

## **MEMO FROM ESSENTIAL CUISINE: STOCK WARS**

23 January 2007

The Cheshire based company which has championed powdered stocks for more than a decade today said it was flattered to hear a rival's plans to launch its own powder mix stock bases.

Dorchester trained chef Nigel Crane, managing director of Essential Cuisine, says: 'It seems that one of our major rivals is finally waking up to what we have known for years – that powdered stocks are the best.

'They can be added to your stock pot or directly into your cooking. They dissolve instantly. And unlike most pastes – which are often powders with added fat – natural stocks have low levels of fat.

'We work with chefs all over the country and our powdered stocks are a key ingredient in their kitchens.'

Essential Cuisine nine stock mixes are expertly created to give chefs the taste and flavour of a traditional stock. The range includes beef, chicken, vegetable, veal, fish, lamb, turkey, ham and mushroom.

Over the last decade, the company has built up a portfolio of customers including leading London hotels, gourmet restaurants, gastro pubs Premiership football clubs and major British entertainment venues.

### **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 Lucy Mason at Mason Media on 0151 707 4510 or 07903 197402.