

MATCHING THE AMERICAN KITCHEN

BURGER PRESS

Art. No.: I7720500

- Shapes & presses all types of patties into the perfect shape
- Gives the patty a uniform shape
- Patty will not fall apart during frying or grilling
- Burger press is easy to clean



SMOKY REASONS FOR THE AMERICAN CUISINE

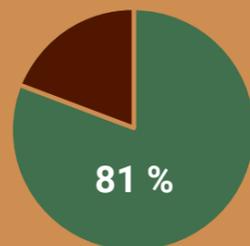
The American cuisine is one of the most popular trends, but why?

81 % of German consumers buy products from **American cuisine**.*

The desire for **luxury in everyday life** & the further development of **new cooking techniques** have shaped the topic of „smoke flavour“ in BBQ as an independent flavour in itself.**

New influences find their way due to the popularity of American cuisine and quickly gain acceptance.

American Cuisine



- Buy products
- Do not buy products

*Moguntia, „Would you buy this?“, own survey (n=503), 2022

**The Food People, Cuisines & Ingredients - Trend Prediction 2022/23, 2021



TREND MAGAZINE

- USA -

Around the world
with the **MOGUNTIA**
Food Trends
2023



DEKORA® SMOKEY BBQ BRILLANT OK

BEEF HIP PIMIENTOS-STYLE

1 kg Young bull's hip
100 g Roasted peppers (Pimientos)
100 g **DEKORA® Smokey BBQ Brilliant** | 154080

PRODUCTION RECOMMENDATION:

Cut the beef hip in half at the tenderloin and remove.
For the pan dish, cut the beef hip into 3 mm thick slices. Rins the pimientos peppers hot and mix with the meat and the DEKORA® Smokey BBQ Brilliant.

PREPARATION RECOMMENDATION:

Fry the pan dish in for about 3 minutes in a well preheated pan. After searing, remove the hip from the heat and set aside with the pan closed for about 5 minutes.

PRODUCT INFO

- Strong, spicy smoke note
- Excellent sheen and appearance
- Visible spices
- Ready for use
- Without glutamate

The recipe for a Beef
Stacked is available here!



DEKORA® Smokey BBQ Brilliant OK
Art. No.: **154080** | Addition: **100 g/kg**

SMOKEY BBQ SAUCE

PRODUCT INFO

- Ready-made seasoning sauce
- Distinctive smoky flavour
- Lightly fruity and sweet-sour
- Easy to dose
- No glutamate & no allergens

The recipe for a Brisket
is here!



SHORT-RIB'S „KENTUCKY STYLE“

1 kg Cross rib
50 g PÖKELFIT® Knusperhaxe | M7806
50 g Salt
1 l Cold water
200 g Corn cob
26 g American BBQ Spice PmW | G74020
195 g **Smokey BBQ Sauce** | G73930

PRODUCTION RECOMMENDATION:

For the brine, first dissolve the salt in the water and then mix with the PÖKELFIT® Crispy Knuckle. Cut the ribs to about 8 cm and marinate them in the brine for 3 days.

Score the well-dried ribs lengthwise on the top of the bone and season completely with the American BBQ Spice.

Cook the short ribs at 100°C for 3 hours. When cooked, remove the ribs from the rack and allow the ribs to cool in the refrigerator. Place the short ribs in the oven dish and top with the quartered corn on the bone side. Top with Smokey BBQ Sauce.

PREPARATION RECOMMENDATION:

Heat the short ribs at 100°C for 20 minutes.



SMOKEY BBQ SAUCE
Art. No.: **G73930** | Addition: **200 g/kg**

AMERICAN BBQ SPICE

PRODUCT INFO

- Versatile spice blend
- Strong & intense flavour
- Cost effective addition
- Perfect combination with DEKORA® Raffiné for the perfect shine
- Without glutamate

The complete recipe is available here!



BEEF FILLET ON SALT PLANK

1 kg Beef Fillet
30 g DEKORA® Raffiné Preparation for spice marinade | I56600
30 g **American BBQ Spice PmW** | G74020

PRODUCTION RECOMMENDATION:

Cut the beef fillet into slices about 3 cm thick, marinate with DEKORA® Raffiné and coat only the edges with the American BBQ Spice.

PREPARATION RECOMMENDATION:

Grill or roast the fillet alternately on both sides.

NEW trend - roast or grill on a salt stone:

In the oven: Place the salt stone in a non-preheated oven at 200°C for 40 minutes.

When grilling: Move the salt stone a little closer to the coals every 5 minutes so the stone heats up slowly and does not crack.

After 40 minutes, the salt stone should have reached its heat. After preheating the stone, grill the fillet on both sides alternately on the salt plank.



AMERICAN BBQ SPICE
Art. No.: **G74020** | Addition: **30 g/kg**