Beck Gewürze
und Additive GmbH

meats 'n spices

Process Engineering | Recipes | Taste | Technology

PRODUCT-SPECIAL

www.beck-gewuerze.de



Delicious!
Sausage and roast ideas with a difference!

Quick to prepare!
Side dishes and sauces for the cold months of the year!

From hot to hearty!

How to turn **autumn and winter into a sales-boosting feast!**
Creative culinary hits for your counter!

Beck
Gewürze und Additive

Creative and hearty through autumn and winter!

The days are getting shorter, the nights longer and colder. Instead of celebrating outside, foodies of all ages are drawn back into their cozy homes. Now is the time for warm, hearty food that not only tastes delicious, but also leaves you feeling full and satisfied!

Everyone loves classics ...

That's where the familiar regional specialties from grandma's kitchen come in handy—with the sumptuous side dishes and rich sauces that we already looked forward to as kids!

... and new wow effects!

But it's not just at summer BBQs that the trend towards experimentation and trying new things is evident today. More and more professional and amateur chefs are keen to give old recipes a new, sophisticated twist or surprise their families and guests at the table with innovative autumn and winter delicacies.

With BECK, the cold days taste good!

Light the fireplace and take a seat! The BECK team also likes to get cozy with fine food. In this product special, we present our favorite treats for autumn and winter – from small snacks for in between meals to sausage and ham ideas to delicious festive roasts with side dishes!

All our suggestions are easy to produce. Perhaps you can use them as a basis for developing your own variations that are only available from you? Whether for small-scale manufacturing or in larger quantities, our BECKSPERTs will be happy to show you how to do it.

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Wild Boar and Game: Sausages for the Hunting Season

Whether as a snack or a full meal, sausages are always a treat! But even with this top-selling counter hit, you can add more variety to your range - for example, with seasonal offers for every time of year! For autumn and winter, we've decided to focus on the themes of hunting and the forest ...

Rustic „Käsekrainer"

For optimal consistency, appetizing color, and shelf life, enrich the fine sausage meat with the glutamate-free BECK Oberkrainer – Käsekrainer Würstchen oG seasoning (Art. no. 51.2879000). Nutmeg, coriander, caraway, garlic, paprika, and pepper are already included. And now for the cheese kick: with BeckWürz Aroma Cheese Parm (Art. no. 56.029000), you can achieve a seductive taste and aroma reminiscent of well-aged Italian hard cheese. But the real highlight is BECK Emmental Käse Würfel 45% 10x10 mm (Art. no. 70.9877214), which tantalize the taste buds with their irresistibly delicate melt after every bite.

Recipe № 06.140

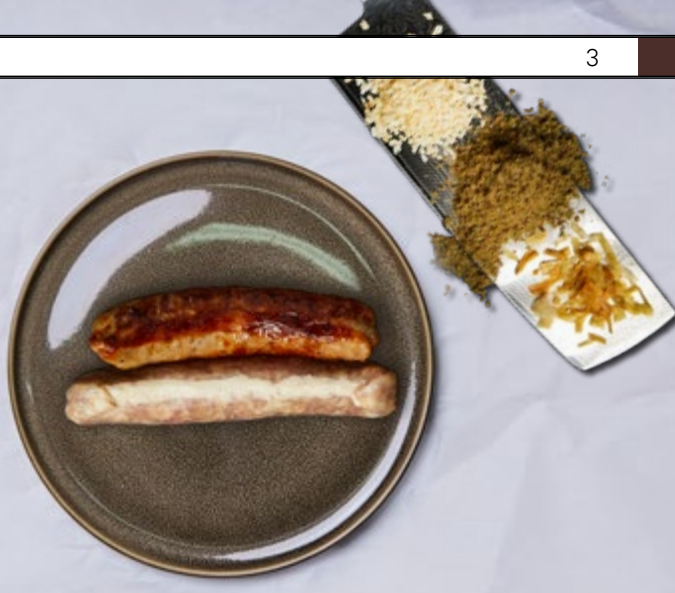




Bratwurst with Wild Mushrooms

We love mushrooms! And by September at the latest, you'll always spot a few BECK people in the forest with their mushroom knives and baskets. We are particularly fond of porcini and butter mushrooms. You can find both of these – along with button mushrooms – in BECK DekorWürz Waldpilze (Art. no. 52.5063100), the granulated seasoning blend that we use to transform a coarse bratwurst into a particularly tasty forest walk. Insider tip: With BECK Aroma Typ Pilz oG (Art. no. 32.1900700), you can make the mushroom taste and smell even more tempting!

Recipe № 03.301-24



Game Bratwurst

Wild boar and venison are often on the menu in fall and winter—and they're also delicious as bratwurst! Easy to prepare with our BECK Rostbratwurst D seasoning mix (Art. no. 51.2176500), which already contains all the essential spices: pepper, marjoram, coriander, nutmeg, onion, and caraway. BECK Wacholderbeeren gemahlen (Art. no. 70.9870505) add an extra touch of "forest and meadow" flavor.

Recipe № 03.191-2



Game "Pfefferbeißer"

The ideal snack, not only for waiting high up in the hunting stand: Lean wild boar cuts and pork belly form the basis for this hearty pepper sausage variant. BECK Rohwusal Pfefferknacker (Art. no. 54.1124700) comes as an easy-to-use powder and guarantees safe maturation and stable reddening for all raw sausages. Garlic, coriander, nutmeg, and lots of pepper get your taste buds going!

Recipe № 12.172-8



Bratwurst with Chestnuts

A Christmas market without hot chestnuts? Unthinkable! We are now bringing the delicate nutty flavor of chestnuts to bratwurst! Ginger, pepper, nutmeg, coriander, and lemon in BECK Bratwurst E (Art. no. 51.2112000) form the basis for the familiar bratwurst aroma in the sausage meat. The Advent spirit will come alive when you add small pieces of chestnut and BECK Aromatyp Walnuss (Art. no. 56.0396000) to the minced pork in the mixing process. Now all you need is a good mulled wine to make it perfect!

Recipe № 03.104-12

Hot Temptation: Roast Variations to Fall in Love with

Shivering and hungry? Not with BECK! We've already preheated the oven for you! Our autumn and winter roast creations will warm your customers' hearts! Our tip: use our fall and winter seasonings to easily transform good meat into irresistible festive highlights!

Pork Roll Roast with Cranberries

A sweet and spicy taste experience of a special kind! To make it, mix dried cranberries (Art. no. 70.9870175) and fine bacon cubes into the sausage meat for the filling. Rub BECK Fränkischer Schweinebraten & Haxenwürzer (Art. no. 52.1799900) into the pork neck, back or belly. The seasoning contains caraway, paprika, pepper, garlic and onion, which really bring out the flavor of the cranberry and bacon combination.

Our tip: Why not replace the cranberries with dried lingonberries or plum pieces?

Rezeptur-Nr. 14.076-3



"Sauerbraten"

Whether it's Rhineland, Franconian, Swabian or Saxon – making a good Sauerbraten requires skill and time. BECK makes it a little quicker and easier – without compromising on the end result. BECK Sauerbraten Gewürzbeize Fix & Fertig (Art. no. 45.2040000) already contains all the typical spices, from juniper to coriander and cloves to bay leaves. The rich, creamy and very economical BECK Soße zu Schmorgerichten (Art. no. 44.1430000) can be mixed in a few minutes with the remaining marinade, cream, gingerbread and raisins.

Extra tip for your product range: You can also offer your Sauerbraten in jars as a long-life takeaway product!

Sauerbraten Recipe № 14.077-1
Sauerbraten Sauce Recipe № 14.168

Chestnut Roast

From the Franconian "Kärwa" (church fair) season to Advent, our chestnut roast is our unbeatable festive hit! For the "inside", mix pre-cooked chestnut pieces into the white sausage meat. For the outside seasoning, you can experiment with BECK barbecue spices as you wish. The following variations have passed the taste test of the BECK team: With the herb-accented BECK Spießbraten Gewürzsalz (Art. no. 52.3010000) or the heartier BeckWürz Knusperwürzer (Art. no. 52.3959000), you'll make your taste buds rejoice!

Rezeptur-Nr. 14.076-2





TIP FROM YOUR BECKSPERT CHRISTIAN LEUTHOLD

*»"Need inspiration on how to tempt y**our customers with exceptional roast recipes for the autumn and winter season? Then let's have a chat!** I'm your ROAST BECKSPERT!"«*

Pork Roll Roast with Wild Mushrooms

Juicy, herbaceous, and mushroomy on the inside. Refinedly enveloped in a crispy, spicy crust. There are no limits to your creativity with pork roll roast! Our filling with BECK DekorWürz Waldpilze (Art. no. 52.5063100) brings the autumnal taste of porcini mushrooms, butter mushrooms, and button mushrooms to your plate. You can add different touches to the outside seasoning – for example, with the strong herbal note in BECK SoftFix Marinade Hubert's Fix (Art. no. 46.8556000) or BeckWürz Knusperwürzer (Art. no. 52.3959000), which creates an exciting contrast to the wild mushroom filling with paprika, pepper, onion, caraway, and garlic. The best thing to do is to try out several variations with BECK barbecue spices!

Rezeptur-Nr. 14.076-1



More than Decoration: Side-Dishes and Sauces

Culinary highlights always evolve from the interplay of several components. These should harmonise with each other or create interesting contrasts. BECK offers you a versatile selection of side dishes and sauces, allowing you to create unforgettable moments of tasty enjoyment with minimal effort.



From Bolognese to Pot Roast: BECK Sauces for Every Occasion

Art.-No.	Product	Dosage
45.6735000	Bolognese sauce	200 g/l Water + 1 kg minced Meat
70.9870042	Delicatessen gravy for roasts	100 g/l Water
70.9870361	Dark roux	70 g/l Water
70.9870360	Light roux	70 g/l Water
44.1495000	Light gravy	100 g/l Water
70.9870040	Instant Delicatessen gravy for roasts	120 g/l Water
70.9870037	Sauce chasseur	100 g/l Water
70.9870036	Clear vegetable soup with garnish	20 g/l Water
70.9870047	Clear beef broth with garnish	22 g/l Water
70.9870024	Beef stock without garnish	25 g/l Water
70.9870336	Cheese sauce	160 g/800 ml Water + 200 ml Milk
70.9870033	Gravy for roulades P	100 g/l Water
70.9870039	Dark gravy thickener	30-70 g/l Water/Sauce
70.9870038	Light gravy thickener	30-70 g/l Water/Sauce
70.9870046	Tomato sauce	150 g/l Water
70.9870032	White sauce - instant	120 g/l Water
45.0000369	Goulash sauce	100 g/l Water
44.1490000	Brown gravy for roasts	100 g/l Water
70.9870342	Cream sauce	140 g/l Water
44.1430000	Gravy for stews	130 g/l Water



TIP FROM YOUR BECKSPERT FALKO SCHMIDT

»If you need to prepare something ***quickly or want to produce larger quantities in advance, you can also fill red cabbage and sauerkraut prepared with BECK FIX TOP into sterile casings or jars as convenience goods or takeaway products.*** *Please ask me if you would like to learn more about convenience solutions.«*

Chanterelles in Cream Sauce

Chanterelles are like Federweißer wine: you can hardly wait for the season to start! Chanterelles are the ideal autumn accompaniment to game, lamb, pork loin or tender chicken fillets. It is important to clean the mushrooms thoroughly and then fry them in a little butter. For a really creamy taste experience, mix the chanterelles into the BECK Rahmsoße (Art. no. 70.9870342) and simmer gently for about ten minutes.



Our tip: BECK Rahmsoße and flavorful mushrooms are an ideal combination that always works! Instead of chanterelles, you can also use wild mushroom mixes, porcini mushrooms, king oyster mushrooms or – for extra umami! – shiitake mushrooms!

Recipe № 14.401



Potato Gratin

On cold days, gratins are a wonderful way to warm up from the inside, either as an accompaniment to roast meat or as a dish in their own right! This potato delicacy doesn't require much work and practically cooks itself. The crunchy, golden cheese crust and hearty seasoning give the gratin its distinctive flavor. You can achieve both with our ready-to-use BECK Gratin Zauber mix (Art. no. 44.6072000), plenty of grated Emmental cheese and – essential! – a pinch of freshly grated nutmeg.

Recipe № 14.090



Sauerkraut

Franconian and Nuremberg bratwurst or a hearty pork knuckle – unthinkable without sauerkraut! BECK Sauerkraut FIX Top (Art. no. 45.3052000) has a pleasantly mild flavor and harmoniously rounds off the traditional taste with a hint of caraway, garlic, bay leaf and pepper. If you want the cabbage to be even heartier, simply add freshly fried bacon cubes and onions!

Recipe № 14.167-1



Red Cabbage

The classic side dish for the autumn table and the ideal accompaniment to goose, duck and festive roasts! With BECK Gemüse FIX TOP (Art. no. 45.3053000), you can get the full aroma out of fresh or pre-cooked red cabbage! The balanced mixture of onion, carrot, parsnip and pepper also enhances other vegetable dishes. For that typical Advent and Christmas flavor, simply stir in a pinch of cinnamon (Art. no. 70.9870295) and granulated sugar (Art. no. 70.9870059).

Recipe № 14.180

From Jelly to Schmaltz:
Autumn Treats for Your Bread

When the weather outside turns unpleasant, the barbecue often stays cold. It's better to enjoy a hearty snack indoors in the warmth! It's nice when, in addition to cold cuts, a few seasonal delicacies are also served!



Beef in Horseradish Aspic

A 'spicy' and mouthwatering treat that you can shape in many different ways! The fascinating secret behind the flavor of this delicacy: ready-to-serve horseradish, BECK Meerrettichgranulat 4 mm (Art. no. 70.9870221) and a hint of rubbed dill tips (Art. no. 70.9870128)! There is no lack of finesse here either: take cooked, diced beef that you have cured with BECK SchinkenQuick Liquid Optimal P (Art. no. 20.2661300). The pieces of meat are embedded in a spicy, clear layer of BECK Aspik mit Bouillonnote (Art. no. 50.3330000). The BeckWürz Sülzwurst oG spice extract (Art. no. 50.3180000) harmoniously rounds off the composition with pepper, nutmeg, onion and ginger.

Recipe № 10.310-20



Baked Apple Lard

What could be more hearty than rustic farmhouse bread thickly spread with creamy crackling lard? You can make this particularly delicious autumnal Christmas version using fried back bacon, lard, and BECK GriebenSchmalz Grundgewürz (Art. no. 45.5471000), and refine the lard mixture with BECK DekorWürz Bratapfel-FruchtMix (Art. no. 52.5063300).

Recipe № 14.163-4

DISCOVER MORE COOKED SAUSAGE VARIATIONS!

From traditional to fancy: In our BECK meats'n spices product special, we show you how to expand your cooked sausage range with irresistible delicacies!



Sauerfleisch

Trick or treat? We're definitely team treat! Because no one can resist our sour meat made from cured and cooked pork nuts! We conjure up the tender bite and appetizing redness with BECK SchinkenQuick Tradition 1010 (Art. no. 20.0053110). Onions, vinegar, and BECK Sauerbraten Gewürzbeize Fix & Fertig (Art. no. 2040000) work wonderfully together to create the sour note. And the spicy glaze prepared with BECK AspikFix Diamant oG (Art. no. 50.3380000) makes this culinary dream perfect!

Recipe № 10.310-17



TIP FROM YOUR BECKSPERT MAXIMILIAN BECK



*»You eat with your eyes first! **That's why you should offer your customers plenty of variety – including seasonal specialties that are only available for a short time.** As BECKSPERTEN, we are happy to advise you on how to arrange your counter in a way that promotes sales.«*



Baked Apple Liver Sausage

When the festive season arrives at BECK, baked apples are never far away! And at some point, we discovered that they also lend a festive touch to veal liver sausage. In addition to the basic seasoning with BECK Kalbsleberwurst J (Art. no. 50.1001000), we add BECK DekorWürz Bratapfel-FruchtMix (Art. no. 52.5063300), a dash of forest blossom honey (Art. no. 70.9870091) and the exquisite aromas of apple, onion, mango, and cloves for a genuine "Christmas" touch!

Recipe № 08.201-5



Rosy Times: Cooking Your Way Through Winter with Cured Delicacies

We are particularly fond of our cooked ham collection for autumnl and winter – because with seasonal cooked ham variations, smoked pork loin, and more, there are no limits to your imagination. We'll show you what BECKSPERTs themselves like to serve between the grape harvest and the beginning of spring.

Mulled Wine and Gingerbread Ham

A cooked ham like a visit to the Christmas market! With its special honey glaze, it immediately catches the eye at the counter. You just have to get it! On the outside, cinnamon, cloves, cardamom, coriander, aniseed, and nutmeg from BECK Lebkuchengewürz (Art. no. 52.2201000) enchant the senses. Once cut, its inner qualities are revealed: juicy, rosy, and irresistibly tender! You can achieve such perfect results with high-quality pork belly and an injection of BECK SchinkenQuick Liquid Gourmet oG (Art. no. 20.2661210) with a generous dash of mulled wine or red wine!

Recipe № 01-940-5





Smoked Pork Loin (Kasseler)

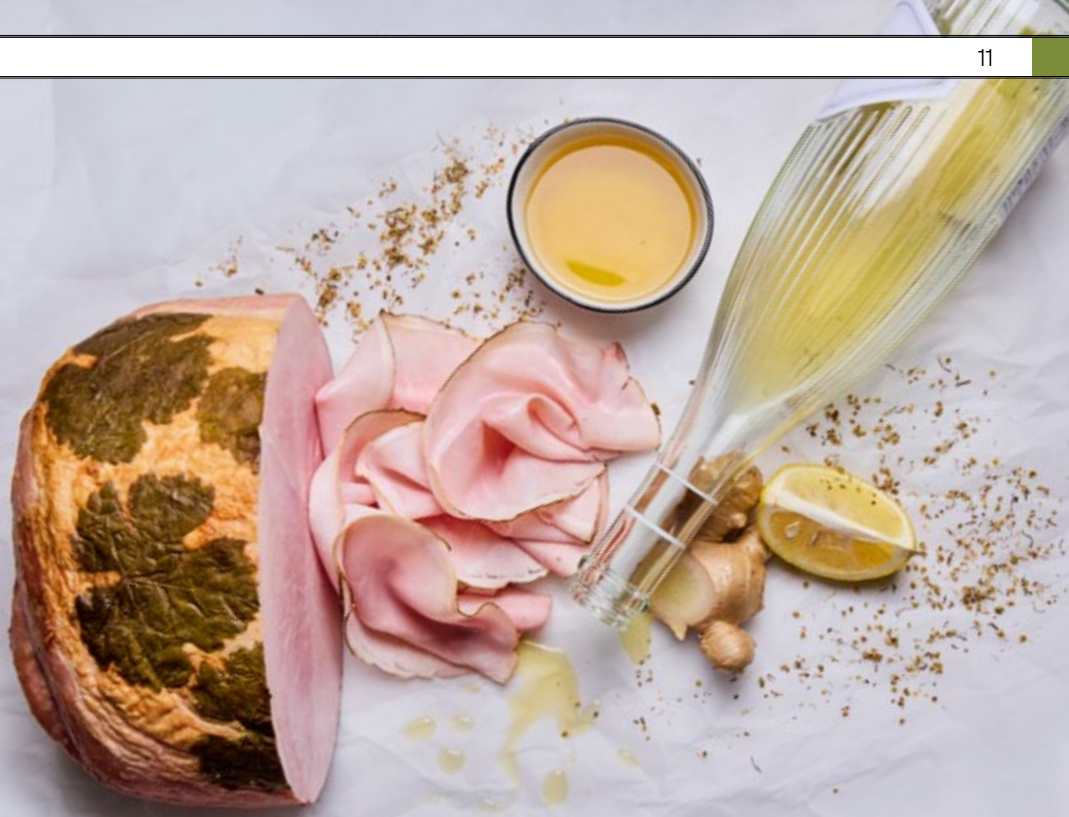
When you come in from the cold outside, a rustic smoked pork chop is a welcome feast! You can achieve a particularly beautiful pink color by injecting it with BECK SchinkenQuick Tradition P (Art. no. 20.0052000) – so tender that it almost melts in your mouth. The smoked pork loin becomes even juicier and more intense in flavor when you add a little BECK Liquid Bratenaroma oG. Of course, you should serve it with a hearty side of sauerkraut (see p. 7)!

Recipe № 01-499-9

Wine-cured Ham with Grape Leaves

There's no fresher or more appetizing way to welcome spring! When winter is drawing to a close and your customers are looking forward to the sun, unpack your winegrower's ham – thanks to BECK SchinkenQuick Liquid Gourmet oG (Art. no. 20.2661210) and dry white wine, it's not only a feast for the eyes, but also for the palate. The ham immediately attracts everyone's attention at the counter with its striking wrapping of green grape leaves!

Recipe № 01-940-6





TIP FROM YOUR BECKSPERT MARK MILITZER

»Cooked cured meats can easily be made "winter-ready" with small additions such as juniper, cinnamon, mulled wine, or red wine. Your BECKSPERTs will be happy to show you a few clever tricks on how to seasonally adapt your counter with minimal effort!«

Hot-cooked Duck Breast

The holiday season without delicious duck breast? Unthinkable! The magic of this traditional dish lies in the rosy, juicy meat and the delicious salty, crispy skin. All it takes is two steps: inject the meat with a brine made from BECK SchinkenQuick Tradition 1010 (Art. no. 20.0053110) for a delicate red color. The skin becomes particularly crispy and flavorful with our NEW BECK Zitronenpfeffer (Art. no. 52.6129533), in which pepper, sea salt, and MUSTARD really bring out the lemony aroma. Extra tip: Add a pinch of chopped rosemary (Art. no. 70.9870127) to intensify the flavor! Ideal with crispy oven-roasted vegetables and traditionally with red cabbage (see p. 7).

Recipe № 01.525



Time to Celebrate: Specialties for Special Days

From Thanksgiving to Advent, Christmas, and New Year's Eve – the cold months offer plenty of opportunities to enjoy special delicacies. We have a few suggestions for you ...



Stuffed Peppers

A traditional highlight for cold days: finely seasoned minced meat wrapped in juicy red or yellow peppers, slowly cooked in the oven! BECK Frikadelle Optimal (Art. no. 45.9230000) not only ensures good binding, but also provides the spicy seasoning with onion, pepper, nutmeg, and garlic! It goes particularly well with BECK Bolognese Soße (Art. no. 45.6735000) or BECK eß Tomato Soße, kaltquellend (Art. no. 70.9870046) (see p. 6)!

Recipe № 14.068-1



Tyrolean Gröstel

Bring the taste of a long mountain hike home with this traditional pan-fried specialty from Austria! A rustic, filling dish made with strips of smoked pork loin or bacon, fried potatoes, sweet onions, and fried eggs! With a traditional blend of caraway, paprika, pepper, garlic, and onion in BECK Fränkischer Schweinebraten & Haxenwürzer (Art. no. 52.1799900) and BECK Zwiebeln Scheiben (Art. no. 70.9870113), it tastes almost as authentic as a snack in a mountain hut.

Recipe № 14.128

Stuffed Cabbage Rolls

A typical autumn and winter dish that is one of the absolute favorites in home kitchens and restaurants: before wrapping the minced meat in cabbage leaves and braising it in the oven, use BECK Frikadelle Optimal (Art. no. 45.9230000) to bring out the spicy flavour that is an essential part of this specialty. In Franconia, we prefer to enjoy these 'Graudwiggerli' with a rich brown sauce (Art. no. 44.1490000) (see p. 6).

Recipe № 14.068-2





TIP FROM YOUR BECKSPERT FRANK BIERWIRTH

*»Whether rissoles or meatballs – with our strong seasoning **BECK Frikadelle Optimal (Art. no. 45.9230000), you can also make excellent convenience products** for cans or jars!«*

EXTRA-TIP SPICE-MIXES

Extra tip: From Bayerischen Haxenwürzer Original (Art. no. 52.1740000) to trendy Chimicurri Gewürzsalz (Art. no. 52.9342000): Find your favorite seasoning for sous-vide beef by simply trying out the spice blends for beef from our current range!



Beef Cheeks in Red Wine Sauce

Beef cheeks need a long time to braise sous vide at low temperatures – and then they almost melt in your mouth! You can refine this specialty even further by first injecting the meat with a brine made from BECK BratAktiv Crosso oS (Art. no. 20.0201650) and a little table salt. For seasoning, we recommend BECK Rindersteak Gewürzsalz (Art. no. 52.3177000) with coarse pepper and a subtle onion note, or the peppery BECK La Plata Gewürzsalz (Art. no. 52.3172000).

Recipe № 14.065



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