



**PRESS RELEASE**

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## **ESSENTIAL CUISINE UNVEILS NEW AND IMPROVED TURKEY STOCK**

TO make the best turkey gravy this Christmas chefs can now turn for help to Essential Cuisine's new and improved Turkey Stock.

Made from the finest ingredients, the company's Turkey Stock is a great taste base for turkey gravy – and was added to the range by popular demand.

Experts at Essential Cuisine have improved the roasted flavour of the stock making it perfect for turkey gravies.

It is the latest product in a successful range which also includes Chicken, Beef, Vegetable, Veal, Fish, Lamb, Ham and Mushroom Stock Mixes.

The new and improved turkey stock recipe highlights Essential Cuisine's dedication to constantly improving its products by listening to feedback from chefs.

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

Nigel says: 'We work with chefs all over the country and I'm confident that our new and improved Turkey Stock will become a key ingredient in many of the country's kitchens this Christmas.'

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.

- Essential Cuisine's new Turkey Stock costs £12.50 and is available in 800g tubs which makes 40 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 or samples, contact Essential Cuisine on 0870 050 1133 and [www.essentialcuisine.com](http://www.essentialcuisine.com)**

## **Editor's notes**

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

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