



essential  
cuisine

Brought to you by OLINA

# Asian

Capture the essence of Pan-Asian Cuisine



# Asian

## Introducing Essential Cuisine's Asian Range.

At Essential Cuisine, we understand the growing demand for bold, global flavours and street food-inspired dishes that captivate customers and elevate menus. That's why we've crafted our Asian range: three flavour-packed, easy-to-use bases designed to inspire chefs and simplify the creation of Asian cuisine.

Each variant in our range brings something unique to your kitchen:

- **Asian Korean Style Base:** Our brand-new addition, bursting with the bold, dynamic flavours of Korea. It's your go-to for marinades, stocks, or street food classics.
- **Asian Aromatic Base:** A delicate blend of fragrant herbs and spices, perfect for building light, flavourful broths or aromatic marinades.
- **Asian Miso Base:** A traditional fermented soya bean paste, rich and umami-packed, ideal for soups, sauces, or as a flavourful twist in poached dishes.

These versatile ingredients allow you to effortlessly incorporate trending Asian flavours into your menu - whether mixing, poaching, or marinating - offering endless opportunities to delight your customers with taste and innovation.



Spicy Pork Belly  
Lettuce Wraps



## An essential addition to your menu

- **GF Gluten Free:** Crafted to cater to diverse dietary needs, ensuring inclusivity for your customers
- **V Suitable for Vegan Diets:** Ideal for plant-based dishes, offering chefs versatility while meeting the demands of vegan and vegetarian menus
- **Meets 2024 Salt Targets\*:** Helping you create healthier dishes without compromising on taste
- **UK Manufactured in the UK:** Proudly manufactured in Cheshire
- **So Versatile:** Perfect for a variety of applications, from mixing and poaching to marinating and beyond
- **EASY TO USE:** Simplifies your preparation process, saving time and resources, while delivering consistent, high-quality results
- **Ensures Consistency in Your Menu:** Guarantees reliable flavour and performance, helping you maintain the highest standards
- **Black Plastic Removed:** An eco-friendly improvement to our packaging, demonstrating our commitment to sustainability
- **12 12-Month Shelf Life:** Long-lasting, reducing waste and ensuring convenience for busy kitchens

\*Meets 2024 salt targets set by Public Health England



Aromatic Tuna Glass Noodle Salad



Korean Twice Cooked Beef Sticky Rib



Veggie Satay Miso Ramen





— Asian —

# KOREAN STYLE BASE

A rich and versatile Korean style base, bursting with flavour, with notes of miso, ginger and chilli. Perfect for creating delicious broths, marinades and sauces.



Size: 1kg tub  
Yield: 25 litres  
Shelf life: 12 months

\*Meets 2024 salt targets set by Public Health England



Scan the QR code for your **FREE** samples!

## Dishes to Inspire



### Korean Fried Chicken

Create a thick, glossy coating that sticks beautifully to crispy chicken. After frying, toss the chicken in this flavourful sauce for that signature sticky, sweet, and spicy finish that will make your Korean fried chicken stand out on any menu.



### Sticky Mushroom Bao Buns

Elevate your bao buns, with a beautifully glazed, umami-packed mushroom filling. This street food-inspired dish is sure to impress.



### Vegetable Bibimbap

Use the Asian Korean Style Base to create a savoury, umami-rich sauce for your bibimbap. For even more flavour, use as marinade for your chosen meats and vegetables.





Scan the QR code for your **FREE** samples!

— Asian —

# AROMATIC BASE

A versatile and fragrant base with tones of lemongrass, coriander, ginger and star anise, perfect for introducing Asian flavours into your cooking.



Size: 1kg tub  
Yield: 25 litres  
Shelf life: 12 months

\*Meets 2024 salt targets set by Public Health England

## Dishes to Inspire



### Prawn Laksa

Elevate the depth of flavour in your Laksa by using Essential Cuisine's Asian Aromatic Base to build a fragrant broth. Combine it with coconut milk, coriander, chilli and a squeeze of lime juice for a Southeast Asian experience.



### Shanghai Soup Dumplings

Enhance your soup dumplings by incorporating the Asian Aromatic Base into the broth filling. Its delicate balance of spices and herbs creates a rich, aromatic flavour that complements the umami of pork or chicken fillings.



### Sri Lankan Curry

A rich and aromatic Sri Lankan-inspired curry with butternut squash and chickpeas, simmered in a fragrant coconut milk sauce infused with warming spices. Finished with fresh spinach, a hint of lime, and served with rice, topped with spring onion, red chilli, coriander, and toasted pumpkin seeds.





— Asian —

# MISO BASE

A well-rounded base made with Miso, a traditional fermented soya bean paste, blended with a light savoury background for a perfectly balanced taste.



Size: 1kg tub  
Yield: 25 litres  
Shelf life: 12 months

\*Meets 2024 salt targets set by Public Health England

## Dishes to Inspire



### BBQ Miso Prawns

Use as a base for an irresistible BBQ marinade. Coat king prawns in this rich, flavourful mixture and let them marinate before grilling to create tender, caramelised prawns with a smoky finish.



### Miso Noodle Soup

Bring Japanese flavours to your menu in minutes. The Asian Miso Base provides the perfect foundation for your miso soup, adding depth and complexity to your finished dish.



### Miso Baked Cod

Enhance your baked cod with a simple glaze made from the Asian Miso Base. Brush the cod with the glaze before baking to infuse the fish with a savoury umami richness.



Scan the QR code  
for your **FREE** samples!



### Choose your broth

Korean Style Base or Aromatic Base  
or Miso Base



### Choose your noodle

Rice Vermicelli, Ramen Noodles, Udon  
Noodles, Soba Noodles, Egg Noodles

### Choose your protein



Short Rib  
Char Siu Pork  
Kakuni Pork  
Ground Lamb



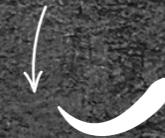
Crispy Fried Chicken  
Smoked Duck  
Turkey Slices  
Roasted Pheasant



Poached Shrimp  
Seared Scallops  
Smoked Salmon  
Steamed Crab



Soft-boiled Eggs  
Silken Tofu/Tempeh  
Roasted Sweet Potatoes  
Shiitake Mushrooms



### Choose your garnish

Spring Onion  
Shredded Carrot  
Sliced Peppers  
Red Chilli  
Menma (Bamboo  
Shoots)  
Beansprouts

Boiled Egg  
Nori (Dried Seaweed)  
Mushrooms  
Snow Peas  
Spinach  
Ginger  
Radish



### Toppings and dressings

Crushed Peanuts  
Toasted Sesame Seeds  
Crispy Red Onion  
Lime Wedges and Teriyaki Orange Dressing  
Thai Sweet Tangy Dressing  
Citrus Lemongrass Dressing  
Sesame Oil

## We've got your back

Our support goes further than our extensive product range. From recipe inspiration to interactive demonstrations, our team are proud to offer first-hand knowledge and experience for your working kitchen in a number of ways:

- Application inspiration that encourages your creativity
- Product demonstrations at your fingertips
- Seasonal recipe inspiration and menu planning
- Allergen information and support

We'd love to show you how our chef-led approach can help take your menu to the next level!

[advice@essentialcuisine.com](mailto:advice@essentialcuisine.com)  
[www.essentialcuisine.com](http://www.essentialcuisine.com)



Scan the QR code  
for your **FREE** samples!



## We're looking after tomorrow

In 2020, we accelerated our journey towards becoming a company that truly makes food matter for people and planet.

Long story short: sustainability is no longer something we do, but who we are. It is now fully embedded in our culture, ambition and business strategy.

Small changes make a big difference:

- We have eliminated black plastic from our entire branded range. In doing so, we are diverting waste from landfill as black plastic is often hard to recycle
- Our products are designed to minimise food waste through long shelf life, easy-to-use applications and versatility
- The electricity supplied to our HQ and factory is sourced entirely from green energy
- Essential Cuisine is a certified zero waste to landfill site
- Our tasting cups, cutlery, plates and carrier bags used at events and demonstrations are all eco-friendly options, eliminating single use plastics




Scan the QR code to  
find out more about our  
sustainability journey



— Asian —



e)ssential  
cuisine

Brought to you by  SOLINA