



PRESS RELEASE

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ESSENTIAL CUISINE LAUNCH NEW CHICKEN DEMI-GLACE AT THE RESTAURANT SHOW

Essential Cuisine will be launching its new Chicken Demi-Glace at this year's Restaurant Show and Restaurant Live.

Made from the finest ingredients, the new demi-glace is an excellent base for all light sauces, gravies, braises and stews.

It is the latest product in a successful 'Classic' range which also includes Beef Demi-Glace, Thickened Veal Stock and Lobster Bisque.

The launch coincides with a new look for the Classic range to reflect its high quality.

The whole range has been created by Dorchester trained chef Nigel Crane, managing director of Cheshire-based Essential Cuisine.

The high quality stock-making company, which is based in Cheshire, received rave reviews in a recent taste test organized by Restaurant Magazine.

Two stocks from the Essential Cuisine range were awarded nine out of ten for their taste and flavour.

Nigel says: 'We are delighted to be launching our new Chicken Demi-Glace at this year's Restaurant Show.'

'We work with chefs all over the country and I'm confident that this demi-glace will become a key ingredient in many of the country's busy kitchens.'

Nigel Crane founded Essential Cuisine in 1995 because he could not find a quality manufactured stock that met all his requirements so he decided to go off and make his own instead.

* The Classic Range costs £14.50 and is available in 1.5 kilo tubs which makes 22 litres of stock.

Editors' notes

Nigel set up Essential Cuisine because, after working as a top chef himself in London, he wanted to create products which genuinely contributed to his fellow chefs' kitchens.

His company prides itself on listening to the needs of chefs around the UK and it constantly strives to produce the best products. Essential Cuisine is passionate about helping busy chefs to create the best possible food for their customers.

As a result, chefs from some of the country's leading hotels, restaurants and gastro-pubs turn to Essential Cuisine's chefs for help with their own stocks.

Over the past decade, Nigel has used his years of experience working under world famous chef Anton Mossiman at the Michelin starred Dorchester Hotel in London to create a wide range of stocks, jus and glaces, all made to use as chefs would a traditional kitchen-made stock.

They have an authentic taste, an appropriate level of seasoning and a low level of fat.

Right across the range, the taste and flavour is as chefs would expect from a stock pot and it's 100 per cent consistent.

The whole range is free from artificial flavours and preservatives, and from added MSG.

For more information, contact Essential Cuisine on 0870 050 1133 and www.essentialcuisine.com

Editor's notes

* For more information, photographs, samples or an interview with Nigel Crane please contact Lucy Mason at Mason Media on 0151 707 4513 or 07903 197402.