



Fresh cuisine



ASIAN CUISINE AND
CREATIVE BOWLS

Our special offers

CONSOMMÉS AND SOUPS

Consommé of beef

the finely balanced beef consommé imparts depth and flavour to dishes in fine cuisine. It is a high-quality base for a variety of uses, such as soups and sauces, and is perfect for clear broths with delicate garnishes



24 x 200 g
5 x 2,000 g

2110 000
2210 001

Vegetable velouté

basic stock for your vegan sauces and soups



5 x 2,000 g

2215 230

Carrot and ginger soup

creamy, with a light texture. Perfectly seasoned, with a fine and aromatic taste



24 x 200 g
5 x 2,000 g

2110 121
2210 115

Tom Kha basis

traditional Thai basic soup vegan, newly interpreted



5 x 2,000 g

2210 144

WITH OUR DELICIOUS RECIPE IDEAS
FOR ASIAN BOWLS YOU CAN PAMPER
YOUR GUESTS IN AN EASY, FAST AND
DELIGHTFUL WAY.



Symbols



Deep-frozen products



Vegetarian products



Vegan products



Glutenfree products



Lactosefree products

(BM) Block Menu products



SAUCES AND DRESSINGS

Asian sauce Sweet Chili

butter sauce refined with ginger, chili and sesame oil



24 x	80 g	2115 173
5 x	1,000 g	2215 024

Curry sauce yellow

fruity and curry-yellow sauce made of stock and coconut milk, refined with mango. Ideally suited for Asian wok dishes



24 x	80 g	2115 082
5 x	1,000 g	2215 179

Teriyaki sauce

NEW CALIBRATION

the classic of the Japanese cuisine. Immensely versatile. It adds that special something to sauces, spare ribs, poultry, salmon or steaks!



6 x	500g	1219 236
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Peanut sauce Satay Style

creamy sauce, finely balanced with aromatic flavours and a hint of coconut. Versatile for Asian dishes - adds aromatic and full-flavoured intensity to vegetable, rice and pasta dishes



5 x	2,000 g	2215 259
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MEAT

Chicken Karaage

the trend product of the season! Whether as a snack with miso cream or as topping for your salad. Your guests will love it!



5× 2,000 g 2221 289

Wok dish with noodles and chicken

a typical wok version made of classical Mie noodles, Asian vegetables and juicily fried chicken meat



5× 400 g 2120 000

Chicken steak with crunchy coating

juicy meat from the chicken thigh with a crunchy coating



5× 2,000 g 5721 047

Fried chicken breast strips

juicy, tender, fried chicken meat



5× 1,000 g 2221 153

Duck breast, plain

medium rare, sous vide cooked, approx. 190 g (20 pieces/cardboard box)



approx. 3,800 g 2721 109

Fried turkey medallions

fried turkey medallions, tender and juicy, finely seasoned



4× 2,500 g 5721 025





CHICKEN KARAAGE ASIAN WRAP

Recipe idea

Base: Wheat tortilla

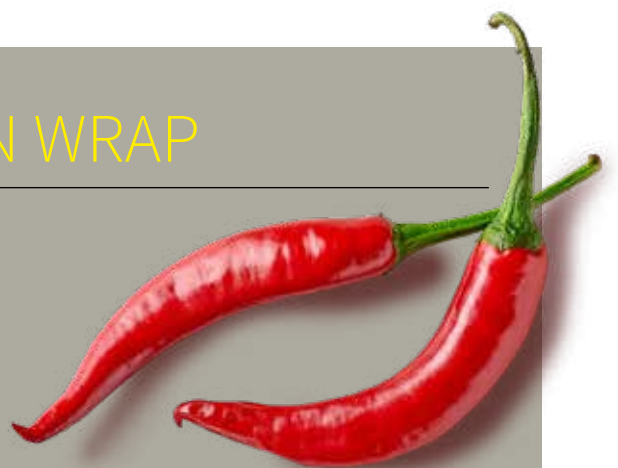
Protein: Chicken Karaage (BM/2221289)

Vegetables: Edamame vegetable (BM/2113174),
Asian vegetable mix (BM/2213023), red cabbage

Sauce: Asian sauce Sweet Chili (BM/2115173)

Topping: Coriander, black sesame seeds

Preparation: Warm the tortilla. Fill in all ingredients, roll it up, and serve with sauce and topping.



Pulled beef

“slow cooked” and marinated in an aromatic BBQ sauce. Ready pulled!



5× 1,000 g 2221 176

Beef Steak Strips, natural

tender fried beef strips



3× 2,000 g 2221 321

Beef Tenderloin Stroganoff

made of finest BLOCK HOUSE tenderloin



4,500 g 1290 2045

Pork Belly

NEW

slowly sous vide cooked pork belly with a tender texture. Ideal as a savory component for modern bowls, creative snacks, and main dishes



4× approx
2,500 g 5721 064





VEGGIE CURRY BOWL

Recipe idea

Base: Basmati rice (BM/2120043)

Protein: Veggie Chicken Teriyaki (BM/2121219)

Sauce: Curry sauce yellow (BM/2115082)

Vegetables: Asian vegetable mix (BM/2213023), Edamame vegetable (BM/2113174)

Topping: Sesame seeds

Preparation: Sauté the veggie chicken. Heat the curry and mix with the vegetables. Serve with rice and top with sesame seeds. Garnish with spring onions and sesame seeds.



DUCK BREAST THAI CURRY BOWL

Recipe idea

Ingredients:

Duck breast, plain (BM/2721109)

Pumpkin curry "Thai" (BM/2117000)

Basmati rice (BM/2120043)

Edamame vegetable (BM/2113174)

Sesame seeds

Preparation: Warm up the Basmati rice and pumpkin curry. Briefly sauté the duck breast and slice it. Heat the edamame vegetable. Use rice as a base, pour the curry over it. Place the duck breast on top, add the edamame, and garnish with sesame seeds.

FISH

Salmon fillet

raw, marinated with valuable rape oil. Ideally suited for sous vide cooking! (fish weight frozen 160 g)



12 x

180 g

2122 082

Salmon tartare

finely diced salmon



24 x

80 g

5122 062

King prawns in garlic stock

sous vide cooked prawns with garlic creme (10 pieces/bag)



12 x

approx.
440 g

2722 003

King prawns in curry saffron sauce

king prawn tails without shell in a sauce made of coconut, curry and saffron



12 x

220 g

2122 005

Pulpo

NEW

gently sous-vide cooked pulpo with a tender texture and delicate flavor. A high-quality ingredient for Mediterranean dishes, salads, and bowls



12 x

120 g

2122 091



VEGETARIAN AND VEGAN

Avocado tartare

creamy and chunky, refined with garlic and lime



24 × 120 g 2119 041

Falafel balls

IMPROVED RECIPE

crispy, pre-fried chickpea speciality



5 × 1,000 g 2213 131

Veggie chicken Teriyaki

classical Asian culinary delight with tender and juicy vegetable “chicken” strips



12 × 250 g 2121 219
5 × 2,000 g 2221 280

Vegetable curry

creamy sauce with coconut milk and plenty of vegetables, mild fruity flavour



12 × 400 g 2110 149
5 × 2,000 g 2210 129

Pumpkin curry “Thai”

cubes of pumpkin (Cucurbita moschata) and tender chickpeas. In creamy coconut milk and red seasoning mix. Vegan can be so delicious!



12 × 250 g 2117 000

Red lentil curry

NEW

aromatic red lentil curry, refined with selected spices. A plant-based, protein-rich side dish or main component with an Oriental touch



12 × 250 g 2110 166
5 × 2,000 g 2210 138



SIDE DISHES

Asian vegetable mix

IMPROVED RECIPE



5 × 1,000 g 2213 023

Asian vegetable mix. Ideal for wok dishes!

Quinoa mix



24 × 110 g 2120 113

colourful mix of quinoa and different vegetables.
Perfect, trendy side dish or basis for a bowl!

Edamame vegetable

NEW



24 × 150 g 2113 174

5 × 1,000 g 2213 156

young green soybeans with a mild, nutty flavor and crisp texture, cooked in a delicate seasoned butter. Rich in plant-based protein and ideal for bowls, salads, or as a modern vegetable side dish for your main course

Basmati rice



24 × 140 g 2120 043

traditionally cooked Asian rice



CRISPY CHICKEN ESCALOPE WITH ASIAN VEGETABLES AND YELLOW CURRY SAUCE

Recipe idea

Ingredients:

Chicken steak with crunchy coating (BM/5721047)
Asian vegetable mix (BM/2213023)
Curry sauce yellow (BM/2115082)
Basmati rice (BM/2120043)

Preparation: Fry the chicken steak until crispy. Heat the Asian vegetable mix in a wok. Warm up the Basmati rice. Heat the curry sauce. Arrange the chicken steak on the rice, place the vegetables next to it, and serve with the curry sauce.



TURKEY MEDALLIONS ON VEGETABLE CURRY

Recipe idea

Ingredients:

Fried turkey medallions (BM/5721025)

Vegetable curry (BM/2110149)

Basmati rice (BM/2120043)

Edamame vegetable (BM/2113174)

Preparation: Heat the vegetable curry and rice. Briefly reheat the turkey medallions. Warm the edamame vegetable. Spread the curry on the plate. Place the turkey medallions on top and serve with rice.



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CALL US!

Our service team will be happy
to give you more information.
Call us on +49 (0) 38851 92-100
from Monday to Friday,
from 8:00 am to 5:00 pm.



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