



SEASONAL DELIGHTS

**SEPTEMBER
1ST - 31ST 2019**

ASIAN
DELICACIES

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Large Tapioca Pearls (TAPLRG)

10 x 14 oz.

Tapioca pearls come from tapioca, which is a starch extracted from the cassava root. It is used as a thickening agent in many foods. mostly used in Boba Tea, tapioca pudding, and other various desserts.



BEVERAGES

Ginger Puree (410110) 6 x 38 oz.

Finely minced ginger blended with cane sugar and other ingredients, this sweet puree is ideal in desserts and gourmet pastries.



MOSCOW MULE

Ingredients: Ginger puree, lemon concentrate, vodka, simple syrup and soda

Directions: In a pint shaker glass, add Ginger puree, lemon concentrate, simple syrup and stir with a bar spoon. Add vodka, fill glass with ice and shake vigorously. Strain over fresh ice into large glass. Top with soda and garnish with a lime peel.



MISOS

White Miso Paste (WMISO3) 10 x 2.2 lb.

Kyoto Shiro miso is typically made with 1.5 to 2 times as much white rice koji as cooked soybeans and lower salt ratio than other miso. It is known for its lighter color, smooth texture and milder flavor and is often thinned with sake and spread on fish to marinate prior to grilling.

Red Miso Paste (RMISO3) 10 x 2.2 lb.

Namikura Aka (Red) miso is classified as a red miso due to being aged for at least 6 months and also by using less rice and more soybeans in its production. The longer miso ages, the darker and stronger it becomes. Namikura Miso Co. is a family-owned, 5th generation producer that is highly regarded throughout Japan for its incredible depth of flavor and superb texture.

Yuzu Miso Paste (YMISO) 12 x 500 g.

Namikura Yuzu Miso is a traditional lighter style miso that is fermented with hearty chunks of yuzu fruit and yuzu zest. This miso is aged 3 months which allows the floral aroma and bright, semi-tart yuzu flavor to stand out. Yuzu Miso is an exciting, versatile miso that can be used across a multitude of cuisines and applications.



Lo Mein Noodles (LOWM)

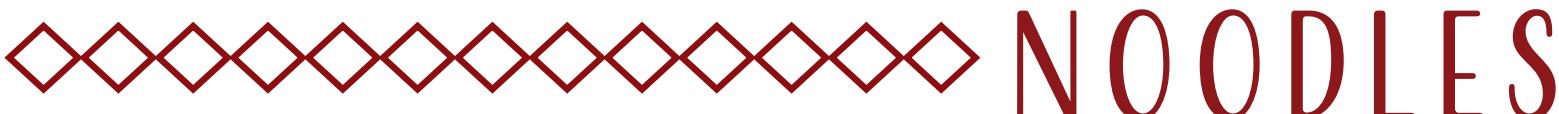
1 x 5 lb.

*Made from boiled wheat noodles.
Great with stir fried vegetables,
meats, and sauce.*

Lo Mein Canton Noodles (LOMI)

10 x 4 lb.

Lo-Mien/Canton Noodles made in the USA. Noodles are dry, made from several high-quality pasta ingredients. Very little color and preservatives are used and last over 6 months. Cooks and absorbs water without bloating and sogginess. Maintains a high al-dente or chewy texture, and when noodles are cooked in hot water will not exhibit any splitting.



Buckwheat Soba Noodles (SOBAND2)

40 x 250 g.

Buckwheat is the second most harvested crop in Japan, making it a foundational ingredient through the cuisine. Just the right amount of gluten to provide the ideal chewiness and texture. Serve hot or cold, in a dashi broth or dip in a kaeshi sauce.

Green Tea Soba Noodles (GSOBA2)

20 x 250 g.

Made with premium Green tea, the Cha Soba has a wonderful fresh earthiness flavor with hints of wheat grass. Crafted following multi-century old traditions handed down through the generations. Just the right amount of gluten to provide the ideal chewiness and texture.

Chuka Soba Noodles (SOBCHUK)

20 x 250 g.

Chuka soba are the Japanese version of Chinese egg noodles. They're curly, made with wheat flour, have a mild flavor and a fine texture. Packaged in brick form Chuka Soba noodles are not fried in oil as ramen noodles are before they are dried. Chuka soba noodles cook quickly and are often used in soups, main dishes and stir-fried dishes.



SUSHI



Pink Sushi Ginger (PGIN) 1 x 11 lb.
Thinly sliced ginger that has been marinated in a solution of water and vinegar. Often served and eaten after sushi, and is sometimes called sushi ginger. It is considered to be essential in the presentation of sushi. It is used to cleanse the palate between eating different pieces of sushi, or alternatively before or after the meal.

**Orange, Pink, Yellow & Tan Soy Wrappers
(SOYWORNG, SOYWPIN, SOYWYEL, SOYWOR)**

10 x 20 sheets

Soft soy wrappers colored add a festive pop of color to any dish. Create imaginative sushi, sandwich wraps, appetizers and desserts. These healthy wrappers are made from natural ingredients, with no saturated fat, trans fat or cholesterol and are very low in carbohydrates and sodium.

Roasted Nori Sheets (NORISH)

7.5" x 8" / 10 x 50 sheets.

Nori is the Japanese name for various edible seaweed species, also known as seaweed wrap for sushi. Crisp and delicious sheets of roasted seafood essential to the fabrication of sushi. It is also a garnish or flavoring in noodle preparations and soup.



Yuzu Mayo (YUZUMA001) 12 x 290 g.

All natural and loaded with Yuzu, Hotaru Yuzu Mayo is a traditional Japanese Mayonnaise, meaning it is dense, firm, rich and luxurious. This is achieved by using high in acidity Yuzu Fruit as the acidifier and tons of eggs compared to the common Mayonnaise. This yields a style that is preferred by accomplished chefs.

PRAWN AND AVOCADO SALAD WITH YUZU MAYONNAISE

Ingredients: 1 ripe avocado, 8 cooked prawns, melba toast, salad greens, 3 tbsp yuzu mayonnaise

Directions:

1. Slice your avocado in half, scoop out the pit and as carefully as possible, remove it from the skin. Slice into thin pieces.
2. In a bowl, mix together the mayonnaise and yuzu kosho.
3. Scatter some salad greens on a plate. Add the melba toast and top with the avocado, then the prawns. Drizzle with the yuzu mayonnaise.

