

RECIPES
FROM THE LUXURIA TEAM

*On the market
since 2015*



The trademark for the production of sauces and marinades "LUXURIA" has been producing products since 2015 in St. Petersburg.

Our goal is to produce high-quality products of our own production for sale in Russian and international markets. The main task for us is to combine high quality manufactured product at an affordable price.

We focus not only on highly specialized consumer, but also for the ordinary buyer. That is why The formulation of Luxuria products is developed in such a way that they can be used both on an industrial scale and at home.

A unique approach to manufacturing and daily monitoring during all links of the production chain. This allows us to offer a product line that is significantly superior to imported and domestic analogues in terms of taste and price.

Our sauces have an original and classic taste.

Our goal

*Unique
approach*

Original taste

ABOUT US

The Luxuria trademark for the production of sauces and marinades was created in February 2015 in St. Petersburg. We have set ourselves the goal of creating high-quality products of our own production for sale on the Russian market. The main task for us is to combine high quality manufactured products at an affordable price.

We have always focused not only on the highly specialized consumer, but also on the ordinary buyer. That is why the recipe for Luxuria TM sauces is developed in such a way that they can be used both on an industrial scale and at home.

The Luxuria TM team cooperates with many restaurants and distributors. We create our own brands of sauces for partners, and manufacture products for large and small industries.

Our sauces combine traditionality and originality of tastes. We are constantly working to improve the quality of our own products, looking for ideas on how to make flavors more vibrant and unique.

In the production of TM Luxuria sauces, only high-quality raw materials are used. From the beginning to this day, our team carefully selects foreign partners for cooperation. We source raw materials from trusted suppliers from Europe, Japan, China, India and Thailand.

All stages of production of Luxuria TM sauces are strictly controlled by experts, finished products undergo careful selection, and samples of raw materials are stored in special "quality libraries."

ADVANTAGES OF TM "LUXURIA":

- ▶ High quality
- ▶ Affordable prices
- ▶ Originality of tastes
- ▶ A wide range of
- ▶ Flexible terms of cooperation



SOY SAUCE CLASSIC

Soy sauce is ideal for preparing fish and meat dishes; it is included in many salad dressings and is actively used in marinades.



SALAD WITH TUNA INGREDIENTS

Tuna	400 g
Green salad mix	400 g
Daikon	150 g
Carrot	100 g
Celery stalk	30 g
White sesame	30 g
Red onion	20 g
Onion	30 g
Garlic	1 clove
Olive oil	250 ml
Soy sauce	50 ml
Sesame oil	35 ml
Sugar	25 g
Red wine vinegar	30 ml
Orange juice	10 ml
Lemon juice	10 ml

COOKING

1. Prepare the sauce: beat sugar, vinegar, orange and lemon juice in a blender until smooth. Add olive oil and soy sauce, whisk until bright yellow, then press through a sieve.
2. Cut celery, carrots, daikon, red onion into long strips. Everything except the onion Place in ice water for 10 minutes.
3. Grill the tuna for 2 minutes on each side, then coat fish in sesame seeds.
4. Mix salad mix with celery, onion, carrots and daikon, add sauce.
5. Place diced tuna on a dish and add a little sauce to the center.
6. Bon appetit.

BON APPETIT!



BLACK PEPPER THAI SAUCE

One of the most popular Chinese sauces. The basis of its flavor bouquet is soy sauce and black pepper. This sauce is great for cooking bacon and beef, and is also added during the cooking process for chicken. The sauce has a balanced spicy taste with meat notes, without excessive bitterness, and has the aroma of black pepper. Color - dark brown, perfectly smooth texture. To preserve the unique aroma, it is recommended to add black pepper sauce to the dish at the end of cooking.



GRILLED STEAK WITH PEPPER SAUCE

INGREDIENTS

Beef steak	300 g
Butter	10 g
Rosemary	2 g
Onion	20 g
Black pepper sauce	10 ml
Vegetable oil	20 ml
Garlic	5 g
Freshly ground black pepper	3 g
Ground red pepper	2 g
Salt	2 g
Parsley	3 g
Cream	100 ml

COOKING

1. A marbled beef steak is seasoned with salt, ground black pepper, brushed on both sides with "grill dressing" (vegetable oil mixed with garlic and rosemary) and grilled. When serving, grease on both sides with melted butter.
2. Served with pepper sauce. To do this, onions with crushed black pepper are fried in vegetable oil, heavy cream, black pepper sauce, salt, red pepper are added, lightly evaporated and crushed in a blender until smooth. The dish is decorated with a sprig of parsley.

BON APPETIT!



OYSTER SAUCE

"Oyster" sauce goes best with meat dishes. In China, it is added when cooking rice and is often used instead of salt. The sauce can also be used with seafood, fish and noodles. In order for the sauce to reveal its full flavor, it must be heated during cooking.



SOBA WITH SHRIMP IN OYSTER SAUCE

INGREDIENTS

Soba noodles	400 g
Large shrimp	500 g
Sweet red pepper	1 PC
Yellow pepper	1 PC
Red onion	1 PC
Red chili pepper	1 PC
Green onion	5 pieces
Ginger	15 g
White sesame	2 tbsp
Oyster sauce	1.5 tbsp
Soy sauce	5 tbsp
Sesame oil	to taste
Sunflower oil	to taste
Garlic oil	to taste
Salt	to taste
Ground black pepper	to taste

COOKING

1. Peel the shrimp, pour garlic oil, add salt and pepper.
2. Pour cold water into a medium-sized saucepan and place on fire. When the water boils, throw the noodles into it and cook over low heat for 5-7 minutes.
3. When the noodles are ready, place them in a colander and drain the water.
4. Next, prepare the vegetables. Peel and chop the ginger. Cut the red onion, sweet and hot peppers into strips, and chop the green onions finely.
5. Prepare a large frying pan. Add vegetable oil, pour out all the vegetables and add shrimp. Fry for 2 minutes. Drizzle the mixture with sesame oil, oyster and soy sauces.
6. Bring the vegetables and shrimp until cooked, then add the noodles to the pan and mix everything well. When serving, sprinkle with sesame seeds.

BON APPETIT!



TERIYAKI SAUCE CLASSIC

This is a traditional Japanese sauce. It was invented by Japanese chefs in XVII century, after foreigners began to appear in the country, who in turn brought new products and their own dishes. Initially, this sauce was intended exclusively for fish, but later they began to cook other products with it. Teriyaki is a caramelized sauce that is dark and thick. The taste is pleasant sweetish-salty.

The most popular teriyaki dishes in Japan are yellowtail fish and chicken. Outside the Land of the Rising Sun, teriyaki salmon is the most common.



SALMON TERIYAKI INGREDIENTS

Teriyaki sauce	100 ml
Salmon fillets	4 pieces
Solf	to taste
Pepper	to taste



COOKING

1. Place the salmon on a baking sheet lined with parchment paper.
2. Brush the fillet with teriyaki sauce.
3. Bake in the oven at 175-180 degrees, 15-20 minutes, until cooked.

BON APPETIT!



TONKATSU SAUCE

Classic sweet and sour pan-Asian vegetable sauce. One of the most popular sweet and sour sauces in Japan, which always accompanies Japanese cuisine, goes by the same name - "Tonkatsu" (breaded pork chop). The sauce goes great with any meat dish and has an interesting, rich taste.



FRIED RICE WITH TONKATSU SAUCE INGREDIENTS

Boiled rice	400 g
Chicken	200 g
Onions	0.5 pcs
Carrots	50 g
Zucchini squash	50 g
Chicken egg	1 pc
Tonkatsu sauce	1 tbsp
Green onion	1 stalk
Salt	to taste
Ground black pepper	to taste
Vegetable oil	1-2 tbsp

COOKING

1. Rinse carrots, zucchini and zucchini. Cut off vegetables as needed. Peel the carrots from the top layer (like potatoes) and cut into small cubes. Also cut the zucchini into the same cubes. If the zucchini is young, then cut it with the skin; it is better to peel a large zucchini.
2. Mash the rice between your fingers. Lightly beat the egg, as for an omelette. Cut the chicken into small cubes.
3. Heat vegetable oil in a wok (or regular frying pan) over medium heat and pour the egg mixture into the wok (frying pan). Fry until cooked, quickly stirring the egg mixture. In this case, you need to try to break the fried egg into small pieces. Remove the prepared egg mass from the wok and place it on a saucer.
4. Add chopped vegetables to the wok - zucchini, zucchini and carrots. Mix everything and continue to fry the contents of the wok, stirring constantly, until the carrots soften. In another pan, fry the chicken.
5. Add rice to wok.
6. Add the fried egg mixture and green onions to the wok. Stir the contents of the wok until the small pieces are evenly distributed throughout the rice mass. Add Tonkatsu sauce, chicken to the wok and stir the contents of the wok.
7. Cover the wok with a lid. Turn off the heat and let stand for 5 minutes. The dish is ready.

BON APPETIT!



UNAGI SAUCE CLASSIC

Unagi sauce is considered a traditional Japanese condiment. Initially, it was served with smoked or fried eel to add a subtle, refined "zest" to the taste, mask the unpleasant smell of the fish and increase the shelf life of the dish. Subsequently, the sauce was widely used in cooking.



ROLL UNAGI

ONIGARA MAKI

INGREDIENTS

Nori sheets
Sushi rice
Vinegar for rice
Smoked eel
Philadelphia cheese (Buko cheese)
Pickled radish Daikon Takuan
Unagi sauce
Sesame seeds

COOKING

1. Spread the makisa and wrap it in plastic cling film.
2. Place a sheet of nori, rough side up.
3. After wetting your hands with water, place the rice on the nori sheet, covering the entire surface of the sheet. And then carefully turn over the sheet of nori with rice. To do this, carefully pick up the corners of the seaweed with your fingers and quickly turn it over. In this case, the rice should end up on cling film.
4. Coat the middle of the sheet with mayonnaise and wasabi. And then put the desired ingredients on top. Please note that products should not be placed on top of each other - it is better to place them side by side.
5. Carefully roll the roll. Lift the edge of the makisu and continue to lift the makisu forward and upward, making almost a full rotation. Then press the roll into a makisa, compacting it slightly.
6. Carefully fold the edge of the makisu up so as not to roll the film inside. Roll the roll to the end using makisu. Then roll the roll back and forth and squeeze it a little inside the mat. Thus, you have prepared a ready-made thick roll.
7. The resulting roll can be decorated with sesame seeds or small flying fish eggs on the outside.
8. Then cut the roll first in the middle, and then each half into 3 parts. Wet the knife every time there is rice left on it. Sprinkle with unagi sauce before eating.

BON APPETIT!



HOISIN SAUCE

In Chinese national cuisine, sauces occupy one of the leading places. The Chinese have a special relationship with amazing "seafood". This is what hoisin sauce sounds like when translated into English. Hoisin sauce is used in marinades as an independent sauce for various meat and poultry dishes. The most famous dish with Hoisin sauce is Peking duck.



GEDZA WITH SHRIMP IN HOISIN SAUCE

INGREDIENTS FOR THE DOUGH

Flour	200 g
Boiling water	100 ml
Vegetable oil	1 tbsp. l
Salt	1 pinch

INGREDIENTS FOR THE FILLING

Shrimps	700 g
Ginger root	2 cm
Chinese cabbage	3 sheets
Green onions	3 feathers
sake	1 tbsp
Mirin	1 tbsp
Sesame oil	1.5 tsp
Salt	
Hoisin sauce	

COOKING

1. Sift flour and salt into a large bowl. Add boiling water and stir with chopsticks to form crumbs.
2. Pour in the vegetable oil and continue mixing until the oil is completely absorbed into the dough. Then gather the dough into a ball with your hands, wrap in film and leave for 30 minutes.
3. Knead the dough for a few minutes on a lightly floured countertop. When the dough is smooth, wrap it again in cling film and leave for 30 minutes.
4. Divide the dough into two parts. Roll each one out to a thickness of 2 mm. Cut out 11cm diameter circles from the dough.
5. Peel the shrimp and chop finely. Grate the ginger on a fine grater. Thinly slice the Chinese cabbage and green onions.
6. Place all the ingredients for the filling in a bowl and mix well – you will have a slightly sticky filling.
7. Prepare a bowl of cold water and a tray, sprinkle it with flour.
8. Take a circle of dough in your hand and place 1 tsp in the center. fillings. Wet your finger with cold water and run along the edge of the dough. 9. Fold the dough in half. Place 5 folds on one half of the dough, pressing them tightly to the second part of the edge. Finally, press the edges tightly again and transfer the gyoza to a tray.
10. Grease a non-stick frying pan with vegetable oil using a brush and heat over medium heat. 11. Place gyoza in a frying pan and fry on one side until golden brown, 30–40 seconds. Pour hot water into the pan until it reaches halfway up the gyoza. Cover the pan with a lid and cook for 5 minutes.
12. Remove the lid and allow any remaining water, if any, to evaporate. Pour 1 tbsp gyoza. l. sesame oil and hoisin sauce, simmer for another 1 minute. Transfer the gyoza to a plate, fried side up. up and pour the resulting sauce over it.

BON APPETIT!



SPICY HOT CHILI

Its unique, fiery, fire-like taste and bright, appetizing aroma distinguish it from other sauces. Red cayenne pepper, which is part of the sauce, adds a fiery taste and rich aroma.

The sauce is one of the most popular dressings for Pan-Asian dishes. The sauce made from red chili peppers, rice vinegar, garlic and spices has a unique, fiery taste and a bright, mouth-watering aroma. The main spiciness of the sauce comes from the substance contained in chili peppers – capsaicin.



CRISPY TOFU WITH CHILI SAUCE

INGREDIENTS

Tofu	275 g
Seven spice blend	1 tbsp
Salt	1 tsp
Wheat flour	25 g
Egg	2 pcs
Panko breadcrumbs	50 g
Classic hot chili sauce	50 ml
Vegetable oil	taste

COOKING

1. Cut the tofu into 4 rectangles 1 cm thick. Pat dry with a paper towel to remove excess moisture. In a small bowl, combine spices, salt and flour. In another bowl, lightly beat the egg, and add the breadcrumbs to a third. Dip the tofu pieces first in flour, then in egg and breadcrumbs. Then again in the egg and breadcrumbs to create a nice layer of breading.
2. Pour a third of the oil into a wok or frying pan and heat to 180 degrees. Fry the tofu until golden brown. Then transfer to a paper towel.
3. Divide among 2 plates and serve, placing small bowls of hot chili sauce nearby.

BON APPETIT!



SWEET CHILI THAI

Sweet and spicy thick sauce with the addition of chili pepper seeds. The famous and most popular sauce from Thailand. Traditionally the sauce is used for meat, fish, seafood and rice. It is the basis of a popular dressing for WOK noodles and various salads of Pan-Asian cuisine.



SALAD WITH CRISPY EGGPLANTS AND TOMATOES

INGREDIENTS

Eggplant	1 PC
Corn starch	3 tbsp. l
Vegetable oil	2 glasses
Tomatoes	2 pcs.
Red onion	1/3 pcs
Fresh cilantro	taste
Sweet chili sauce	3 tsp

COOKING

1. Chop the eggplant coarsely. Add 2 tbsp to 1 liter of water. l. salt. Place the eggplants in salted water for 30 minutes. Then dry them very thoroughly with a towel.
2. Heat the oil for deep frying (170°C). Very carefully pour a portion of eggplants in starch.
3. Deep fry until golden brown. Place on a paper towel.
4. Chop the tomatoes and onions.
5. Place tomatoes, warm eggplants and onions on a dish. Drizzle with sweet chili thai sauce and garnish with cilantro leaves.

BON APPETIT!



KIMCHI SAUCE

Red sauce based on tomatoes and chili peppers. The rich, rich taste allows the sauce to be used as a dressing for cold salads, as a marinade, as a main hot sauce for main courses and in soups. Traditionally, vegetables, such as Chinese cabbage, are marinated in Kimchi sauce.



CABBAGE KIMCHI

Kimchi is pickled Chinese cabbage, which is similar to for example, our pickles. Only much spicier and sharper!

INGREDIENTS

Chinese cabbage	1 PC
Salt	40 g
Kimchi sauce	200 ml

COOKING

1. Wash the Chinese cabbage and divide the head into two halves. Once again we make cuts at the base so as not to damage the dense part. Rub each leaf with salt and place it in water (preferably at room temperature) for 1.5 hours.
2. We wash the infused Chinese cabbage in advance to remove any remaining salt under water and carefully grease each leaf on all sides with Kimchi sauce.
3. Place the pickled heads of cabbage in a deep bowl or basin (as close as possible), cover the top with a flat plate and place any small weight. We remove the kimchi to marinate for a day, or better yet, two. This snack can be eaten directly or with rice or noodles.

BON APPETIT!



SRIRACHA SAUCE

Sriracha sauce has a spicy, spicy taste with the aroma of smoked chili pepper. The sauce is traditionally used in Pan-Asian cuisine for preparing meat, fish and poultry dishes. It is often used as an additional marinade to add a fiery spiciness to the dish.



UDON NOODLES WITH BEEF AND VEGETABLES

INGREDIENTS

Udon noodles	250 g
Beef	300 g
Bulb onions	120 g
Carrot	120 g
Bulgarian pepper	120 g
Cabbage	120 g
Soy sauce	170 ml
Sriracha sauce	5 tsp
Vegetable oil	15 ml
Sesame	1 tbsp. l

COOKING

1. Boil the udon in lightly salted water according to the instructions on the package. Then rinse it under running water. To prevent the noodles from sticking together, you can add just a little vegetable oil and stir.
2. Wash the beef, dry it and cut into slices.
3. Tackle your vegetables. Cut the onion into half rings, carrots and bell peppers into strips, and Chinese cabbage into large pieces.
4. Fry the beef in a hot frying pan with vegetable oil for 2-3 minutes. Then add some soy sauce and continue frying for a couple more minutes.
5. Place prepared vegetables in a frying pan, mix with meat and fry for a short time. Then add the noodles, add the remaining soy sauce and sriracha sauce. Stir.
6. Place the finished udon on plates, if desired. sprinkle with sesame seeds and serve.

BON APPETIT!



CURRY CLASSIC

Curry sauce is most common in India and Eastern countries. The word "Curry", which became the name of the famous spicy mixture of spices, means "sauce" in one of the Indian dialects. Curry sauce can be used for meat, vegetables, fish, poultry, in soups, and both hot and cold.



CURRY BURGER

INGREDIENTS

Chicken mince	140 g
Bacon	1 PC
Lettuce	1 PC
Tomatoes	1 PC
Curry	80 g
Bun	1 PC
Processed cheese	1 PC

COOKING

1. Rinse the lettuce thoroughly under cold running water, then dry. Cut the tomato into rings. Fry 1 slice of bacon in a dry frying pan.
2. Cut the bun in half, but make the bottom one a little larger (in a percentage ratio of 70 to 30), dry it a little on the stove until golden brown.
3. We make minced meat from thigh fillet, the cutlet will be more juicy and tasty, add salt and pepper to taste. We form a cutlet with a diameter slightly larger than our bun, since when frying the cutlet will decrease slightly in size. It is best to do this using a cooking ring on parchment paper, having first sprinkled the paper with a small amount of oil so that our cutlet can then easily come off. After you have finished forming the cutlet, you need to put it in the refrigerator for 5-10 minutes so that it sets and does not fall apart when frying.
4. Fry our cutlet on both sides for about 3 minutes. After turning the cutlet over to the other side, you need to put a slice of processed cheese so that it melts.
5. Assemble the burger: spread a thin layer of sauce on the bottom bun, place 2-3 lettuce leaves so that it covers the entire bun. Next, add the tomato and curry sauce to taste. Place our cutlet with cheese on the tomato. Place two slices of fried bacon on top and also pour the sauce over it. Cover with a bun and our burger is ready!

BON APPETIT!



PEANUT SAUCE

It is one of the traditional Japanese sauces, which perfectly complements the taste of the dish. If the Japanese use most sauces with any dishes, then nut sauce is recommended for use in Chuka, Kaiso, Hiashi Wakame salads, since this sauce goes well with sea ZEE Ingredients



CHUKA WITH PEANUT SAUCE

INGREDIENTS

Frozen wakame (chuka) seaweed
Peanut sauce
Sesame seeds
Sesame oil
Soy sauce
Lemon juice
Lemon (for serving)

COOKING

1. Gradually defrost wakame seaweed
2. Fry the sesame seeds a little
3. Add sesame oil, soy sauce, lemon juice to wakame, sprinkle with sesame seeds and mix.
4. Chuka salad made from wakame seaweed with nut sauce, served with a slice of lemon.

BON APPETIT!



MIRIN FU AND RICE VINEGAR

Sweet rice sauce. Traditionally included in most sauces of Pan-Asian cuisine. Used in the preparation of cold and hot dishes, caramelization, and also as marinades for fish and meat.



SUSHI

INGREDIENTS

Rice	1 glas
Rice vinegar	1 tbsp
Kombu seaweed	2 g
Mirin	2.5 tbsp
Salt	taste
Salmon fillet/tuna fillet/eel fillet	
Wasabi	
Ginger	
Soy sauce	

COOKING

1. Rinse the rice first to remove any remaining husks. This procedure must be repeated 4-5 times until the water becomes almost clear.
2. Place the rice in a sieve and place the sieve on a bowl to allow all the water to drain completely. Leave the rice on the sieve for 10-15 minutes.
3. Place rice in a saucepan and add water. Japanese rice should be filled with water for cooking in a one to one ratio.
4. Season the rice with rice vinegar and mirin while it is hot. Once the rice has cooled, you can start making sushi.
5. Slice salmon, tuna, eel or other seafood. Form oval lumps of rice, place the fish on top of each, lightly pressing the rice and form sushi.
6. Serve with pickled ginger, wasabi and soy sauce.

BON APPETIT!



CHILI FLAVOR OIL

Aromatic Chinese chili oil is often used to add extra flavor and flavor to already plated dishes. The most common use of chili oil is for noodles, especially those with the addition of pork or chicken, and sometimes in soups. Chili oil gives these dishes a luxurious red hue and delicious flavor.



RAMEN WITH SPICY CHICKEN

INGREDIENTS

Chicken (fillet)	300 g
Chicken (drumsticks)	2-3 pcs
Noodles	375 g
Eggs	4 things
Spinach	100 g
Carrot	1 PC
Bulb onions)	1 PC
Green onion)	4 feathers
Garlic	3 cloves
Seaweed (nori)	1 sheet
Sauce (soy)	4 tbs
Oil (sesame)	2 tsp
Sugar	1 tsp
Ginger	4 cm
Pepper (dried chili)	pinch
Spicy oil	20 ml

COOKING

1. Prepare the broth: place chicken drumsticks in a saucepan, add coarsely chopped carrots and onions, add water (about 1.5 liters) and cook for about an hour. Strain the broth.
2. Add soy sauce, finely chopped ginger, garlic and chili to the broth. Bring to a boil, reduce heat and cook for another 5 minutes. Taste the broth and add either sugar or more soy sauce if necessary. For spiciness, add 20 ml chili flavored oil
3. Prepare noodles according to package instructions.
4. Cut the chicken fillet into pieces and fry in a frying pan with sesame oil.
5. Boil eggs into a bag. To do this, put them in a saucepan with cold water, put it on the fire, bring to a boil and cook for another 4 minutes.
6. Divide the noodles among four plates and pour the broth over them. Place fried chicken pieces, two egg halves and a handful of spinach on each plate. Top with chopped green onions, finely chopped nori and sesame seeds.

BON APPETIT!



BBQ SAUCE

Barbecue sauce (often shortened to BBQ) is used not only as a sauce, but also as a marinade, seasoning, and topping for grilled meats (usually pork ribs, beef ribs, and chicken). This sauce is very popular both in the USA and around the world. Depending on the country of origin, the ingredients in the sauce can vary from vinegar and tomato paste to mayonnaise (as a base), as well as liquid smoke, onion powder, mustard, black pepper, sweeteners (sugar or molasses).



COOKING

1. For cutlets, salt and pepper the minced meat, add eggs, fat and divide into four parts of 200 grams each. Form into round cutlets.
2. For the cherry sauce, mix all the ingredients (cherries, sugar, ground cinnamon and cardamom) and put on the stove. Cook over low heat for 30 minutes.
3. Cut the onion into thin rings and scald with boiling water. Cut tomatoes and pickled cucumbers into thin slices.
4. Fry the cutlets in a frying pan or grill until desired degree of doneness. Top each patty with cheddar cheese.
5. For burgers, cut the buns, warm or toast them and spread with cherry sauce. Place lettuce, pickled cucumber, tomato, red onion, two cutlets and cheddar cheese on the bottom of the bun, add cherry and barbecue sauces on top and close with the top of the bun. Serve with French fries, with your choice of sauce on the side.

SIGNATURE BURGER WITH CHEDDAR AND BARBECUE SAUCE

INGREDIENTS

Ground beef	600 g
Chicken egg	2 pieces
Beef fat	200 g
Ground black pepper	to taste
Frozen cherries	150 g
Sugar	60 g
Salt	to taste
Ground cinnamon	to taste
Cardamom	to taste
Demi-glace sauce	50 ml
Hamburger bun	4 pieces
Iceberg lettuce	6 pieces
Pickled cucumbers	4 pieces
Tomatoes	2 pieces
Red onion	1 head
Cheddar cheese	6 pieces
BBQ sauce	to taste

BON APPETIT!



WORCESTER SAUCE

Worcester (named after the English county of Worcestershire) is a sweet, sour, slightly piquant fermented English sauce made from vinegar, sugar and fish. The sauce is used quite widely – and far beyond the boundaries of classical English cuisine, where it is added to various meat and vegetable dishes. First of all, it is an almost irreplaceable component of Caesar salad. Also, the recipe for the Bloody Mary cocktail is not complete without it. The sauce is often served with meat – especially beef (primarily steaks, but also added to tartar – a dish of raw minced meat – and burgers) and poultry. Add to dressings for cold and hot vegetable dishes, poached eggs and even to soups. The sauce also favorably emphasizes the taste of fish and seafood dishes and can also be used in marinades.



MARINADE FOR BEEF ON CHARCOAL INGREDIENTS

Beef	1 kg
Soy sauce	80 ml
Garlic	5 cloves
Olive oil	60 ml
Parsley greens	½ bunch
Italian herbs	1 tsp
Worcestershire sauce	60 ml

COOKING

1. Wash the beef and dry it with a paper towel. Mix soy sauce, Worcestershire sauce and Italian herbs for marinade.
2. Finely chop the garlic and parsley. Mix all ingredients in a container, or pour into a ziplock bag. Marinate the beef for at least 4 hours. The maximum marinating time is 24 hours.
3. Fry the marinated meat over coals until cooked.

BON APPETIT!



PEPPER SAUCE FROM TABASCO PEPPER

The classic red sauce recipe has not changed for 150 years. The original sauce can be added to literally all dishes in the world, from the beloved Italian cuisine to the vibrant Mexican cuisine. The sauce enhances the taste of not only dishes, but also drinks: it is Tabasco that gives the Bloody Mary cocktail an unforgettable taste. The taste differs between salty and sweet notes, slight bitterness and piquant sourness.



BUFFALO WINGS WITH TOMATO PASTE AND TABASCO SAUCE INGREDIENTS

Chicken wings	10 pieces
Flour	2 tbsp
Ground paprika	1 tsp
Ground cayenne pepper	1 tsp
Salt	1 tsp
Vegetable oil	1 tsp
Tomato paste	50 g
Tabasco sauce	2 tbsp
Butter	70 g
Ground black pepper	½ tsp
Dried garlic	½ tsp

COOKING

1. Rinse the wings. If you don't like the skin, remove it. Cut each wing into two pieces at the joint.
 2. Mix flour, paprika, cayenne pepper and salt. Roll the wings in this breading.
 3. Place them on a baking sheet lined with baking paper and greased with vegetable oil.
 4. Cook the wings in the oven for 15–20 minutes at 180°C.
 5. Meanwhile, in a small saucepan, combine tomato paste, Tabasco sauce and butter. Pepper, add garlic.
 6. Place the saucepan with the sauce over medium heat. Stirring constantly, cook until the butter melts.
 7. Remove the wings from the oven and coat generously with the prepared sauce.
 8. Return the pan to the oven for about 10 more minutes.
- Serve Buffalo wings with vegetables and sauces.

BON APPETIT!



KETCHUP SAUCE

A sauce whose main ingredients are tomatoes, vinegar, sugar and spices (salt, red and black pepper). The first ketchup was made not from tomatoes, but from fish. It was enjoyed in Fujian province and was also served to Europeans in Canton. Ge-tsup tasted very unusual, but quite interesting. So the British brought the recipe home to try to reproduce it. But it turned out to be very difficult to get canonical ingredients, so experiments began. As a result of experiments with anchovies, beer, mushrooms, and walnuts, Worcestershire sauce was born, which still exists today. The tomatoes were added first as a seasoning. They were not eaten as they were considered poisonous fruits. Recognition took place in 1830, after which the first version of ketchup appeared, close to today's familiar recipes. The most common and acceptable combinations of ketchup for Russians are pasta, meat, fast food and pizza. In China it is traditionally served with rice and fish; in America it is often eaten for breakfast and with French fries.



FRENCH HOT DOG INGREDIENTS

Buns for French hot dogs	5 pieces
Lyonnais (or Vienna) sausages	5 pieces
Pickled cucumber	1-2 pcs
Mayonnaise	5 tsp
Ketchup	5 tsp
Mustard	5 tsp

COOKING

1. Cut the pickled cucumbers into very small cubes.
2. Heat the grill pan.
3. Place buns on it and fry on both sides. For this we need a light press.
4. When the buns have warmed up and become crispy on both sides, remove them from the pan.
5. Lyon (Vienna) sausages are usually sold in vacuum packaging in a small amount of sauce; they must be blotted with a paper towel.
6. Place the sausages in a hot frying pan, fry on all sides until golden brown and lightly charred on all sides.
7. Place a teaspoon of mustard in each bun.
8. Add a teaspoon of mayonnaise.
9. Place chopped pickled cucumbers into the hole.
10. Pour in ketchup.
11. Place a hot sausage into the hole of the bun.

BON APPETIT!



SWEET AND SOUR SAUCE

Sweet and sour sauce is a product characteristic of Oriental, Asian and especially Chinese cuisine. Chinese versions of the sauce contain fruit juice, usually pineapple, vinegar and sugar, as well as garlic and ginger. Originally it was sweetened rice vinegar, later ginger and garlic, spices and fruit juices were added to it. Recipes for making sweet and sour sauces can be found in Chinese cookbooks dating back V-VI centuries. A product with a bright, pleasant smell can improve mood and activate the body's protective functions, helping to fight fatigue or colds. Moderate consumption of the sauce helps cleanse blood vessels, normalizes metabolism, and improves vision. People with acute gastrointestinal diseases and individual intolerance to its individual components should not use the sauce. Sweet and sour sauce is used when preparing rice with vegetables and funchose. It goes harmoniously with poultry and fish. The sauce is a great addition to fried potatoes and bean dishes. You can serve shish kebab with sweet and sour sauce.



CARP IN SWEET AND SOUR SAUCE INGREDIENTS

Tomato paste	64 g
Chicken egg	1 piece
Starch	110 g
Pineapple	75 g
Sweet pepper	40 g
Red onion	10 g
Vegetable oil	to taste
Sweet and sour sauce	350 g
Carp	800 g
Chicken broth	60 ml

COOKING

1. Gut the carp and flatten it, leaving the fillet with skin attached to the caudal fin. Use the head for cooking. Make cuts on the side of the fillet in order to get rid of the bones as much as possible when frying.
2. Dip the finished fillet and head into the egg and roll in starch. Shape the carp and deep fry in large quantities.
3. Cut pineapple, pepper, red onion into medium pieces and fry in a wok in vegetable oil.
4. Add sweet and sour sauce, chicken broth, bring to a boil and cover with starch. Place the finished carp on a plate and pour over the sauce.

BON APPETIT!



TEXAS SAUCE

Thick sauce with an appetizing smoked aroma, prepared on the basis of tomato paste and soy sauce. Spicy spices and fragrant garlic give it a special piquancy. This sauce is an ideal addition to meat, poultry and legume dishes, and can also be added to burgers, stir-fries or warm salads.



INGREDIENTS

Beef	600 g
Onions	2 pcs
Potatoes	5 pcs
Carrot	1 piece
Petiole celery	2 pcs
Garlic	2 teeth
Tomatoes in their own juice	1 jar
Wheat flour	2 tbsp
Bay leaf	1 piece
Cayenne pepper	1 pinch
Rosemary	1 pinch
Salt	to taste
Black pepper	to taste
Texas sauce	1 tbsp

SPICY GOULASH WITH SPICY SAUCE

COOKING

1. Cut the beef into cubes. Cut the onion into half rings. Pour vegetable oil into a large frying pan or saucepan with a thick bottom and let it heat up. We send the meat and fry it over high heat. The main thing is that a crust forms on the meat.
 2. Next, we send the garlic through a press and onion. Simmer for 3 minutes. Add seasonings: cayenne pepper, rosemary, ground black pepper. Stir and continue to simmer over high heat. Sprinkle with two tablespoons of flour. Mix thoroughly so that each piece is coated in flour. Simmer for 3 minutes.
 3. Add bay leaves and tomatoes in their own juice. Mix everything thoroughly. And add enough water to completely cover the meat. Cover with a lid. Reduce heat and simmer for 30 minutes.
 4. Cut the celery pods into cubes. Cut the carrots into small cubes. Cut the potatoes into medium cubes. After 30 minutes, add the chopped vegetables to the frying pan. Potatoes, carrots, and celery. Mix thoroughly and simmer for 20 minutes.
 5. After 20 minutes, add salt, add Texas sauce and stir.
 6. After 5 minutes, turn off the heat and leave to brew for 15 minutes.
- After which you can serve it to the table.

BON APPETIT!



MAYONNAISE 72%

Mayonnaise got its name from the French word "moyeu", which translates as "yolk". Mayonnaise is a cold sauce of French origin, consisting of vegetable oil, egg yolk, vinegar, lemon juice, salt, sugar and other seasonings, which determine the color and taste of the sauce. France is considered the birthplace of mayonnaise; it was there that the famous "Provençal" mayonnaise was first made in 1753. Mayonnaise contains many components that have beneficial and even medicinal properties. Thus, vegetable oil, which is the basic basis for all varieties of this sauce, is saturated with cholesterol and unsaturated fat. Thanks to this, it performs the function of protecting the body from the negative effects of the environment. The main area of application of mayonnaise is cooking. Mayonnaise is used to season a variety of dishes: salads, main meat and fish dishes, side dishes, appetizers, and sometimes added to soups. You can also use this product for cosmetic purposes.



FISH WITH MAYONNAISE IN THE OVEN

INGREDIENTS

Pike-perch fish	500 g
Onion	1 piece
Carrot	1 piece
Mayonnaise	120 g
Hard cheese	30 g
Vegetable oil	10 g
Salt	to taste
Dry spices	to taste

COOKING

1. Cut the fish into portions and blot off any excess moisture. Mix mayonnaise with fish spices. You can add a little garlic for flavor. If the mayonnaise is not very salty, then add salt.
2. Coat the prepared fish with the resulting mayonnaise sauce. Peel and rinse the onions and carrots. Grate the carrots on a coarse grater and chop the onion.
3. For baking, take any heat-resistant form. Grease the bottom and sides of the pan with a little vegetable oil. Spread the onions and carrots in an even layer over the entire surface of the pan. Place the fish in mayonnaise on top. Spread the remaining mayonnaise on top of the fish.
4. Place the dish with the fish in the oven, preheated to 180 degrees, for 30 minutes. The fish cooks very quickly. Juice will appear from it. Sprinkle some grated cheese over the fish and leave in the oven for another 5-7 minutes.
5. Baked fish in mayonnaise is ready! Remove the pan from the oven, place the fish on plates and serve. Complete with a side dish of rice or mashed potatoes.

BON APPETIT!



FISH SAUCE

Fish sauce is made from anchovy extract – it tastes salty, slightly spicy, not bitter, but with a sweet aftertaste. Often used as a sauce for ready-made dishes, such as spring rolls.

There is one secret to using fish sauce – add the sauce along with lime juice, it neutralizes the intense aroma. You will find this combination in most Thai recipes.



VEGETABLE STEW WITH FISH SAUCE INGREDIENTS

Carrot	1 piece
Tomato	4 pcs
Zucchini	2 pcs
Onions	2 pcs
Celery stalk	2 pcs
Canned corn	1 can / 200 g
Fish sauce	5 tbsp
Vegetable oil	3 tbsp
Water	3 tbsp
Ground black pepper	to taste
Salt	to taste

COOKING

1. Chop the onion into feathers. Heat the oil in a frying pan and fry the onion in it until transparent. Dice carrots, zucchini and tomatoes. Cut the celery into rings. Place these vegetables in the pan with the onions. Add salt and pepper to taste and fry for 5-7 minutes, stirring.
2. Bring the dish to readiness. Pour fish sauce and 3 tbsp into the stew. 1. water. Drain the can of corn and add the kernels to the vegetables. Stir gently.
3. Simmer over medium heat until the vegetables are soft. When serving, garnish the dish with pine nuts.

BON APPETIT!



NUT-WASABI SAUCE

Nut sauce is a sauce made from nuts, seasoned with spices, herbs and garlic. There are many variations of this dish; almost every country has its own recipe. The Japanese version is considered classic: cashews, sesame oil, garlic. Our sauce is lightly flavored with wasabi. Ideal for people who love this taste.



SCALLOPS IN HONEY SAUCE WITH WASABI

INGREDIENTS

Scallops (sashimi)	400 g
Eggs	4 pcs
Rice vinegar	1 bottle
Olive oil	1 bottle
Honey	100 g
Nut-wasabi sauce	20 g
Flying fish caviar (green)	100 g
Basil	40 g
Salt	to taste
Mustard	

COOKING

1. Cut raw scallops into cubes.
2. Separate the yolk from the white.
3. Add mustard to the yolks, beat with a mixer, gradually adding a thin stream of olive oil to the mixture.
4. To taste, add 2 tablespoons of honey, rice vinegar, wasabi nut sauce, salt, whisk everything together until smooth.
5. Add flying fish caviar to the finished sauce. Mix everything thoroughly.
6. Pour the sauce over the scallops and let marinate for 5 minutes.
7. If desired, you can decorate the dish with basil leaves.

BON APPETIT!



SESAME SAUCE

Culinary product from the seeds of the herbaceous plant Sesame. Widely used in Thai, Japanese, Chinese and other Asian cuisines. In some recipes, raw sesame seeds are pre-fried. In others, without heat treatment, it is mixed in a blender with aromatic ingredients: ginger, garlic, citrus juice. The sauce has a spicy, nutty, mild, buttery flavor with sweet undertones, especially if the sauce contains brown sugar or other sweeteners. Sesame sauce is used to season salads, sushi, rice dishes, fish, seafood, meat, and poultry. You can season the sauce with unleavened vegetable side dishes to give them some piquancy, for example, broccoli.



SALAD WITH CRISPY SALMON

AND SESAME SAUCE

INGREDIENTS

Mixtures of dense lettuce leaves	300 g
Ripe avocado	3 pcs
Sesame sauce	100 g
Natural yogurt without additives	100 g
Mayonnaise	100 g
Fish sauce	1 tbsp
Salmon fillet without skin	600 g
Large egg	1pc

COOKING

1. For the dressing, mix yogurt, mayonnaise and sesame sauce until smooth. Add fish. Pour the sauce into bowls and refrigerate until serving.
2. For the crispy salmon batter, pour 200ml cold water into a bowl and place in the freezer for 30-40 minutes. before cooking. Cut the fish into slices 2 cm thick, add salt and pepper.
3. Remove the dough water from the freezer and add a lightly beaten egg to it. Add flour, mix with chopsticks or a fork - but just a little. There should be some lumps in the dough.
4. Dust salmon pieces with flour, shake off excess, dip whole into batter, shake off excess and fry in oil until golden brown. Place the finished pieces in a sieve to drain excess oil.
5. Next, act quickly. Peel the avocado and cut into slices, mix with lettuce leaves, and place on plates. Place hot pieces of grilled salmon on the salad and serve the dressing separately.

BON APPETIT!



SWEET-SPICY MANGO-CHILLI SAUCE

Unusual Asian sauce. This sauce goes well with poultry, pork, rice, tofu, and seafood. Moderately spicy mango sauce is a riot of flavors. Red chili pepper, natural sweet mango juice and a mixture of Indian spices, all tasted at the same time. Mango chili sauce is used for dipping and is ideal for all types of meat and poultry. Great for grilled and tempura seafood, such as shrimp tempura or squid rings. Used as salad dressing. Used as a dressing/topping, as well as for serving vegetable and fruit rolls.



SALAD WITH FRIED SHRIMP AND MANGO-CHILI SAUCE

INGREDIENTS

Royal shrimp	200 g
Lime	½ pcs
Olive oil	1 tbsp
Arugula	30 g
Lemons	½ pcs
Olive oil	2 tbsp
Salt	1 pinch
Pepper	1 pinch
Mango sauce	4 tbsp

COOKING

1. Place shrimp in a bowl, sprinkle with lemon juice, pour olive oil, add salt and pepper.
2. Grease a frying pan with vegetable oil and heat it up. Fry the shrimp for 2-3 minutes on each side.
3. Place arugula on a serving plate and drizzle with olive oil. Sprinkle arugula with lime juice.
4. Place fried shrimp on top of the arugula. Spread mango-chili sauce over shrimp.

BON APPETIT!



SESAME OIL

Sesame oil, made from sesame seeds. Unrefined oil has a strong sesame smell, while heat-treated oil has almost none. Sesame, from which oil is made, is one of the oldest oilseed crops. It began to be bred several thousand years BC in Asia; it grows wild in India. Sesame grows even in desert and arid climates in the Middle East. In ancient times, sesame oil was considered medicinal. Now it is considered at least useful – it contains vitamins A, B, C, E, antioxidants, monounsaturated and polyunsaturated fatty acids. Light sesame oil is usually used for heat treatment of foods (frying, boiling). Dark – as a dressing (especially in Asian cuisine). Sesame seeds are also used as a seasoning, decoration for baked goods and added to oriental sweets.



VEGETARIAN SALAD WITH AVOCADO AND CHIA SEEDS INGREDIENTS

Spinach	100 g
Avocado	1 piece
Chia seeds	1 tbsp.
Cherry tomatoes	150 g
Olive oil	1 tbsp.
Sesame oil	1 tbsp.
Lemon juice	1 tsp
Ground black pepper	taste
Sea salt	taste

COOKING

1. Wash the spinach, shake it off and tear it with your hands. Peel the avocado, cut it and sprinkle with lemon juice. Cut the cherry tomatoes in half.
2. Mix spinach, avocado and tomatoes. Add chia seeds and stir.
3. Season with salt and pepper, pour in both types of oil and mix gently. You can serve the salad at the table.

BON APPETIT!



CHEESE SAUCE

Cheese sauce is a creamy product that is served with a variety of dishes and used in their preparation. It is made on the basis of white French bechamel sauce, with the addition of hard, semi-hard, cream cheeses, meat and vegetable broths, onions and garlic, aromatic herbs and spices. There is an opinion that it began to be prepared in France based on the famous bechamel sauce. Cheese fondue could also be a predecessor to cheese sauce. Cheese sauce contains calcium, saturated fat, B vitamins, sodium, phosphorus, vitamin A and other substances beneficial to the body. The product makes dishes more satisfying. It has a beneficial effect on the condition of teeth, skin and hair, helps normalize the functioning of the digestive system, and activate brain activity. The cheese sauce has a delicate creamy taste and creamy consistency. The product acquires additional flavor shades by adding meat and vegetable broths, herbs, and spices. Cheese sauce is served with meat, fish, poultry, and seafood dishes. It goes well with dumplings, casseroles, and pasta. Cold sauce goes well with fresh vegetables. Nachos or French fries are dipped in it. The product is ideal for baked dishes.



HOMEMADE SHAWARMA WITH CHEESE SAUCE

INGREDIENTS

Lavash	1 piece
Chicken fillet	1 piece
Ketchup	2 tbsp
Cheese sauce	2 tbsp
Korean carrots	50 g
Beijing cabbage	50 g
Cucumber	50 g
Hard cheese	50 g
Pickled onions	to taste (optional)
Vegetable oil	1 tsp

COOKING


1. First of all, fry the fillet in vegetable oil on both sides until golden brown. Salt and pepper to taste.
2. Cool the finished chicken a little and cut it. Chop cabbage, cucumber, grate cheese.
3. Unfold the pita bread on the work table. Cut in half. Place a handful of cabbage in the center.
4. Add some Korean carrots.
5. Lay out the chicken slices.
6. Sprinkle with ketchup for extra flavor.
7. Add cheese sauce for a more expressive taste.
8. Place some pickled onions and fresh cucumber.
9. Sprinkle with cheese. Wrap the pita bread and fry a little in a dry frying pan on both sides.


BON APPETIT!




Manufacturer: FIRST SAUCE COMPANY LLC


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CHOOSE A CONVENIENT TYPE OF PACKAGING

► PET BOTTLE HEAT SHRINK – 250 ML / 500 ML / 1L

Number of pieces per package:

250 ml – 12 pcs; 500 ml – 6 pcs; 1 l – 6 pcs

Number of packages per row:

250 ml – 23 packs; 500 ml – 32 packs; 1 l – 21 pack

Number of packages per pallet:

250 ml – 161 pack; 500 ml – 160 pack; 1 l – 84 pack

Number of pieces per pallet:

250 ml – 1952 pcs; 500 ml – 960 pcs; 1 l – 504 pcs

► BOXES – 20 L

Soy sauce, rice vinegar and mirin fu

Number of packages per row:
12 pcs

Number of packages per pallet:
48 pcs

