

what's in your freezer



New Packaging

Maille's Whole Grain Mustard

Following in the footsteps of their Dijon Mustard, Maille's Whole Grain Mustard will come in a new gallon container that is suitable for the kitchen or front office. The container is replacing the old metal tin, and is convenient, efficient and safer than the previous metal one. Some advantages include:

- Easy to open and to handle in the kitchen (grips)
- PPEVOH plastic is an efficient barrier to oxygen
- Re-sealable: airtight cap
- Lighter than tin
- Freshness inner seal
- No dent can
- No risk of cuts
- No metal oxidation after opening
- 4 units per case, verses 3



New improved container



Also available the 1 gallon pump

Item #10000 Dijon Mustard Package size: 4/1gal

Item #10100 Whole Grain Mustard Package size: 4/1gal

Tips and Tricks

Idea's for Butters

GARLIC

- Spread on toasted french bread for delicious croutons

MEXICAN

- Add it to sliced beef, peppers and onions for tortillas

TRUFFLE

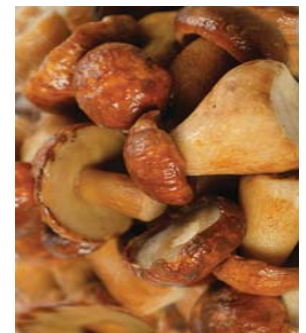
- Add it to mashed potatoes, rice or pasta

Wild Mushrooms

Sliced Porcini

White Toque's mushrooms are collected in season, sorted, graded, hand cleaned and IQF. Frozen mushrooms retain as much flavor and oils as fresh. They do not need to be re-hydrated and are used in recipes, in the same proportion. They are available year round and have a 2 year shelf life at 0°F.

Item #52009 Sliced Porcini Package size: 4/2.2lb



Innovative Product

Pellet Sauces & Flavored Butters

Make life easier on yourself. White Toque's tailor-made and ready-to-use products are the perfect solution to your recipes. Our butters and sauces are made with all natural ingredients, individually packed, shipped frozen, and have a refrigerated shelf life of 15 days. Try making your favorite dish with one of these products today.



Item #59200 Garlic Butter Roll Package size: 10/8.8oz

Item #59201 Truffle Butter Roll Package size: 10/8.8oz

Item #59204 Basil Garlic Butter Roll Package size: 10/8.8oz

Item #59205 Mexican Butter Roll Package size: 10/8.8oz

Item #59206 Basil Garlic Butter IQF Package size: 5/2.2lb

Item #59401 Hollandaise IQF Package size: 5/2.2lb

Item #59402 Bearnaise IQF Package size: 5/2.2lb

Item #59403 Peppercorn IQF Package size: 5/2.2lb

Cooking Made Easy

Ready-Made Sauces

White Toque offers a variety of ready-made sauces, to help make cooking simple. The They are made by chefs from around the world, preserving the traditional flavor in every recipe. They are easy to open and are great for proportioning. The package is resistant to freezing, to bain-marie heating and is microwavable as well. With a shelf life of 60 days fresh and 12 months frozen, cooking is now consistent in flavor, efficient and easy.



Item #59501 Hollandaise Package size: 6/2.2lb

Item #59502 Bearnaise Package size: 6/2.2lb

Item #59503 Peppercorn Package size: 6/2.2lb

Item #59504 Beurre Blanc Package size: 6/2.2lb

Item #59505 Lemon Butter Package size: 6/2.2lb

Item #59506 Spicy Tomato Package size: 6/2.2lb

Item #59507 Red Pepper Package size: 6/2.2lb

Ingredients:

1 Corn Beef

Glaze:

1cup Brown Sugar

1/2cup Maille Dijon Mustard

Item #10000

1/2cup Maille Balsamic Vinegar

Item #11101



Recipes from the Chef

Balsamic Glazed Corned Beef

Recipe provided by: ChefMarc

Directions: Makes 4 servings

- Cook the corn beef according to your recipe/directions on the package and season. It should be for a minimum of 3 hours and 20 minutes.
- Preheat the oven to 400°F after 3 hours and 10 minutes. Start glaze.
- Prepare the glaze by putting all of the ingredients in a small saucepan and wisk together.
- Bring to a boil and simmer for 5 minutes until ingredients are melded.
- On a cookie sheet covered with aluminum foil, put the corn beef on a meat rack. (foil keeps cookie sheet clean)
- Generously brush the glaze over the corned beef and bake for 25-30 minutes. Use the rest of the glaze for individual servings.
- Let the meat rest for 12-15 minutes before slicing to let the juices re-absorb into the corned beef.



Customer Recipe

Special Thanks to ChefMarc

Chef, Author, Inventor, Marc Vogel is known as the "Cuisinier Mondial." ChefMarc has prepared dinners for over sixty-five Heads of States and Presidents. Often featured on local and international media, Marc's quick wit, warmth and contagious enthusiasm make him a sought after presense on radio, TV, in magazines and at many charitable events, which he contributs.

As a member of the International Academy of Gastronomes, Marc is often invited to serve at fêtes all over the world. He has had the honor of being the first American chef to be asked to cook at Albert Roux's famed Le Gavroche, one of London's first three star Michelin restaurants. To find out more on ChefMarc, go to www.chefmarc.com

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