

Aromas cuisine

Aromas cuisine has been the mainstay of new generations of inventive Chefs who have become true explorers in the field of flavour. Since the early 80s, Soripa Gastronomie has been offering these innovative products to Chefs, enabling them to experiment with a new type of cuisine. But at that time, taboos were only beginning to be overcome. It would be another 20 years before the real revolution would take place. However, our dishes have been perfumed with culinary aromas such as rose water or orange-flower water.

Soripa Gastronomie creates aromatic flavours in a range of forms: liquid, paste, water-soluble powder or fat. Our complex aromatic formulas are similar to the elaboration of cosmetic perfumes. But their aroma is not broken down by cooking, to flavour a dish, by freezing, to make ice cream or when used as a water or oil-based emulsion. *"Our philosophy of aromatic seasoning for cuisine is a far cry from the industrial approach, since we are not balancing an unpleasant taste or adding a taste to make up for the lack of quality base ingredients"*. For Michel-André, aromatic seasoning is a playful act, making taste a pleasure, creating new sensations for the taste buds.



■ **The "Saveurs"**: there is firstly the range of liquid aromatic seasonings which are dependable and have been tried and tested over the years such as Truffle, Morel, Vanilla, Lobster, Rose, Bergamot, Café, and others that emerge in line with the latest trends: Morello Cherry, Jasmine, Green apple, Mirabelle, Violet, Cocoa, and Prune, for example. The majority of these flavourings are created in the company laboratory. And the rest are created jointly with the most renowned culinary flavour specialists. Michel-André Mirebeau, just like the famous "noses" in the perfume industry, has a palette that is constantly in search of new flavours. And he makes a personal pledge of offering products that are unfailingly innovative. For instance, we offer Chefs Glazed Chestnut, Cardamom, Americano, Lemon drop, Geranium, etc.

■ **The "Spray Saveurs"**: used at the end of the cooking stage, these spray flavours add an original final touch to dishes. *"Imagine a truffle halo hovering over your meal when the waiter removes the cover! Not a bad first impression before even tasting!"*. Other flavours include Summer pumpkin, Provencal Bouquet, Orchid, Cactus and Biscuit.

■ **The "Gem Saveurs" range**: The latest star product revealing the eternally creative spirit of Soripa Gastronomie. Several years of research have enabled us to be innovative once again with the forms and usage-methods of flavouring. Gemflavour is a dehydrated preparation, shaped in small blocks. This makes it easy to regulate quantity and flavour and aroma are dispersed gently during preparation. The flavours available are offered in the form of a base for sauces, a spice, a seasoning or an aroma.

Condiments

Defenders of the "French Spirit"



Condiments are part of our culinary heritage and include the whole range of taste sensations: acid, bitter, sweet and salty.

The "Savolettes" Aromatised Oils: These are an original alternative for seasoning hot or cold dishes. They can be used in marinades, emulsified and non-emulsified sauces, seasoning for vegetables or pastas, flavouring juices, fruit salads

and many other dishes. The range includes over 20 flavours including Truffle, Saffron, Shellfish, Smoked, and Blood Orange, etc.

Vinegars: Whether these have a subtle or a more robust flavour, they have their origin in a vast array of locations and provide a wide range of aromas to bring out the flavour of slow-cooked dishes, sauces and even deserts and fruits.

Fine vinegars: Modena Balsamic, Banyuls, Cognac, Normandy Cider, Reims, Reims with Champagne, Sugar Cane, Honey wine, Malt, Old Reserve, Black and White Rice, and the grape varieties Merlot, Sauvignon and Cabernet.

"Saveurs" vinegars: These combine fine vinegars and natural flavour extracts, perfecting marinades, seasonings and deglazing. Our range includes over 30, including of course the indispensable Raspberry and the celebrated Reims Vinegar with truffle juice, and also Blackcurrant, Williams Pear, Fig, Mango, Nuts, Vanilla and Orgeat, etc.

■ **"Beaumes" Mustards:** Rabelais described mustard as "the natural balsam and restorer of Chitterlings". Soripa Gastronomie offers ten of these gently flavoured mustards, named "Beaumes" (Balsams), which can accompany the widest range of dishes. Let yourself be surprised by the Beaume de Casanova, an evocatively named balm that combines ginger and cocoa, the Beaume des Capucins, with green horseradish, or the crunchy "Violine de Gretz" (Gretz Violine).

■ **Flavoured and coloured pastas:** A unique range offering a genuine perfume and an appetising colour for playfully creative dishes. Our "Tagelles" are in the form of large tagliatelle, and the "Flavorettes" which are twists, and "Pépites" which are small, elongated grains. Each of these pasta shapes offers a different sensation for the palette, with unique flavours such as Lemon, Curry, Pistou, Fruits of the Forest and Cuttlefish Ink.

■ **The "Secrets de Marmite"** are preparations for adding body to stocks, sauces, varietal flavourings and courts-bouillons. *"We are not in the business of offering ready-made stocks to our Chefs, only to provide them with a culinary aid to add a flourish to a gravy or sauce"*.

And a whole range of other specialties, which are developed in the research laboratory and which Michel-André is very proud of: *"We don't set ourselves any limits. We have materials that we design or transform ourselves for trying out either tastes or textures. But the most important point of all is that we have no set ideas about an outcome"*.

