Beck Gewürze
und Additive GmbH

meats 'n spices

Process Engineering | Recipes | Taste | Technology

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3, 2, 1, READY!

DELICIOUS SOLUTIONS FOR THE HAUTE CONVENIENCE CUISINE

INCLUDED: SPICES FOR SIDE DISHES AND SAUCES

Beck
Gewürze und Additive

LET'S HAVE SOME SALAD!





Sausage Salad

You don't need much for a traditional sausage salad: Lots of sausage, onions, radishes, refined with a bit of vinegar and some spices. Would you call this fancy or even delicate? Probably not. It's different when our ready-for-use seasoning mix transforms this down-to-earth dish into an exquisite Bavarian speciality that can be sufficiently described with one word: "More!"

Recipe No. 14.054

Place your order easily via WhatsApp:

Fill in the order form, take a photo with your smartphone and send it via WhatsApp to +49-172-100 58 00.

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MORE THAN A SIDE ISSUE!



Bread and Pretzel Dumplings

Why should our craving for roast confine itself to the crust? Our seasoning mix for dumplings further refines the taste of the side dishes accompanying the main course and makes every meal a festive experience. A perfectly rounded taste sensation in every respect.

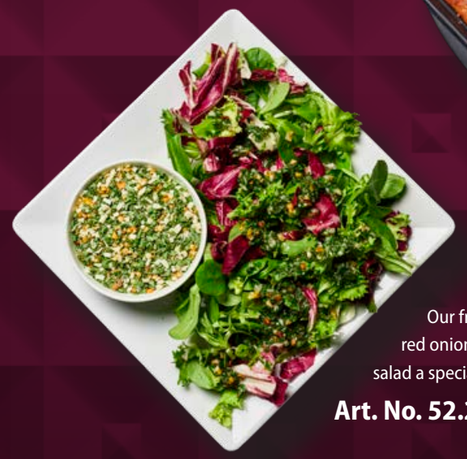
Art. No. 50.1430000 Knödel Optimal Neu



Potato Gratin

What applies to dumplings also applies to potato gratin: With our Gratins seasoning mix, conventional side dishes can be transformed into culinary highlights – the perfect accompaniment for exquisite roasts.

Art. No. 44.6072000 Gratin Zauber



Mixed Salad Herbs

Our freeze-dried mix of salad herbs such as red onions, chives, and paprika, makes your salad a special treat not only for vegetarians.

Art. No. 52.2624000 Salatkräuter FD

DON'T BE AFRAID OF INJECTIONS!

ORDER NOW: PHONE: +49-9153-92290 · FAX: +49-9153-922920 · WHATSAPP: +49-172-100 58 00 · MAIL: info@beck-gewuerze.de



Shoulder of Pork (with injection)



Down-to earth, simple, tasty, and yet creative, extraordinary, and exciting: If you haven't tasted it yet, you will not believe how tender, juicy, and aromatic a sous-vide pork roast with seasoning injection can be. Tastes of paprika, pepper, coriander, and ginger. The taste of adventure. You'll love it!

Recipe No. 14.065



Roast Beef (with injection)

Prepared with an injected seasoning mix, a sous-vide roast beef can be a particularly tasty treat: Pepper, onion, macis, and paprika decently emphasize the typical aroma of the roast – the ideal dish for festive occasions!

Recipe No. 14.065



Pork Ribs (with injection)

The tasty meat of sous-vide ribs can be peeled off the bones without any effort. The rib experience can be enhanced with our seasoning mix of onion, paprika, and garlic, rounded off with a strong hint of BBQ flavour. It will grow on you!

Recipe No. 14.065



Sous-Vide Vacuum Cooking

If you love your meat, you cook it gently – and there is no gentlier method than sous-vide: Vacuum-sealed and cooked in a water bath at temperatures significantly lower than 100 °C, the meat fully retains its juice and flavour. The matching seasoning mix is rubbed into the surface of the meat or injected to achieve the ultimate, finger-licking taste experience!



Pork Loin (with injection)

A wonderful pork loin, an extraordinary spice mix, and a sous-vide appliance – this is all you need to create an unforgettable and delicious meal that adds the final touch to any event or festive occasion. The combination of paprika, coriander, curry, onion, and chili flavours ensures a stunning taste experience that makes you reluctant to share this savoury piece of meat.

Recipe No. 14.065



BratAktiv Crosso oS

This complete mix is the perfect basic seasoning to enhance almost any piece of meat. The injection prior to the sous-vide processing helps to prevent roasting losses, to keep the meat tender and juicy, and to preserve the roast's delicate flavour.

Art. No. 20.0201650



Onglet (without injection)

Hanging tender, thick skirt, skirt steak – the onglet has many names, but there is only one perfect preparation method: Cooked at low temperatures und seasoned with our well-matched spice mixture. The flavours of onions, pepper, and garlic allow the meat to unfold its characteristic taste. Extremely delicious and well-rounded!

Recipe No. 14.066



Pork Cheeks (without injection)

Not many people have ever tasted this rarely served delicacy. The specific meat texture makes pork cheeks extremely juicy and aromatic – refined with a seasoning mix of pepper, onions, macis, and paprika, it finally attracts the well-deserved attention. Open your mouth! Enjoy!

Recipe No. 14.066

Duck Breast (without injection)

The gentle sous-vide method is perfectly suited for the preparation of poultry and helps to preserve the original succulence of the meat. All you need for a perfect duck breast is a traditional seasoning mix of pepper, marjoram, ginger, rosemary, and caraway.

Recipe No. 14.066



Knuckle of Veal (with injection)

It's equally popular in the north and south: A tender and gently cooked veal shank is a particularly savoury treat – especially if it has been rubbed with our seasoning mix of pepper, onions, macis, and paprika. Incredibly tasty!

Recipe No. 14.065



Cream Sauce

Don't put too much effort into the creation of the perfect cream sauce – just take our's: Put it into some lukewarm water, stir it to dissolve, heat it, and then convince even the most critical palates. Always perfect! Can also be used to refine common gravies!

Art. No. 70.9870342



Bolognese Fix

The preparation of a traditional Italian Bolognese sauce primarily takes a lot of time. We replace this ingredient by a mediterranean seasoning mix. Stir in some boiling water for only about 5 minutes. It can go with spaghetti or be used as a lasagne layer. Sempre molto bene!

Art. No. 70.9870326



Royal Cheese Sauce

It doesn't get much simpler than this: The „Royal Käsesoße" dry mix can be mixed either with water or with milk. Let it boil while stirring for about 2 minutes ... done!

Art. No. 70.9870336



Brown Roast Gravy

This classical gravy works out fine everytime! The „Sauce Demiglace" does not dominate but emphasize and top off your dish. An ace that you should have up your sleeve all the time.

Art. No. 44.1490000

AN ALL-ROUND SUCCESS!



"Cheese"

The best milk product meets the best garden products: a savoury cheese in a green bed of fresh garden herbs – from parsley and chives to marjoram, basil, and thyme. A strong cheese flavour perfectly adds to the taste experience. You'd like to say „Buon Appetito!"

"BBQ"

Kissed by the flame, refined by the chef: Pan-fried meatballs with paprika, chili, and pepper, rounded off with some smoky and spicy BBQ flavour, that taste like fresh from the grill grate! It will be a true eyecatcher if you form BBQ donuts instead of meatballs. "Why?", you might ask. Why not?





"Salad Herbs"

What is the answer to one of the most crucial questions in modern cuisine: "Salad or meat?" "Both!", of course! You might think it's unusual, but it tastes great to create an exceptional salad ball with some minced meat, paprika, onions, and chives! Tastes yummy!

"Bruschetta"

Do meatballs always have to be round? This extraordinary seasoning mix with tomato, paprika, basil, and thyme flavours is your challenge to try something new! You can believe us: Bruschetta meat sticks are not only nice to look at but also provide a great surprise for your palate!





"Truffle"

The round thing has to go into the square thing – and sometimes it is the other way round. The 5 mm truffle dices and the exceptional seasoning mix that are added to the meatballs go beyond any of our traditional gourmet categories: Is this still a modern meat snack or already haute cuisine? It doesn't really matter as long as it offers a mouth-watering experience!

"Liver-Herbs"

Not everybody loves the typical hearty taste of liver – but this ingenious seasoning mix is universally popular: With this refined combination of pepper, rosemary, sage, parsley, and thyme, minced liver becomes a real treat even for liver sceptics. Perfect as a main dish or in a traditional soup!



Hamburger Würzung

All meatball recipes benefit from tasty basic ingredients – and this is where our Hamburger seasoning mix comes in: It ensures a well-balanced meat experience that can be further refined with one of the other seasoning mixes on this page. A perfectly rounded treat for the eye and the palate!

Art. No. 45.0226000
Hamburger Würzung



BBQ Dip

Our BBQ dip transforms any meatball dish into an original and rustic culinary experience. Whether served as an extra going with the BBQ meatballs or as an addition to bruschetta, salad, or truffle balls: The dip does never dominate any dish with its BBQ flavour, but decently enhances every meal.

Art. No. 45.4600001

