



PRESS RELEASE

October 2004

ESSENTIAL CUISINE LAUNCH NEW CHICKEN GLACE AT RESTAURANT LIVE SHOW

Essential Cuisine has chosen the prestigious Restaurant Live to launch its new chicken glace.

It is the latest glace in a portfolio launched in Spring this year which includes lobster, beef and game.

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

Nigel says: 'Chefs spend a great deal of time sourcing the best quality ingredients for their menu. They hunt out the finest meat and fresh produce from the best suppliers. It's crucial that their stocks, sauces and glaces are made with equal care.'

Nigel set up Essential Cuisine because, after working as a top chef himself in London, he wanted to create products to compliment 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.

Every chef has different needs but by listening to what they want, the company can tailor an individual solution to suit them.

Once chefs have the convenient ingredients they are looking for, they have more time to enhance the creativity of their menus using fresh local produce.

Nigel says: 'As chefs we work long and demanding hours and are rightly expected to be creative every working day. But if we're not allowed the time to make consistently good stocks, we need someone to help.'

'At Essential Cuisine we don't compromise a busy chef's creativity: we've created all our stocks so that they work with the chef and can be incorporated into their menus without overriding the tastes of the final dish. I have a passion for food and that is why at Essential Cuisine we go out of our way to give our customers the best quality stocks, jus and gravies they will find.'

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 MSG.

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

Editor's notes

* For press information contact Lucy Mason at Mason Media on 0151 348 4293 or 07903 197402.