean stock (from page 24) with the chorizo cream (from page 25) until you have a nice sauce.

### Chakalaka cream

Cook all ingredients together under a cartouche and mix in a thermoblender until smooth.

### Puffed rice

Heat the rice oil to 220°C and carefully add the wild rice. The rice will start to puff immediately. Drain on kitchen paper, then sprinkle with salt.

### Jerusalem artichoke in beurre noisette

Peel the Jerusalem artichoke and cut into equal pieces. Cook in the beurre noisette. Season to taste with salt and pepper.

### Pommes Anna

Melt the butter. Cut the potatoes into thin slices (1 mm thick) using a slicer. Mix with the melted butter. Arrange the slices in half a catering container covered with baking paper. Bake at 160°C under slight pressure for an hour. Leave to cool under pressure. Cut into neat cubes. Fry at 180°C. Season with salt, pepper and smoked paprika powder and serve immediately.

### Dried tomato

Wash the tomatoes and cut into quarters. Finely chop the garlic, thyme and rosemary and mix with olive oil, pepper and salt. Mix in a bowl with the tomato quarters. Leave to marinate for 1 hour before putting the tomatoes in the food dryer. Dry the tomatoes for 4 to 12 hours at 60°C. The drying time depends on the desired final result.





# Duck breast fillet with lavender glaze and Earl Grey cream sauce

For this recipe we use both the breast fillet and the leg, which we preserve and cook in fat. Duck pairs wonderfully with the bergamot in the Earl Grey cream, which in turn combines well with the rich game broth with oxheart cabbage. To boost the floral aromas, we add a lavender and anise crunch and garnish with edible flowers. The two preparations of carrot complete the dish.



## SERVES 10

### Earl Grey cream sauce

- 500 ml basic component:  
oxheart cabbage and game stock  
500 ml cream component: Earl Grey cream

### Duck breast fillet

- 2 duck breasts  
fine salt  
400 ml oxheart cabbage and game stock  
5 g lavender  
5 g coriander seeds,  
coarsely crushed  
2 g anise seeds

### Confit duck leg

- 5 duck legs  
coarse sea salt  
black pepper  
1 kg duck fat  
2 sprigs of thyme  
2 sprigs of rosemary  
2 bay leaves  
4 cloves of garlic

### Sweet and sour carrot

- 300 g purple carrots  
100 g sugar  
100 g vinegar  
100 g water  
1 tsp coriander seeds  
20 g fresh ginger  
1 star anise

### Roasted carrot

- 1 kg purple carrots  
10 fresh bay leaves  
10 cloves of garlic  
50 ml olive oil  
salt

### Other

- edible flowers



## METHOD

### Earl Grey cream sauce

Boil the oxheart cabbage and game stock (from page 24) with the Earl Grey cream (from page 25) until you have a nice sauce.

### Duck breast fillet

Score the skin of the duck breast fillet. Salt the fillets with fine salt and place in a cold frying pan on a low heat, skin-side down. In the meantime, reduce the oxheart cabbage and game stock until you have a glaze. Mix the lavender, coriander seeds and anise seeds and put in a shallow dish. Fry the skin of the duck breast until crispy and golden brown. Then sear the meat side of the fillet until brown and then let the meat rest. Coat the crispy skin in the glaze and dip in the lavender mixture.

### Confit duck leg

Sprinkle the legs well with plenty of sea salt and black pepper. Leave to pickle for 24 hours in the refrigerator. Rinse the legs with cold water and pat dry. Heat the duck fat with the thyme, rosemary, bay leaf and garlic. Add the legs and cook gently for two hours at 95°C. Allow to cool completely in the fat. Store at 4°C in the coagulated fat.

### Sweet and sour carrot

Cut the carrot into thin slices and then into a fine, long julienne. Boil the water with the vinegar, sugar, ginger, star anise and coriander seeds. Pour the hot mixture onto the carrots. Vacuum the mixture and the carrots.

### Roasted carrot

Peel the carrots. Blanch for 4 minutes in salted boiling water, drain in a sieve. Put the carrots in a roasting pan. Cut the bay leaves into thin strips. Coarsely crush the garlic gloves. Divide the bay leaf, garlic and olive oil over the carrots. Cook for 3 hours in a 165°C oven.







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

#### METHOD

##### 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 olive oil and season with salt and pepper.

##### Cinnamon and basil cream

Boil the carrot juice and vegetable demi-glace (from page 24) with the cinnamon and basil cream (from page 25) until you have a nice sauce.

##### 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 cream to half. Mix everything together in a thermoblender 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 out circles using a round cutter. Put the pumpkin discs, 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 store in the vacuum bag in the refrigerator. For 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.

#### SERVES 10

##### Hokkaido pumpkin

1 Hokkaido pumpkin  
60 ml olive oil  
salt and pepper

##### Cinnamon and basil cream

500 ml basic component:  
carrot juice and  
vegetable demi-glace  
500 ml cream component:  
cinnamon and basil cream

##### Pumpkin toffee

1 kg pumpkin, diced  
400 g Debic Culinare 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  
1 empty vanilla pod

##### Thai basil oil

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

##### Other

roasted hazelnuts, grated  
African marigolds

Slow-cooked  
hokkaido pumpkin  
with cinnamon  
and basil  
cream sauce





# 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 combines 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

500 ml	basic component: celeriac and chicken stock
500 ml	cream component: ras el hanout cream

### 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
1 dl	olive oil, Hojiblanca

### Pistachio and celeriac cream

100 g	fried pistachios
100 g	pistachio nuts
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-agar
220 g	sugar

### Pistachio sponge cake

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

## METHOD

### Chicken roulade

Bone the whole chicken through the back, without damaging the skin. Also remove the leg and wing bones. Carefully cut the chicken meat and store all trimmings in a separate container. There should be approx. 100 g. Heat the cream to 50°C and mix in the thermoblender with the blanched spinach for 2 minutes. Pass through a sieve. Blend half of the pistachios to a powder in the thermoblender. 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. Fry until golden brown in Debic Roast & Fry. Carve and serve.

### Ras el hanout cream sauce

Boil the celeriac and chicken stock (from page 24) with the ras el hanout cream (from page 25) until you have a nice sauce.

### 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 shallot, making sure it doesn'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 shallot and couscous. Mix in the green herb paste to taste and season with salt and pepper.

### Pistachio and celeriac cream

Grind the nuts 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. Mix 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 (N<sub>2</sub>O). Pipe the mixture into cardboard coffee cups. Prick a hole in the bottom of the cup beforehand. Fill the cups halfway (max.). Cook in the microwave at full power for 40 seconds. Leave to cool upside down.





**Gert De Mangeleer**

Chef at Hertog Jan\*\*\* Restaurant Group in Bruges

“I think we’ll increasingly go back to the roots.”



Nouvelle cuisine never really left the modern kitchen. Many elements that were created then are still used today. Gert De Mangeleer agrees. “I think nouvelle cuisine primarily made dishes much lighter. By responding to trends such as healthier food, less fat and more vegetables, the portions have also become smaller. This has been a key development over the last few decades as people have started to pay more attention to their diet.”



Gert also recognises elements of nouvelle cuisine in his own dishes. “I use a lot of vegetables and herbs in my kitchen and try to create light and balanced dishes. The acids in those ingredients make everything easily digestible and elegant. We serve moderately-sized portions. People want to eat less and healthier; that’s the trend at the moment. But above all, they want to enjoy and experience. As a chef, it’s your job to respond to that.”

**Most copied dish in the world**

In addition to the Troisgros brothers – of the famous French restaurant Troisgros, which has had three stars for many years and where nouvelle cuisine made its name – Gert gets a lot of his inspiration from Michel Bras. “Despite the fact that he was around in the early 80s, this chef has perhaps been the most influential during my career. He first served his world-famous ‘Gargouillou de légumes’ in 1983: a dish consisting exclusively of various vegetables, wild herbs and flowers. Everyone said he was crazy. But this is now probably the most iconic and most copied dish in the world.”

**Future of nouvelle cuisine**

Gert predicts that a number of elements of nouvelle cuisine will return to prominence. “I think we’ll increasingly go back to basics. People want to know where their products come from. We’re starting to re-focus on the essence, with respect for the product, nature and the environment. They don’t want unnecessary frills on the plate. I think people will turn on molecular cuisine. I also think that more and more smaller restaurants with few employees will pop up, focusing on one product or one niche, giving the craft a significant boost. Hopefully taking inspiration from how the Japanese do it. This way, everything will also be more profitable!”





GERT DE MANGELEER,  
CHEF AT HERTOOG JAN\*\*\*  
RESTAURANT GROUP IN BRUGES

## SERVES 10

**Caramel and chocolate cream**

200 g	Caramelia chocolate
80 g	Debic Cream 35%
80 g	full-fat milk
1 g	sea salt
½	vanilla pod
½	tonka bean
15 g	sugar
	splash of water
30 g	egg yolk

**Liquorice crumble**

125 g	dark brown sugar
125 g	flour
3 g	salt
4 g	cinnamon powder
3 g	powdered liquorice
125 g	Debic Traditional Butter, unsalted

**Yoghurt and passion fruit sorbet**

125 g	icing sugar
250 g	passion fruit purée
125 g	yoghurt

**Passion fruit vanilla cream**

125 g	passion fruit purée
180 g	Debic Cream 35%
½	vanilla pod
1.5 g	tonka beans
35 g	egg yolk
100 g	sugar
3.5 g	gelatine sheets
100 g	Debic Traditional Butter, unsalted

**Passion fruit leather**

350 g	passion fruit purée
250 g	mango purée
50 g	icing sugar
10 g	pectin
3 g	gold colour powder

**Passion fruit and mango gel**

130 g	passion fruit purée
250 g	mango purée
30 g	sugar
4 g	agar-agar
1.5 g	gold colour powder

**Liquorice and yoghurt meringue**

125 g	sugar
125 g	icing sugar
125 g	egg whites
35 g	yoghurt powder
	powdered liquorice
	gold colour powder

**Salted caramel cannelloni**

125 g	fondant sugar
65 g	glucose
65 g	isomalt
2.5 g	sea salt

**Garnish**

15	Cape gooseberries
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# Passion fruit caramel chocolate

## METHOD

**Caramel and chocolate cream**

Melt the chocolate. Heat the Debic Cream 35% with the milk, the sea salt, scraped vanilla pod and the grated tonka bean. Caramelise the sugar and add water until you have a golden brown caramel. Pass the cream-milk mixture through the funnel sieve and carefully pour onto the hot caramel. Bring to the boil. Leave to cool and add the egg yolk. Heat until the mixture is of a syrup consistency (85°C) and then pass through a fine sieve. Mix in the melted chocolate. Leave to cool further and transfer to a piping bag.

**Liquorice crumble**

Mix the brown sugar, flour, salt, cinnamon powder and powdered liquorice together in a food processor. Gradually add the cold knobs of butter and knead further. Spread the mixture over a baking tray and bake at 160°C for 50 minutes. Stir the mixture every 10 minutes, using a whisk, to get a fine crumble. Leave to cool.

**Yoghurt and passion fruit sorbet**

Heat the sugar and passion fruit purée together in a saucepan. Add the yoghurt and mix with a hand mixer until you have a smooth mixture. Leave to cool and mix in the ice-cream maker.

**Passion fruit vanilla cream**

Bring the passion fruit purée, Debic Cream 35%, the scraped vanilla pod and the grated tonka beans to the boil. Pass through a funnel sieve. Make a light, airy ribbon using the egg yolk and sugar. Heat until the mixture is of a syrup consistency (85°C). Add the soaked

gelatine and the butter and mix until smooth. Pass through a fine sieve and leave to cool. Pour into a piping bag.

**Passion fruit leather**

Bring the passion fruit purée, mango purée, sugar and pectin to the boil in a saucepan. Heat through for 20 seconds. Add the colour powder. Mix and pass through a fine sieve. Leave to cool in the refrigerator. Spread the mixture onto a silicone mat (2 mm thick). Leave to dry under the heat lamps for 24 hours. Then cut into 10 x 10 cm squares.

**Passion fruit and mango gel**

Bring the passion fruit purée, mango purée, sugar and agar-agar to the boil in a saucepan. Heat through for 20 seconds. Add the colour powder. Mix and pass through a fine sieve. Leave to set in the refrigerator. Before use, mix the gel in the Thermomix until you have a smooth emulsion. Transfer to a squeeze bottle.

**Liquorice and yoghurt meringue**

Mix the sugars. Beat the egg whites in the food processor and gradually add the sugar. Continue beating until firm. Add the yoghurt powder at the last minute. Pipe small blobs of meringue onto a silicone baking mat. Dust lightly with the powdered liquorice and gold powder. Dry the meringue blobs in the oven at 65°C for 24 hours. Store in a dry place.

**Salted caramel cannelloni**

Prepare a golden yellow caramel by heating the fondant sugar, glucose and isomalt together in a saucepan to 170°C. Pour the caramel onto a silicone mat and leave to harden. Break the caramel into small pieces and mix with the sea

salt into a fine powder in the Thermomix. Spread the powder onto a Silpat, in 6 x 6 cm squares. Melt the powder in the oven at 160°C. Roll the melted caramel around a plastic tube (diameter 1.5 cm) to create a cannelloni. Leave to cool.

## TO FINISH

Pipe 2 dots of caramel-chocolate cream in the centre of the plate. Sprinkle with a spoonful of crumble. Then arrange the half Cape gooseberries over the crumble. Fill the cannelloni with the passion fruit and vanilla cream. Place the cannelloni on top of the caramel-chocolate cream, together with a quenelle of the sorbet. Drape a sheet of passion fruit leather on top of the cannelloni and sorbet. Finish with 3 small blobs of passion fruit and mango cream and the meringues.







'I NEVER WRITE RECIPES DOWN,  
SO I NEED A VERY

# FORGIVING CREAM'

*Adeline Grattard*

RESTAURANT YAM'TCHA\*, PARIS



When you see Adeline Grattard in Chef's Table, you cannot help but be amazed at her freestyle way of cooking. Her team needs to be as flexible as she is, but the same does not apply to her cream: Debic Stand & Overrun. 'We need to know exactly how it behaves; it needs to be very precise, very constant without any curdling or separating. Only then can we, as a team, improvise as we go along.' With its 100 years of experience, Debic provides a cream that performs to perfection. **Scan & see more on Debic.com.**

Debic. Made for professional hands.

100  
YEARS DEBIC



SCAN & SEE





## Birthday desserts

Debic is celebrating its 100 year anniversary! A great reason for a party. Restaurants are a popular venue for celebrations. People often go out for a birthday meal and then whisper in the waiter's ear that it is someone's birthday. The lucky guest is then served a dessert at the end of the evening, usually a cake with a huge candle firework in it. Not bad. If a little... old fashioned. The candle firework also leaves sooty substances on the dessert and the plate is often decorated with 'Congratulations!' (sometimes with the odd spelling mistake!) written in chocolate. There are many ways to spoil your guests – and it doesn't have to be complicated!

To inspire you, we have developed a few concepts that you can use to surprise birthday guests in your restaurant. For example, you could do something really simple like put a small candle on the dessert or serve a special birthday menu.

Happy Birthday!







## Use plate stencils

This trick is totally 'in' right now! Use stencils to create a super sleek and simple design on the plate. Why not try spreading chocolate or cream over them? Or sprinkling cocoa powder? You can even use them to bake biscuits to use as dessert decorations. We teamed up with Moldbrothers to develop a range of stencils especially for our birthday (you can order your stencils directly through them).

Do you have your own creative idea? Ask them to develop it for you! For more information, visit [moldbrothers.nl](http://moldbrothers.nl).

Happy  
Birthday



## Card

Since the rise of social media, sending actual birthday cards is becoming less and less popular. But there's nothing quite like getting a birthday card, is there? Make sure you have a small stash of birthday cards in your kitchen. Write a personal message in one and give it to the birthday guest.



## Biscuit stencil

If you know how old the birthday guest is, you can make a dessert even more special by decorating it with their age. Make sure you always have some biscuit numbers at the ready! To make them, use a simple recipe.



## Biscuit numbers

### MAKES 200

#### Biscuit dough

200 g	Debic Traditional butter, unsalted
200 g	flour
200 g	egg white (at room temperature)
200 g	icing sugar

### METHOD

Beat the butter with the icing sugar in the planet mixer until soft. Gradually add the egg white until it is completely absorbed. Add the flour and let the dough rest for a few hours in the refrigerator. Spread a thin layer of the dough over the number stencils and bake the biscuits at 180°C for 6 to 8 minutes. Store in a well-sealed container with silica beads.





## Chocolate surprise

After a few courses not everyone wants a big dessert. This chocolate surprise is a very creative solution to serve with coffee or tea. It looks big and spectacular, but it's nothing more than chocolate and a candle. OK, it takes some work and a bit of skill... but then you'll have created something special! The birthday guest can share the chocolate with the rest of the table by breaking off pieces.

### SERVES 1

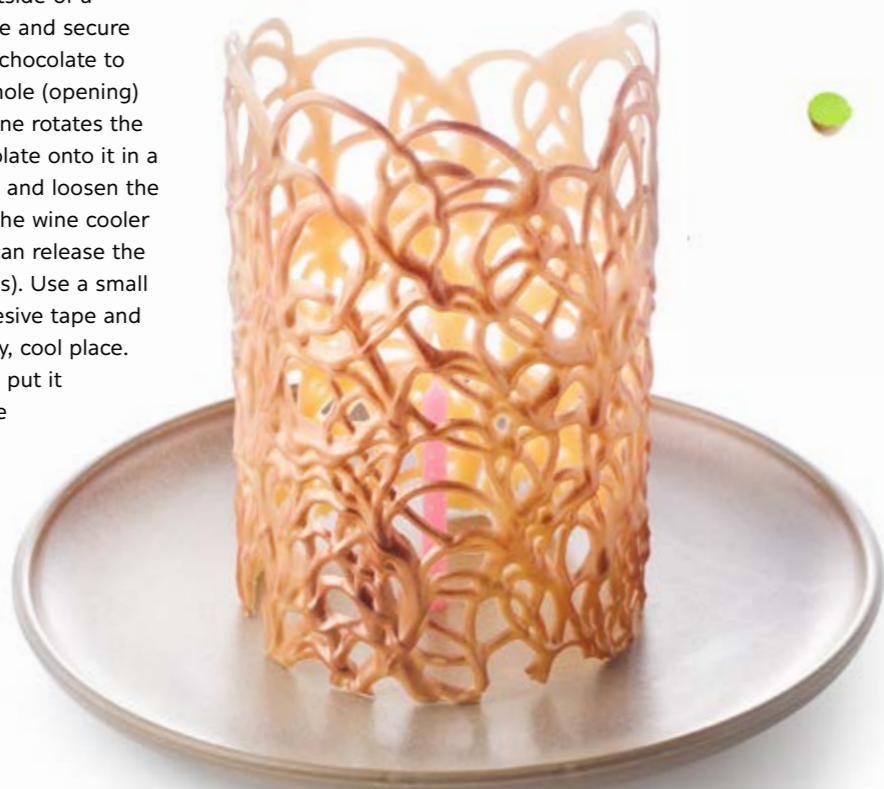
900 g white chocolate covering  
100 g white chocolate covering

### METHOD

Melt 900 g of white chocolate covering to a maximum of 45°C. Cut 100 g of white chocolate covering into small pieces and put in the fridge. Cool the melted chocolate to about 38°C and then add the pieces of chocolate from the fridge. The final temperature must be between 28°C and 29°C.

### TO FINISH

Wrap acetate film around the outside of a large, straight wine cooler or tube and secure with adhesive tape. Transfer the chocolate to a piping bag and create a small hole (opening) in the end. Work in pairs: while one rotates the cooler, the other pipes the chocolate onto it in a twisting motion. Leave to harden and loosen the chocolate from underneath. Fill the wine cooler with a little warm water, so you can release the film from the cooler (pull upwards). Use a small knife to cut and remove the adhesive tape and store the chocolate tubes in a dry, cool place. Heat the bottom of a candle and put it in the middle of a plate. Light the candle and place the chocolate tube over it.



## Piñata

Make a mini piñata filled with sweets! Great for children's birthday parties. Give them a small rolling pin and let them smash the piñata!

## Small gift box with a birthday kiss

Give a little something to your birthday guest – something that will remind them of you when they get home. This really doesn't have to be that complicated! These small boxes are available from various party supply stores, such as SoLow or Flying Tiger. Add a little treat that they can eat at home, like the (birthday) chocolate kisses.



## Polaroid photo

The old-fashioned Polaroid photo is back! These days there are several types of Polaroid cameras available, which are also very affordable. A lot of people really like the idea of capturing a celebratory dinner with an actual photo. Make sure you have garlands, party hats and party horns at the ready to make the photo even more cheerful!



## Birthday menu

A special birthday menu is a really nice touch and is a fun way to stimulate extra sales. There's always someone who asks for one – so you quickly find out whether someone at the table is celebrating their birthday! Don't forget to add "Ask for our special birthday menu" at the bottom of your dessert menu!





# Birthday desserts always at the ready

Because you don't always know when a birthday guest will be dining with you, it's a good idea to have a small supply of birthday desserts ready in the freezer or refrigerator. A small ice cream cake based on Debic Parfait is a great solution. By coating the parfait with chocolate in the right way or wrapping it in a layer of meringue, you can cover the dessert and store it in the freezer for a long time. Serve the cake with a small candle. Less spectacular than a candle firework, but just as fun, more original and without all the soot particles on the dessert!

## Dame Blanche

### SERVES 15

1	l	Debic Parfait
1		vanilla pod
200	g	white chocolate covering
100	ml	sunflower oil

### Garnish

200	ml	chocolate sauce
15		small candles
20	g	cocoa powder

### METHOD

Heat 100 ml of parfait with the vanilla pulp in a pan. Leave to infuse and then leave to cool. Beat the rest of the parfait in a planet mixer until light and airy and add the vanilla infusion. Transfer the mixture to a piping bag and pipe into silicon moulds. Put in the freezer until they are completely frozen. Melt the chocolate and mix with the oil. Transfer the mixture to an electric spray gun and spray the frozen parfait with the chocolate. Store in the freezer.

### TO FINISH

Arrange the cakes on the plates and let the parfait come up to temperature for at least 5 to 10 minutes. Finish with the stencil and the chocolate sauce. Put a small candle in the cake.



**Baked Alaska (or Omelette Sibérienne)** is an ice-cream cake with a heart of sorbet covered with a thick layer of browned meringue. This can be prepared in the mise-en-place and finished off à la minute. To make it really spectacular, you can brown it at the table, for example. You can also heat and light a drop of pure alcohol and then spoon the burning alcohol over the dessert in front of your guests.

### SERVES 15

#### Baked Alaska

1	l	Debic Parfait
1		vanilla pod
500	g	raspberry sorbet

#### Meringue

200	g	egg whites
85	g	water
400	g	granulated sugar

## Baked Alaska

### METHOD

#### Baked Alaska

Let the raspberry sorbet soften a little and divide into silicone half-sphere moulds (diameter 5 cm). Put in the freezer. Heat 100 ml parfait with the vanilla pulp in a pan. Leave to infuse and then leave to cool. Beat the rest of the parfait in a planet mixer until light and airy and add the vanilla infusion. Transfer the mixture to a piping bag and pipe into silicone half-sphere moulds (diameter 8 cm). Press the frozen raspberry sorbet into the middle. Smooth over and put in the freezer until they are completely frozen.

#### Meringue

Boil the water with the sugar to 121°C. Degrease the bowl with some lemon juice. Start beating the egg whites when the sugar syrup reaches 110°C. Remove the sugar syrup from the heat when it reaches 121°C. Trickle the sugar syrup into the egg whites, beating continuously. Beat the meringue until cold and transfer to a piping bag with a serrated nozzle. Decorate the parfait with the meringue and store in the freezer until needed.

### TO FINISH

Brown with a cook's blowtorch or heat a small amount of alcohol in a pan, light it and drizzle over the dessert in front of your guests.





**Adeline Grattard**  
Chef at yam'Tcha\* in Paris

French star chef Adeline Grattard, known from the Netflix series *Chef's Table*, is one of Debic's fourteen ambassadors. She cooks in her own restaurant yam'Tcha in Paris, which is inspired by both her experiences in China and classic French cuisine. She lets herself be guided by her intuition, but that doesn't mean that her kitchen isn't perfectly organised.

Adeline Grattard hasn't written down a single recipe for many years. She cooks from memory and uses her instincts. But that approach is difficult to sustain with a team of ten employees. "In yam'Tcha's kitchen it often takes at least six months for everyone to get used to each other. New chefs are completely lost when they start here. You have to learn to understand how we work. To facilitate constructive cooperation, we have come up with a number of agreements. I have a dream team that understands what I want and learns to follow over time. I think that you cook better when you cook from the heart rather than from a recipe. That's the power of yam'Tcha."

# "The future of cuisine is international."

## yam'Tcha

After training as a chef at Ferrandi in Paris and working at Pascal Barbot's restaurant Astrance, Adeline and her husband Chi Wah moved to Hong Kong for a few years. It was there that she discovered the richness of Chinese cuisine and started to add a little Cantonese flair to her cooking. Back in Paris, she opened yam'Tcha: a gourmet restaurant that was awarded its first Michelin star within a year of its opening. Adeline's empire has since expanded to include the tearoom Chi Wah and the bistro Lai'Tcha. "I'm not in it to blow people away with our food. For me, it's much more important to share with our guests how much we enjoy cooking and the emotion we feel when doing so. My cooking is very intuitive, I cook straight from the heart. That's what I want my guests to taste."

## Coq au vin

Adeline is particular when it comes to selecting her ingredients. She likes to go to the market to buy the produce herself and regularly goes to Rungis, Europe's largest culinary fresh food market just south of Paris, to see what's available and how she can incorporate those products in her dishes.

"I don't want to be dependent on what a supplier brings me. I want to choose my own ingredients: see them, feel them, smell them. This is where a chef's work begins."

After being blown away by a classic coq au vin at her parents' house, Adeline realised that she wanted to reintroduce cream to her kitchen. "Before, I couldn't really find a link with flavours such as soy sauce and I didn't really need it. However, her rediscovery of the velvety, rich flavour of cream, triggered a mini revolution. "I started to experiment a lot and developed the Shao Hsing sauce, which is now a signature flavour at yam'Tcha. It's a classic sauce based on cream and a Chinese rice wine, which goes really well with white meat or mushrooms. I really like to use Debic's cream to make this, because it achieves perfect and consistent results. The cream never curdles and it reduces very quickly, which is perfect for our fast style of cooking." She has since embraced the versatility of Debic cream and also uses Debic's products for desserts, for her sticky rice balls with a fruity filling based on Japanese recipes and for dishes with vegetables.

## International

Trust your instinct where you can, look for certainty when you have to: that has become a key factor in Adeline Grattard's success. "All my experiences and insights have helped me to develop my own personal style. We no longer cook French, Italian, Thai or Chinese. The cuisine of the future is international."



# Wok flamed shi-take mushrooms

with shaoxing wine cream sauce and reduction of Black rice vinegar



ADELINE GRATTARD,  
CHEF AT YAM'TCHA\*  
IN PARIS

## SERVES 10

### Shi-take mushrooms

1500 g	shi-take
20 ml	sunflower oil
10 g	sambal oelek
20 ml	water
10 ml	dark soy sauce (sweet)
10 ml	light soy sauce (salty)
3 g	salt
600 g	Tofu

### Shaoxing wine cream sauce

500 ml	chicken stock, light
200 ml	shaoxing wine
300 ml	Debic Stand & Overrun
10 ml	dark soy sauce (sweet)
10 ml	light soy sauce (salty)
50 g	butter

### Black rice vinegar glaze

250 ml	black rice vinegar
100 g	chinese rock sugar

### Garnish

300 g	champignon du Paris
30	sprigs lemon thyme

## METHOD

### Shi-take mushrooms

Heat the wok till smoking hot. Add the oil and sauté quickly the shi-take mushroom with little bit of water. Let the mushrooms steam and let evaporate the water. Add the sambal, and put the fire on high again. Work quickly, season the mushrooms with the soy sauces and at the last stage add the tofu. Season with salt.

### Shaoxing wine cream sauce

In two separate pots heat the chicken stock and shaoxing wine. Bring the shaoxing wine to a rolling boil and let evaporate the alcohol for 5 minutes. Add the wine to the chicken stock and add the cream. Reduce to desired texture and add the butter. Season the sauce with the soy sauces and keep hot.

### Black rice vinegar glaze

Add the vinegar and sugar to a pot and bring to a boil. Reduce until a syrupy texture appears and reserve.

## TO FINISH

Dress the shi-take mixture in the middle of the plate. Spoon generously some sauce around the shi-take mixture. Finish with a drizzle of the black rice vinegar glaze, lemon thyme and thinly shaved raw champignon du Paris. Hybiscus infused pomelo with a ginger chantilly.





## *Fusion cuisine*

# Globalisation of the kitchen

In the mid-1990s the trend of fusion cuisine came over from Australia and England. Or “Confusion”, as it was otherwise known. And that really says a lot about the often bizarre combinations that were cropping up. But the fusion movement undoubtedly brought with it a lot of positives. By the way, fusion cuisine wasn’t exactly a new idea in the ‘90s. Tastes and techniques have been exchanged between food cultures ever since people have been travelling and moving around the world. Just think about all those amazing spices from the days of the Dutch East India Company. And also think about when the first Chinese people came to the Netherlands, followed by the Indonesians and Surinamese. In the 1990s, fusion cooking was mainly a combination of Asian and European ingredients and techniques. That period saw the introduction of many techniques and ingredients that were not previously used in Western Europe.

### **And what did we get out of it?**

As with all other movements, fusion cuisine changed gastronomy forever. Techniques such as stir-frying and rolling products in rice sheets started to crop into our kitchens. After the initial hype, everyone came back down to earth and calm returned, but fusion may be even more alive now than it was in the ‘90s! And thanks to globalisation and our desire to travel, we will always discover new tastes and techniques.

**Big names in this movement:**  
Peter Gordon  
Kirk Webber  
Wolfgang Puck  
Richard Wing

*“Fusion cooking was and is nothing new: it’s been around for centuries.”*





# More variety and turnover with international mezze

Serving a selection of several small dishes creates a completely different experience. It's the perfect way to let your guests sample your creativity. This is one of the reasons why Spanish tapas have become such a huge hit. Slightly less well known are the Middle Eastern mezze. In restaurants in Greece and Turkey, waiters serve the tables in several rounds with large trays full of small dishes. The guests can choose what they want to try. The dishes are often simple but seductive: so tempting, in fact, that guests often want to try another dish. What opportunities could this open up for your restaurant?

## Impulse = turnover

Pamper your guests *and* generate extra turnover? Sounds like a great deal, right? What about using mezze as a starter? Instead of having a number of regular starters on your menu, you can put together a selection of different dishes and present them on a large tray. Your guests can choose the dishes they want to try, possibly over several rounds. Use a fixed price for all the dishes. This makes it even more tempting for your guests to take an extra dish and make an impulse purchase, as it were.

## Around the world with the classics

Offering a wide range of dishes doesn't mean that you have to make life difficult for yourself. Dishes don't necessarily get better because they involve twenty steps. The advantage of a tray of small, diverse dishes is that together they create a beautiful composition of colours. Don't go looking for exotic ingredients to surprise your guests. Use popular, local products as the main ingredient and combine them with flavours from around the world. To show you some examples, we've taken three products that appear on almost

“Take your guests on a trip around the world just with their favourite dishes.”

every menu and combined them with special flavours from the best cuisines in the world. This is the great thing about the ever-popular fusion cuisine: you get the best of two (or more!) worlds.



We started by taking three ingredients that you will find on the menu at most restaurants. This provides a safe and recognisable base that you can use to easily create all kinds of variations. Alternatively, you could also use favourites from your own menu as a starting point. A great local product also lends itself well to this concept. By combining the basic ingredients with a typical seasoning or a technique from a world cuisine, you take your guests on a journey around the world in their favourite dishes!

## Inspiration from fifteen culinary countries

### Salmon

Japan	salmon teriyaki with wasabi panna cotta
United States	cajun salmon
Brazil	salmon with mango and cassava
Russia	salmon with beetroot, horseradish cream and mille-feuille
South Africa	roasted salmon with Chakalaka cream

### Oysters

Peru	oyster ceviche
Canada	oysters with cranberry and spruce tip oil
Ireland	oysters with buttermilk, wood sorrel and chive oil
Turkey	oysters with cacik
Thailand	tom yam oysters

### Carpaccio

Mexico	carpaccio with mole and coriander pesto
Spain	carpaccio with puffed paella rice and potato and lemon cream
Morocco	carpaccio with harissa and pickled lemon
Korea	carpaccio bulgogi
Argentina	asado-style carpaccio with chimichurri salsa

#### In the mood for more!

As you can see, playing around with flavours isn't that hard. And it's also great fun, because you can unleash your creative side! Choose ingredients that really suit your menu and look for international flavour combinations to tempt your guests into ordering an extra dish every time.

Check out all the recipes on [debic.com](http://debic.com).



# Salmon teriyaki with wasabi panna cotta

## Japan



#### SERVES 10

##### Salmon teriyaki

500	g	salmon
50	ml	saké
50	ml	mirin
20	g	glucose syrup
25	ml	soy sauce
1/2		leek, blackened
20	g	ginger

##### Wasabi panna cotta

100	g	Debic Cream 35%
100	g	crème fraîche
2	tbsp	wasabi powder
4	g	gelatine

#### METHOD

##### Salmon teriyaki

Cut the salmon into nice, thin slices. For the teriyaki sauce, heat the saké, mirin, glucose syrup and soy sauce with the leek and ginger. Simmer for 30 minutes. Sieve out the leek and ginger and reduce the rest until you have a glaze.

##### Wasabi panna cotta

Heat the cream and crème fraîche to 80°C and season with wasabi powder. Dissolve the soaked gelatine in it using a whisk, put in a container and leave to set in the refrigerator.

#### TO FINISH

Arrange the salmon on a plate and brush with the teriyaki. Make a quenelle of panna cotta and place it on the salmon. Garnish with spring onion, ginger and sesame.





## Oysters with buttermilk, wood sorrel and chive oil

### Ireland

#### SERVES 10

10	oysters
50 ml	buttermilk
60 ml	Debic Cream 35%
100 g	grape seed oil
40 g	chives
10 g	spinach
	wood sorrel (red, small variant)

#### METHOD

Shuck the oysters and cut the meat loose from the shell. Pour out the moisture and check for grit. Mix the buttermilk and cream and season with pepper. Mix the grape seed oil, chives, wood sorrel and spinach at 80°C for 5 minutes in a thermoblender. Pour the oil through a coffee filter. Mix the creamy mixture and herb oil as required until you have a separating dressing.

#### TO FINISH

Spoon some of the separating dressing onto the oyster and garnish with wood sorrel.

## Carpaccio with puffed paella rice, manchego and sherry reduction

### Spain



#### SERVES 10

##### Puffed paella rice

125 g	basmati rice
250 ml	fish stock
1	clove of garlic
½ tsp	smoked paprika powder
8	threads of saffron
	rice oil

##### Potato and lemon cream

1 kg	potatoes, floury
5 dl	Debic Culinaire Original
1 dl	olive oil
2	lemons, zest
	salt

##### Carpaccio

500 g	silverside beef
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##### Garnish

1 dl	sherry reduction
100 g	manchego, shavings

#### METHOD

##### Puffed paella rice

Heat the fish stock with the garlic, smoked paprika powder and saffron. Remove from the heat, cover with cling film and leave to infuse for half an hour. Sieve and measure 225 ml of fish stock. Cook the rice in the fish stock, preferably in a rice cooker. Spread the rice over a silicone mat and dry for 6 hours in the food dryer at 60°C. Heat the rice oil to 200°C (rice oil can handle this temperature without burning). Carefully add about one tablespoon of rice into the oil at a time. The rice will start to puff immediately. Use a spoon to remove the puffed rice from the oil and dry off well on paper towels.

##### Potato and lemon cream

Add the cream to the mashed potatoes in a pan or mixing bowl and mix well. Mix with the olive oil and season with salt and lemon zest.

#### TO FINISH

Spread a generous amount of the potato and lemon cream on the plates. Cut the carpaccio and arrange on top of the cream. Garnish with the puffed rice, sherry reduction and manchego.



# “Everyone knows the Asian flavours.”

**Sidney Schutte**  
Chef at Spectrum\*\* in Amsterdam

Sidney Schutte describes himself as creative – ‘That’s what people always say, so I guess they’re right’ – and, above all, stubborn. He wouldn’t say that his cooking is ‘fusion’. “But I do like to create combinations that make people say: Wow, this comes from here, that comes from there and it tastes amazing too!”

“Fusion. That’s a bit of a dirty word, right?” For a chef who has just developed the quintessential Dutch version of the Mexican white ‘mole’ with cheese in it, that’s quite the statement. “You know, let’s be honest. These days, all cultures blend into each other. The same goes for food. It’s not that surprising, right?” According to Sidney, people aren’t surprised if a Spanish restaurant uses Japanese preparations and then combines them with local ingredients. And that won’t be changing any time soon, he guesses. “I think in ten, twenty years, fusion cooking will be the most normal thing in the world. A ceviche, but with kale. Whatever, it could be anything. That will be the most normal thing in the world.”

#### New techniques

Sidney explains that chefs are always searching for unique combinations; it’s in their nature. “Of course, whatever we serve has to be delicious. But guests also come to be triggered and experience a ‘wow’ feeling.” At Spectrum, the fusion aspect is mainly in the techniques used in the kitchen. “Asian countries especially tend to use techniques that we just don’t know over here. That makes it interesting. For example, they fry something and then rinse it with water for an hour. That might sound crazy at first, but that’s the kind of thing we do in the kitchen at Spectrum. And when I learn something new, I can use that for so many other things. It allows you to stay creative. After all, I also have to keep myself motivated. It’s not like I can keep doing internships. New flavours and techniques inspire me.”

#### A must for every chef

Sidney also spent some time working in Hong Kong, where he expanded much of his classical, French culinary knowledge with new discoveries. “Of course I love Spanish food too. But my real love is Asian cuisine. It’s fascinating to see how people in those kitchens do things. I love the flavours and especially the way they think; everything is different. I actually think that all young chefs should spend some time in Asia at some point in their careers. Not so much to taste dishes and ingredients, but to look behind the scenes to see how they do things there. From a chef’s point of view, so to speak. We all know the Asian flavours. Watching them at work is the real eye-opener.”





# Cuttlefish

with winkle, coffee,  
mango and cardamom



SIDNEY SCHUTTE,  
CHEF AT SPECTRUM\*\*  
IN AMSTERDAM

## METHOD

### Cardamom oil

Add the roasted cardamom to the sunflower oil and leave to simmer at 60°C for 3 hours.

### Cuttlefish

Clean the cuttlefish and cook for 1 hour in the cardamom oil at 62°C. Cool immediately and cut as shown in the picture.

### Cream skin

Heat the cream with the garlic and leave to infuse. Pass through a fine sieve and add the kappa and the salt. Bring to the boil and pour a wafer-thin layer onto a cold plate. Leave to cool and then use a spatula to cut.

### Mango salad

Clean the red chili pepper, remove the seeds and then brunoise. Chop the shallots and then sweat with the red chili pepper in some olive oil. Remove from the heat and add the chopped coriander. Season to taste with salt. Cut the mango into cubes and mix together with the red chili pepper mixture.

### Cardamom foam

Heat the beurre blanc with the cream. Add the cardamom and leave to infuse. Pass through a fine sieve and foam with the hand mixer.

### Coffee jus

Infuse the veal jus with the coffee beans for 1 hour and then pass through a fine sieve.

### Winkles

Rinse the winkles well in cold water. Cook in a little olive oil, together with the thyme and garlic. Deglaze with the white wine and bring to the boil once with a lid on. Pour into a sieve, remove the winkles using a needle and then clean them.

## TO FINISH

Heat the cuttlefish in the coffee jus. Reduce slowly until the cuttlefish is nicely coated in glaze and then roll through the puffed quinoa. Arrange the cuttlefish, winkles and mango salad on the plate. Place the cream skin on top and finish the dish with the cardamom foam, cardamom oil and coriander cress.

## SERVES 10

### Cardamom oil

1 l sunflower oil  
20 g cardamom pods (roasted)

### Cuttlefish

4 pieces of cuttlefish

### Cream skin

500 ml Debic Culinaire Original  
1.8 g kappa  
1 clove of garlic  
salt

### Mango salad

4 ripe mangos  
2 red chili peppers  
2 shallots  
8 g coriander leaves  
olive oil  
salt

### Cardamom foam

5 dl light beurre blanc  
0.5 dl Debic Culinaire Original  
10 g roasted cardamom pods

### Coffee jus

500 g veal jus  
65 g coffee beans (freshly roasted)

### Winkles

500 g winkles  
1 dl white wine  
1 sprig of thyme  
2 cloves of garlic

### Garnish

150 g puffed quinoa  
10 g coriander cress





# MOLECULAR CUISINE TECHNIQUE MEETS EMOTION

**BIG NAMES IN  
THIS MOVEMENT:**  
FERRAN ADRIÀ  
ALBERT ADRIÀ  
HESTON BLUMENTHAL  
PIERRE GAGNAIRE  
JOAN AND JORDI ROCA  
GRANT ACHATZ  
QUIQUE DACOSTA  
SERGIO HERMAN

Molecular cuisine is the biggest revolution to hit the world of gastronomy in the last 100 years! In just ten years, this movement has profoundly and irreversibly changed the way we look at cooking. After so many years of French dominance, this major transformation came from an unexpected corner. With a Spanish and English chef leading the way, the entire culinary world started experimenting en masse. Molecular cuisine became a huge hype. What has this movement given us? And what actually is molecular cuisine?

#### CREDIT WHERE CREDIT'S DUE

The Spanish brothers Ferran and Albert Adrià, of the now closed restaurant El Bulli, are largely credited with the emergence of the molecular movement. But these brothers are only part of the story. They also prefer to refer to their philosophy as 'techno-emotional cuisine', where technology and emotion come together to create a unique experience. 'Real' molecular gastronomy is more about the scientific approach to cooking, which is attributed to the Hungarian Nicholas Kurti and his colleague Hervé This: scientists who studied the chemistry of cooking. The English three-star chef

Heston Blumenthal, famous for his restaurant The Fat Duck in England, also played one of the leading roles within this movement. Blumenthal combined scientific knowledge with classic English cuisine. These pioneers showed the culinary world that things can be done differently. The movement marked a cosmic shift in gastronomy worldwide. And so, the vision of these chefs and scientists is every bit as relevant as that of the great chefs at the beginning of the twentieth century. All great chefs today are influenced by the techniques of molecular cuisine and their kitchens are full of technology that was developed during this period.

#### AND WHAT DID WE GET OUT OF IT?

By studying the chemistry of cooking, chefs in this movement developed new ways of presenting dishes. It's more about appearances than genuinely new cooking techniques. They took existing techniques to the next level, which were then embraced by the general public.

"FERRAN ADRIÀ  
PREFERRED TO REFER  
TO HIS STYLE OF COOKING  
AS 'TECHNO-EMOTIONAL  
CUISINE'."





# TOP 10 MOLECULAR GASTRONOMY TECHNIQUES



## 1 / VACUUM IMPREGNATION

Not the most famous technique but spectacular nevertheless. By creating a vacuum, the air is extracted from the product (e.g. melon or apple). By adding liquid to the product and putting it in the vacuum machine, the air is replaced by the liquid. The structure of the product remains intact and it absorbs the flavour of the liquid.

## 2 / SPHERIFICATION

You either love or you hate this spectacular technique created in El Bulli's kitchen. People especially tend to hate it because 'the yolk of...' suddenly sprung up on menus everywhere and, unfortunately, the execution often left much to be desired. However, it is and remains an ingenious way of getting alginate to form a gel-like sphere around a liquid.



## 3 / MICROWAVE SPONGE CAKE

One of Albert Adrià's inventions. The very first version was made with pistachio. Sponge cake is extremely airy because it is put under pressure in a siphon. The gas in the siphon is distributed through the batter by shaking the container vigorously. The batter is then piped into cups and baked in the microwave.

## 4 / CLOUDS

Some ingredients are naturally quite foamy, for others you need to add an emulsifier. Until 2002, at El Bulli they made foams using carrot and beetroot, which naturally contain lecithin. Soy lecithin is added to other liquids such as lemon juice or a broth to create a foam.

## 5 / HOT GELS

The most famous hot gel dish was created by Ferran Adrià. The 'parrillada de verduras' was a creative twist on the classic Spanish grilled vegetable dish and consisted of incredibly sleek sticks of gelled vegetable juices made by adding agar-agar. Finished with charcoal oil.



## 6 / VACUUM COOKING

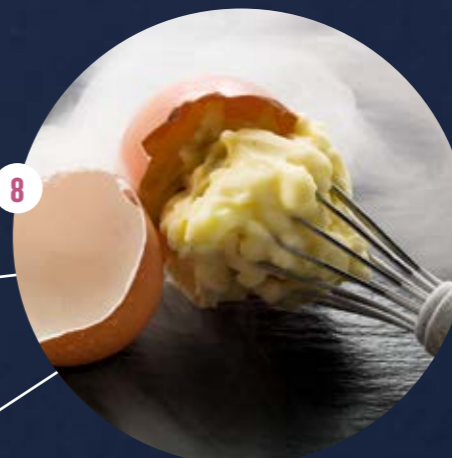
Attributed to Joan Roca, who wrote a very interesting book about it. However, this technique was already being used in the 80s by Cas Spijkers and others. The main difference compared to other ways of cooking is that food can be cooked at a very precise temperature. This technique is all about the perfect cuisson and the preservation of flavour and moisture.

## 7 / JELLY SPAGHETTI

An ingenious way of shaping jelly, with a nod to Italian spaghetti. Whey of Parmesan cheese is boiled with agar-agar and then forms a gel when injected into a PVC or silicon tube.

## 8 / COOKING WITH NITROGEN

Mixing liquid nitrogen at  $-196^{\circ}\text{C}$  with a liquid creates a sorbet that contains virtually no crystals. The Fat Duck developed an ice cream that is prepared in front of the guests for one of its most famous desserts: nitro-scrambled egg and bacon ice cream.



## 9 / SAVOURY MARSHMALLOWS

A technique that exploits the fact that gelatine and milk fat retain air very well. The second advantage of using milk is that it has a neutral flavour and absorbs flavours very easily. At El Bulli the marshmallows were 'breaded' with grated Parmesan cheese or roasted pine nuts.

## 10 / ESPUMA

One of the techniques that is now indispensable in the modern kitchen. Invented by Albert Adrià and intended to turn a single ingredient into a super airy foam. This version with raspberry was one of the first and consists only of raspberry, sugar and gelatine.





# ESPUMAS

FOAM WITH  
A SIPHON



To create a great foam using a siphon, you need a 'stabiliser' that holds the air in the foam. This can be gelatine, 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 strawberry coulis or Piña Colada?

## SWEET ESPUMAS

The following recipes can be used for desserts.  
You can garnish the desserts à la minute, even at the table!

### PIÑA COLADA ESPUMA

400 ml Debic Culinaire Original  
100 ml coconut cream  
300 ml pineapple purée, Boiron  
100 ml sugar water  
50 ml white rum

#### Method

Mix all ingredients in a litre measuring jug and pour into a 1 l siphon. Aerate with two gas cartridges. Shake before use.



### COFFEE ESPUMA

500 ml Debic Culinaire Original  
350 ml strong espresso, cooled  
50 ml sugar water 1:1  
50 ml Tia Maria liqueur

#### Method

Mix all ingredients in a litre measuring jug and pour into a 1 l siphon. Aerate with two gas cartridges. Shake before use.



### DULCE DE LECHE ESPUMA

500 ml Debic Culinaire Original  
1 can of condensed milk  
salt

#### Method

Boil the can of condensed milk unopened in a pan of water 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 siphon and aerate with two gas cartridges. Leave to cool for 3 hours. Shake before use.





## STRAWBERRY ESPUMA

500 ml Debic Culinaire Original  
100 ml sugar water  
300 ml strawberry purée, Boiron  
50 ml lemon juice

### Method

Mix all ingredients in a litre measuring jug and pour into a 1 l siphon. Aerate with two gas cartridges. Shake before use.



## LEMON QUARK ESPUMA

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

### Method

Mix all ingredients in a litre measuring jug and pour into a 1 l siphon. Aerate with two gas cartridges. Shake before use.



## SAUERKRAUT ESPUMA

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

### Method

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 siphon and aerate with two gas cartridges. 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

### Method

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 siphon. Aerate with two gas cartridges. Shake before use.

# SAVOURY ESPUMAS

The following recipes can be used for amuse-bouches or starters. But you can also use these espumas as salad dressings.

## PARMESAN CHEESE EPSUMA

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

### Method

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 siphon. Aerate with two gas cartridges. Leave to cool for a few hours and shake before use.



## SEAWEED ESPUMA

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

### Method

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 siphon and aerate with two gas cartridges. Leave to cool for a few hours and shake before use.





# “MOLECULAR COOKING IS ALL ABOUT PLAYING WITH TEXTURE.”

**Jordi Guillem**  
Chef at Lo Mam in Tarragona

IMAGINE: A FAMOUS HOTEL ASKS YOU TO OPEN AN EXTRA RESTAURANT, IN ADDITION TO THE ONE THAT'S ALREADY IN THE HOTEL. YOU AGREE AND PROPOSE A RESTAURANT WITH ONLY EIGHT TABLES – AND ONE EXTRA CONDITION: YOU CLOSE FOR SIX MONTHS A YEAR TO WORK ON A NEW MENU. JORDI GUILLEM OF LO MAM IN TARRAGONA, SPAIN, DID JUST THAT. ONE OF THE MOVEMENTS FROM WHICH HE DRAWS HIS INSPIRATION IS MOLECULAR CUISINE.

And perhaps not coincidentally, that's exactly what they did at El Bulli... For the six months that the restaurant is open, the menu stays exactly the same. "If ideas come to use during the season, we write them down and work on them later. Because once we start, we can't stop." And it's just not about the dishes. It's also about the table arrangement, the cutlery, the plates – everything is planned to a T during the closure. The dishes themselves are partly developed in collaboration with a scientist. Jordi: "I've been working with Pere Castells, a great scientist, for a long time now. He always comes up with new developments and new techniques. It's that combination of cooking and science that produces great results."

#### INSPIRED BY SCIENCE

For Jordi, technique is where the journey starts. "There's no progress in the culinary world without science. It's the same as for a lot of sports. And science is mainly research. It's a methodology that helps you get somewhere. It explains why things happen. Why does an egg become an omelette when you add heat? That's down to the protein. What Ferran Adrià did at El Bulli was apply techniques in the kitchen that were already being used in the food industry. As a result, he discovered new applications and textures. People hadn't come across them before. That was the surprise, not the technique itself. For me, molecular cooking is all about playing with texture."



#### OLD & NEW

Even today, he still sees many signs of molecular cuisine in kitchens and on menus. "These days, the trend is to focus on the product. Classical preparations are also making a comeback. Take a nice hollandaise, for example, that's really becoming popular again. The interesting thing is that equipment from molecular cuisine is now being used to make it. With a Thermomix you have absolute control over the temperature of your hollandaise. That ensures that you end up with a very stable sauce."





# SEA BREAM

with black ink, hollandaise sauce with saffron and pickled sea fennel



*"This dish brings together contemporary culinary technology for controlling temperatures and a very complex sauce, which is easy to prepare and risk-free. It's a classic dish, but with an innovative and bold presentation."*

JORDI GUILLEM, CHEF AT LO MAM IN TARRAGONA



## SERVES 10

### Fish

1 kg sea bream fillet, skinned and boned

### Hollandaise sauce

50 ml water  
130 g Debic Traditional Butter, unsalted  
6 egg yolks  
30 g Chardonnay vinegar  
2 g salt  
100 ml Debic Culinaire Original  
25 ml squid ink  
0.1 g saffron

### Garnish

100 g pickled sea fennel  
10 g dried black lemon



## METHOD

### Hollandaise sauce

Make the Hollandaise sauce in the Thermomix. Add the water, butter, egg yolks, vinegar, cream and salt. Mix in the Thermomix at 85°C for 9 minutes at speed 3. Leave to cool and set aside. Take one third of the mixture and add the squid ink. Pour into a siphon and set aside. Infuse the remaining two thirds of the sauce with saffron.

## TO FINISH

Fry the sea bream fillets on the grill, pour the saffron hollandaise sauce over the fish and decorate with the black hollandaise. Garnish with pickled sea fennel and grated black lemon.



*Sustainable cuisine*

# COOKING IN THE HERE AND NOW, WITH AN EYE ON THE FUTURE

In this edition we have highlighted the most important culinary movements of the past 100 years. You now know what these movements have done for the world of gastronomy in terms of techniques and insights. But what's the state of play now? Which movement are we in today? The chefs who inspire contemporary cuisine are aware of where they live and work. They make their choices with an eye on the future. So, quite appropriately, this new movement is called 'sustainable cuisine'. Sustainable means that you try to preserve what is there: in terms of the earth, but also in terms of your country's or region's culture. Redzepi didn't call his style 'Nordic Cuisine', but the cuisine of the 'here and now'. Alex Atala and Virgilio Martínez are throwing the cuisines and products of their respective countries into the spotlight. In the Netherlands Jonnie Boer has been doing this for years, and young chefs like Joris Bijdendijk are showing just how special local can be.

## What will we get out of it?

The world has changed enormously in the last hundred years. The environment and its salvation in particular will have a huge impact on our lives in the years to come. A number of significant measures have been announced to safeguard the earth and all that lives on it for the future. It will affect us all. The great thing is that chefs can do their bit to help. By being aware of the impact of their cooking style, but above all by inspiring guests with dishes that contribute to a positive change. The chefs mentioned here all have their own way of working with regional products. And yet, not too long ago, we would have turned our noses up at them.

## Big names for this era:

René Redzepi  
Christian Puglisi  
Jonnie Boer  
Magnus Nilsson  
Alex Atala  
Virgilio Martínez  
Joris Bijdendijk



**“SUSTAINABILITY ISN'T JUST ABOUT THE ENVIRONMENT, IT'S ALSO ABOUT THE FUTURE OF OUR CULTURE.”**



# FOOD TO POWER YOUR TEAM

The ultimate dishes  
for your staff  
in just 15 minutes

We all know how important good food is, but meals for staff in the hospitality industry continues to be a real sticking point. There are positive developments here and there, but in general the staff meal is still the neglected child of the restaurant kitchen. Mostly likely because of (a lack of) time and money. When putting up a meal for your staff doesn't cost you a lot of time and money, there's no reason not to give them a decent dish. A healthy meal in less than 15 minutes, for less than €3 per person? Really? Absolutely! We have created a series of well-thought-out dishes that can be made by any chef. Simple, tasty, inexpensive, varied and healthy: great food to power your hard workers!

## Variation

Eating a good variety of food is healthy and, let's face it, eating the same thing too often just gets boring. By making a plan for an entire week or perhaps even a month, you will find that you have some flexibility with the cost of your meals. So it doesn't matter if you use a more expensive main ingredient on the odd occasion, for example if you make a cheap vegetable curry the next day. But whatever you do, don't make the meals too heavy: you want to avoid the 'after-dinner dip'! A well-balanced dish is a great source of energy and is really appreciated by your team. For your colleagues, this is the most important meal you cook!

*"For your colleagues,  
this is the most  
important meal you cook!"*

## Checklist for your menu plan

To make things a bit easier for you, we have compiled a checklist for a good meal and a good menu plan. A good menu plan:

- contains recognisable dishes, possibly with a twist
- contains varied dishes and ingredients
- takes no more than 15 minutes per day to prepare (not including cooking time)
- costs less than €3 per person per meal
- features vegetarian dishes for half the week (sustainable and economic)
- contains dishes without raw garlic and raw onion
- contains no fried main ingredients
- has one (sustainable) fish dish a week

## EXAMPLE OF A WEEKLY MENU

1. Pasta with mushrooms, tomato and olives
2. Chickpea curry with rice
3. Dutch dish with spicy meatballs
4. Wrap with various fillings
5. Poké bowl with various garnishes
6. Couscous salad meal
7. Savoury pie with a fresh salad







*A great pasta dish packed with vegetables and flavour.*

# SPAGHETTI WITH MUSHROOMS, TOMATO AND OLIVES

## SERVES 10

### Spaghetti

- 1 kg spaghetti
- 100 g salt
- 100 g olive oil

### Pasta sauce

- 2 kg sliced chestnut mushrooms
- 50 ml sunflower oil
- 3 onions, cut into rings
- 1 kg tomatoes, in segments
- 4 cloves of garlic, finely chopped
- 350 g Kalamata olives, without pits
- 20 g parsley stalks, finely chopped
- 400 g Debic Culinaire Original
- 60 g egg yolk
- salt and pepper

### Rocket salad

- 250 g rocket
- 100 g Parmesan cheese, grated
- 20 g basil
- 150 g pumpkin seeds
- olive oil
- balsamic vinegar

## METHOD

### Spaghetti

Boil the spaghetti in 10 litres of boiling water with the salt until done (according to the instructions on the packaging). Drain and keep 100 ml of the cooking juices. Mix the spaghetti with the olive oil and the cooking juices.

*(preparation time: 2 minutes, cooking time: approx. 10 minutes)*

### Pasta sauce

Fry the mushrooms in the sunflower oil for 5 minutes on high heat and shake occasionally. Add the onion rings and fry for 5 minutes. Add the tomatoes, garlic, olives and parsley stalks. Mix the cream and the egg yolk and add to the vegetables. Let the sauce simmer for 10 minutes. Season to taste with salt and pepper.

*(preparation time: 6 minutes, cooking time: 25 minutes)*

### Rocket salad

Mix the rocket with the Parmesan cheese, basil and pumpkin seeds. Garnish à la minute with olive oil and balsamic vinegar.

*(preparation time: 4 minutes, cooking time: 0 minutes)*





# WRAP WITH PORK BELLY, CHILI BEANS AND PICO DE GALLO

SERVES 10

## Pork belly

2 kg pork belly  
4 cloves of garlic  
2 bay leaves  
Debic Roast & Fry  
salt

## Black bean chili

1 kg black beans, in a can  
Debic Roast & Fry  
500 g red pepper, brunoise  
500 g yellow pepper, brunoise  
1 kg onions, brunoise  
400 g celery, brunoise  
100 g chili con carne herb mix  
2 l chicken stock  
sherry vinegar  
salt and pepper

## Pico de gallo con piña

1/3 pineapple, in cubes  
500 g kohlrabi, brunoise  
1 kg cucumber, brunoise  
500 g red pepper, brunoise  
500 g yellow pepper, brunoise  
1 jalapeño, seeds removed, in cubes  
1 tsp lime juice  
5 tsp olive oil  
30 g fresh coriander  
salt and pepper

## Additional ingredients

10 wraps

## METHOD

### Pork belly

Put the pork belly in a pan of salted water. Add the garlic and bay leaves and cook the meat on low heat for about 2 hours. Remove the meat from the pan, leave it to cool and cut into cubes (4 centimetres). Heat some Debic Roast & Fry in a frying pan. Add the pieces of pork and fry until crispy. (preparation time: 5 minutes, cooking time: 2 hours and 10 minutes)

### Black bean chili

Fry the pepper, onion and celery on high heat in the Debic Roast & Fry. Add the chili con carne herbs, stir twice and add the black beans and chicken stock. Leave to simmer for around 30 minutes. Season to taste with sherry vinegar, salt and pepper. (preparation time: 5 minutes, cooking time: 30 minutes)

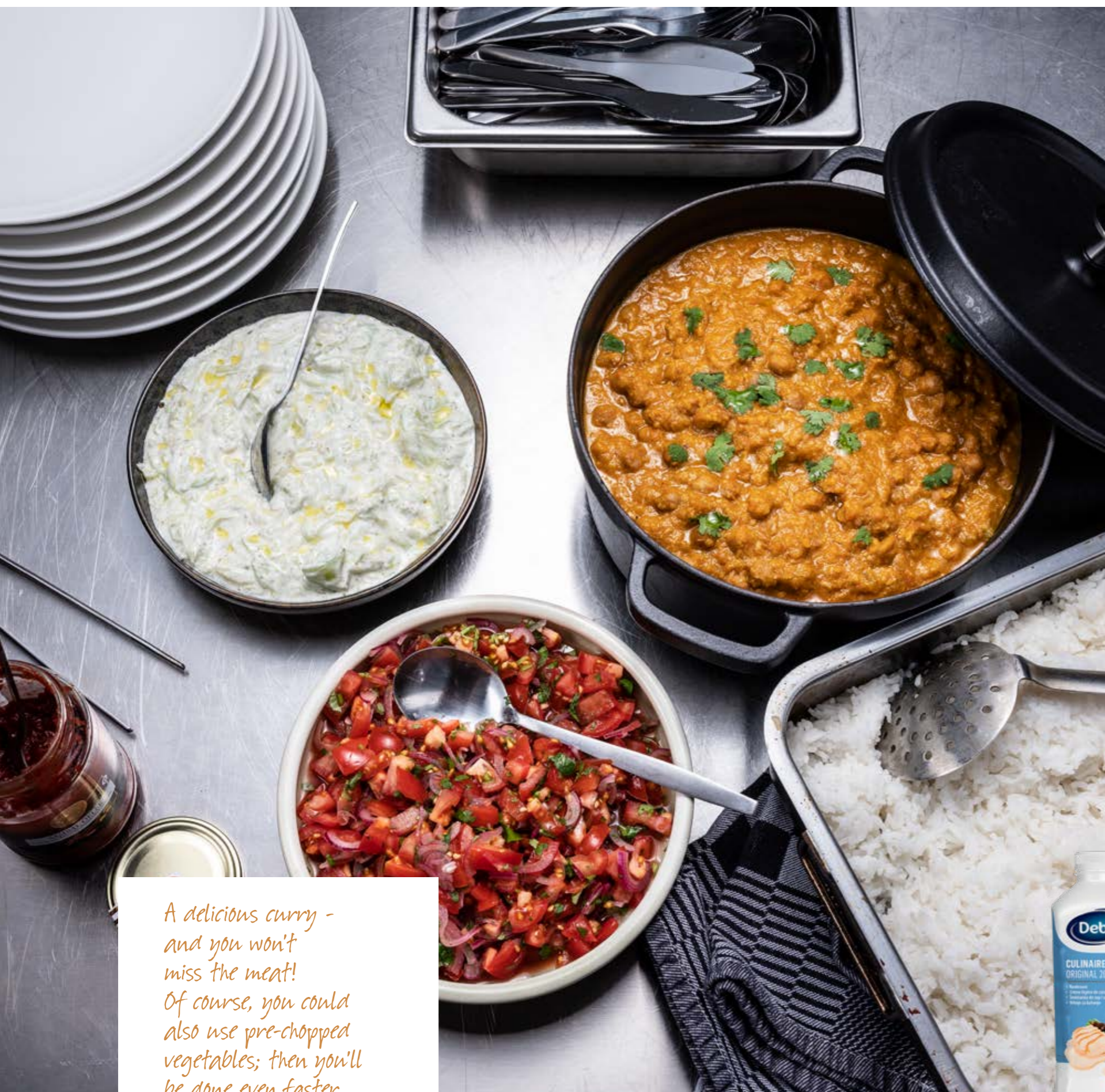
### Pico de gallo con piña

Mix all ingredients. Season to taste with salt and pepper. (preparation time: 3 minutes, cooking time: 0 minutes)



This wrap is packed full of contrasting flavours, temperatures and structures that you also see in top dishes. You can use all kinds of fillings.





*A delicious curry -  
and you won't  
miss the meat!  
Of course, you could  
also use pre-chopped  
vegetables; then you'll  
be done even faster.*

# CHICKPEA CURRY WITH RICE, TOMATO SALSA AND CUCUMBER RELISH

## SERVES 10

### Chickpea curry

- 2 kg carrots, brunoise
- 2 kg onions, brunoise
- 150 g yellow curry paste
- 150 ml sunflower oil
- 2100 g chickpeas, in a can
- 1 kg butternut squash, diced (2 x 2 cm)
- 1 l vegetable stock
- 800 ml coconut milk
- 200 ml Debic Culinaire Original
- 100 g creamed coconut
- 8 limes, zest and juice
- salt and pepper

### Coconut rice

- 500 g basmati rice
- 1 l water
- 250 g coconut milk

### Tomato salsa

- 1 kg tomatoes
- 2 red onions
- 30 ml red wine vinegar
- 20 g coriander
- salt and pepper

### Cucumber relish

- 3 cucumbers
- 500 g Greek yoghurt
- 8 g cumin powder
- salt and pepper

## METHOD

### Chickpea curry

Fry the onion, carrot and yellow curry paste in the sunflower oil. Add the cubes of butternut squash and chickpeas and cook over low heat for 5 minutes, stirring continuously. Add the vegetable stock and reduce to half. Add the coconut milk, cream and creamed coconut and cook for another 20 minutes. Season to taste with lime juice and zest, salt and pepper. *(preparation time: 5 minutes, cooking time: 30 minutes)*

### Coconut rice

Rinse the rice with cold water until the water runs clear. Boil the rice in the water for 10 minutes until almost done. Add the coconut milk and remove from the heat. Leave to stand for 15 minutes. Stir with a fork. *(preparation time: 2 minutes, cooking time: 25 minutes)*

### Tomato salsa

Roughly chop the tomatoes. Chop the red onion into rings, cover with boiling water and add to the tomatoes. Coarsely chop the coriander and mix everything with the vinegar. Season to taste with salt and pepper. *(preparation time: 3 minutes, cooking time: 0 minutes)*

### Cucumber relish

Grate the cucumbers and mix with the Greek yoghurt and cumin. Season to taste with salt and pepper. *(preparation time: 2 minutes, cooking time: 0 minutes)*







# DEBIC'S VISION

## the future of gastronomy

We can use our knowledge of the past to make much better predictions about what awaits us in the future.

Still, it's always a guess. But a guess based on passed experiences.

In the culinary world, we at Debic have observed a number of clear patterns – of products, ingredients, flavours and techniques making numerous comebacks over the past hundred years. One trend that never goes away is the refinement of dishes and cuisines. What major changes can we expect in gastronomy in the coming years?

### Sustainability

Sustainability has become a catch-all term but it's one we can't afford to ignore. If we want to continue to live in a fairly habitable world, everyone will have to make adjustments. Chefs can, much more than they think, make a very real contribution to a positive revolution in the eating behaviour of consumers. They can inspire their guests with sustainable dishes and show them that there's more out there than just large pieces of meat or fish. Especially when it comes to special vegetable preparations, you can really surprise your guests!

### Staff

Staff, or rather the shortage of staff, is and will continue to be a major problem. Most kitchens these days are understaffed, and there are more and more restaurants and fewer (qualified) chefs. Once you've got good people on your team, the trick is to keep them. As a result, in all sectors – including ours – it is becoming increasingly important to give staff the opportunity to keep developing as a professional. Training and maintaining your kitchen brigade's technical knowledge and skills will therefore become an essential part of the terms of employment.

### Collaborations

Doing more with fewer people: this is a direct consequence of the chef shortage. Collaborating with other partners can help to alleviate some of that workload. It will become increasingly common to outsource certain (basic) kitchen preparations to specialised companies. For example, think how much time you save buying components for desserts, such as crème brûlée and parfait. Made with the expertise of a chef, but more efficiently and under ideal conditions.

### On-demand cooking

How sacred will the menu be in the future? In America, it's already the most normal thing in the world to use a menu as a guideline. This means that restaurant guests' orders are often based on exceptions to the presented menu and influenced by dietary requirements. Is that our future, too? Consumers are used to getting almost everything on demand. As a result, guests in our restaurants are also setting more and more requirements; they want to eat out 'on demand', too. Chefs must be able to respond flexible to these requirements and changing needs.

### Waste

The waste of raw materials is becoming increasingly taboo. Especially since everyone is becoming more aware of the impact that the production of ingredients has on our planet and environment. Chefs like Douglas McMaster (UK) and Matt Orlando (USA) even operate a 0%-waste policy in their kitchens – and prove that it's actually achievable. They are inspirational pioneers, creating more and more awareness. This doesn't mean that we all have to become teacher's pets to make a real contribution. And not everything has to be solved in the kitchen. Nevertheless, more and more partners throughout the entire chain, from farm to fork, will have to respond to these developments.

**What does the future actually have in store for the culinary world? Only time will tell. But at Debic, we know one thing for sure: we'll keep working alongside you to achieve the best possible results!**

*“If you look at developments and trends in gastronomy over the past 100 years, you can sketch a pretty good picture of the future.”*











# LET'S CELEBRATE!

This year, Debic celebrates its 100<sup>th</sup> anniversary; a century of working together with you as top-notch chefs and pastry chefs, who always inspire us to make the dairy products they need. We want to thank all of you and continue to provide high-quality products and inspiration. [Scan and see more on Debic.com](https://www.debic.com)

**Debic. Made for professional hands.**



100  
YEARS DEBIC



SCAN & SEE