



imaginative cuisine

Established in 2003 to create and
supply **fresh** and **exciting** new
products to food service and retail.

We add that **vital extra**
ingredient to make a good dish
great by providing **versatile,**
thought provoking ranges.

Imaginative Cuisine Limited
7 Irvine Way, Reading
Berkshire RG6 4JW, England
Telephone +44 (0) 118 9862347
www.imaginativecuisine.com

 @icltd

There's no limit to your imagination!

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Airspuma® is the new light airy foam that enhances taste and presentation at a press of a button.

No preparation, combined with easy dispensing make these delicious sweet & savoury foams a kitchen essential for any menu. Available in a comprehensive range of flavours and textures to suit all menus whether in the professional kitchen or home. Dispense and serve immediately from kitchen to table. Gluten free, suitable for vegans.



Airspuma® sweet & savoury culinary foam



150ml

Black truffle

Fantastic with Risotto, scrambled egg, foie gras, soup. Lobster, pomme puree, haricot vert with pancetta, beef steak and chicken liver parfait.

Mango & passion fruit

Divine with Pannacotta, roulades, Gelato, fruit salad, yoghurt, crème caramel, bananas, sweet parfait, avocado and cocktails.

Raspberry

Wonderful with Chocolate parfait, pavlova, lemon tart, summer pudding, Syllabub, Ice cream, sorbet, cheese cake, trifle and Cocktails.

Vanilla

Perfect with ice cream, cheesecake, tiramisu, crème brulee, poached pears, latte frappe, Mojito, and strawberries.

Strawberry

Cocktails, bavarois, mousselines, milkshakes, fresh fruit toppings, afternoon teas.

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Create master brush strokes for a striking presentation on plates with these amazing new innovative edible plate paints.

Drawn from the inspiration of juicy berries and appreciation of simplicity of colours. Impart robust flavours with a simple stroke with great depth of flavour. Simply brush every plate for a stylish decoration to make the dish great! Gluten free, suitable for vegans.



Gastropaint®
the first plate paint!



Selected as one of
Sial Innovations Winners!



150 gm

Mango

Exotic and enticing, passion fruit or lime cheesecake, avocado, chicken, curries

Blueberry

Crepes, soufflé, ice cream, frangipane tart, chocolate and all desserts

Vanilla with seed

Pair with all sweets and desserts for a simple stunning sensation as a rich creamy aroma explodes into an irresistible sweetness of vanilla

Strawberry

Creamy desserts, pannacotta, cheesecakes, fruit platters and everything chocolate

Beetroot

Serve with something acidic like goats cheese or feta but works equally well with meats or dark bitter chocolate torte

Rhubarb & custard

Evoke memories of the past with this delicious flavour of tart rhubarb and sweet vanilla custard,

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Flavoured Freshburst® Pearls with a liquid centre for an amazing taste sensation.

Freshburst® Pearls consist of a delicate outer skin, encasing a liquid centre and come in 15 delectable flavours. These little pearls can be used as a garnish and as an ingredient in all types of food and drink. Like eating little bombs, once in the mouth and bitten into, the liquid centres release a taste sensation across the palate, adding intrigue to all dishes.



Freshburst® Pearls garnish, decorate, delight



100 gm

Blackcurrant

Cocktails, sparkling wine, champagne, desserts

Chocolate

Cocktails, desserts, venison

Mango

Lobster, crayfish, desserts

Dill Oil

Seafood, fish, oysters

Strawberry

Drinks, cocktails, desserts

Balsamic

Tomato mozzarella, Bloody Mary

Passion fruit

Desserts, lassi drinks, cheesecake

Raspberry

Desserts, cheesecake, drinks

Extra virgin olive oil

Cold pressed, perfect for salads and where you would use olive oil as an ingredient

Truffle oil

Natural coloured to resemble caviar but tastes of truffles. Use with egg and cheese dishes and garnish foie gras, pasta, canapés.

Truffle balsamic

A sweeter balsamic flavoured with truffles. Ideal for salads and foie gras, beef, chicken, risottos, pasta, canapés

Yuzu

Citrus Japanese fruit complex flavours of grapefruit. Lemon, mandarin. Delicious with seafood and smoked salmon. Refreshing and palate cleaning ideal with sorbets. Fab with gin and tonic.

Sweet beetroot

Nuances of blackcurrant, blackberry forest fruits with a slight earthy note towards the end. Superb colour Great with goats cheese and even as a garnish for desserts

Soy

Sushi, fish, seafood, noodles, Thai food, stir-fry.

Sea Salted Caramel

Crème brulee, banoffee pie, Espresso Martini

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Gastrodusts are a selection of herbs, vegetables and fruit that have been carefully selected for quality before processing into super fine powders.

These colourful and flavoursome powders are used to garnish the plates by dusting. Very simple, easy to use and cost effective. By flavour pairing, the chef is able to create a visually stunning dish that tastes great with minimum skill and labour cost with consistent gourmet results. Ease of use is simplified by the convenient, practical re-useable stainless steel shaker.



Gastrodust® culinary herb and fruit dusts



20g

Dill

Salmon, garvadlax, butter, soups, seafood.

Basil

Tomatoes, pasta, pizza, soft cheeses.

Coriander

Prawns, Thai dishes, carrot, middle Eastern dishes.

Sage

Chicken, guinea fowl, turkey, sweet potatoes, veal, pork, ham.

Thyme

Beef, chicken, soft cheeses, butter, soups.

Beetroot

Goat cheese, canapés, scallops

Tarragon

Mussels, fish dishes, mushrooms, hollandaise sauces, butter

Rosemary

Sweet potato fries, lamb, pork, chicken, butter

Mint

Lamb, couscous, fresh fruit, strawberries, chocolate.

Parsley

Pomme puree, seasoned vegetables, cod, herb butter.

Chive

Sour cream, potatoes, dirty fries, butter, breads.

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An innovative and award-winning new range of balsamic reductions available in eight great flavours.

Produced from the very finest grapes, that are reduced and fermented in oak, juniper and cherry barrels, then carefully blended with well-aged balsamic vinegar, **Balsamico** is the taste sensation that's causing quite a storm! Gluten free, suitable for vegans. Naturally sweet grapes are soft pressed without damaging the seed so there is no need to add sugar like some of our competitors. This results in a superior more complex and satisfying texture and taste. Then expertly blended with well-aged PGI balsamic vinegar.



Balsamico® rich balsamic glaze



150ml

Cherry

Great brushed on peppered pork, lamb chops or slow roasted joints of meat and amazing with desserts like apple or Bakewell tart and also ice cream with warm pancakes or waffles.

Garlic

Fantastic when drizzled over cooked pizza or pasta, served with salads or added to oven roasted meat and vegetables toward the end of cooking.

Raspberry

Top notes of raspberry are blended with our signature Balsamico to get a wonderful balance of ripe fruit flavours with the sweet and sour of balsamic vinegar, Mouthwatering! Ideal for salads, works well with walnuts, avocado and pan-fried chicken livers.

Chilli

Divine when drizzled over cooked pizza, pasta or seafood and when glazed on all meats and vegetables towards the end of cooking.

Vanilla

Exquisite when drizzled over ice cream, poached pears and crème fraiche, fruit desserts, fresh fruit salad, trifle, tiramisu, creme brulee, rice pudding or with anything chocolatey!

Fig

Fantastic drizzled over salads, with Parma ham, rocket and shaved parmesan, or as an alternative to chutney or mayonnaise. Delicious glazed on grilled or roasted meats and even with lemon tart!

Original

The original rich, classic taste of Balsamico. Exquisite on goat's cheese salad, cooked meats and vegetables and when drizzled over pizzas and pasta after cooking.

Yuzu

Japanese citrus fruit and complex flavours of grapefruit, mandarin and refreshing lemon. Works wonderfully well with the flavours of Balsamico. Use on salads and fish dishes.



Original available in 150ml and 500ml

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Imaginative Cuisine Garnishing Oil brings a new dimension to oil.

A delicious and colourful alternative to the more traditional olive and infused oil, its addition also gives your dishes that refreshing visual edge normally reserved for top restaurants. Our Garnishing Oil is bottled in a convenient light plastic bottle with a dispensing plug for greater control. To ensure an oil tight seal, leave the seal intact around the rim of the bottle and pierce the middle of the seal with a sharp knife. Screw the cap back down tightly compressing the remaining wad. Gluten free, suitable for vegans.



Garnishing and Herb Oils

drizzle, garnish, decorate



250ml

Dill

Salmon, garvadlax, butter, soups, seafood.

Mint

Lamb, couscous ,fresh fruit, strawberries, chocolate.

Coriander

Prawns, Thai dishes, carrot, middle Eastern dishes.

Thyme

Beef, chicken, soft cheeses, butter,soups.

Tarragon

Mussels,fish dishes, mushrooms, hollandaise sauces, butter.

Rosemary

Sweet potato fries, lamb,pork, chicken,butter.

Parsley

Pomme puree, seasoned vegetables, cod, herb butter.

Chive

Sour cream, potatoes, dirty fries, butter, breads.

Watercress

Chargrilled rib eye steak, poached salmon or as a decorative plate finish.

Lemon

Grilled fish or asparagus, chicken, seafood, asparagus and pasta.

Basil

Sliced mozzarella and tomatoes, chicken, lamb, dipping bread, fish, seafood and salads.

Chilli

Pizza, pasta, salads, seafood, stir-fry vegetables and meats.

Roquette

Pizza, pasta or Parma ham, salads, beef, pork, lamb and seafood.

Yuzu

Citrus Japanese fruit complex flavours of grapefruit, lemon, mandarin. Delicious with seafood and smoked salmon.

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Delicious, colourful, fresh and tasty decorating sauces made with premium high fruit.

Available in five fantastic flavours – Mango, Passion Fruit, Raspberry, Dark Chocolate and Sweet Beetroot, the *Garnishing Sauces* are guaranteed not to split on the plate. With stunning shine and great consistency they are packaged in a ready to use convenient plastic squeeze bottle with a unique dispensing system for easy controlled application. Gluten free, suitable for vegans.



Garnishing Glaze

drizzle, garnish, decorate



250ml

Passion fruit

Drizzle over tropical fruit cocktail, ice cream, desserts and use as a decorative plate garnish.

Mango

Drizzle over ice cream, wild peaches and bananas or chocolate desserts. Use as a decorative plate garnish.

Sweet beetroot

Fantastic nuances of dark fruit berries. This glaze works exceptionally well with goats cheese or baked brie. Use as a decorative drizzle over ice cream or chocolate desserts.

Dark chocolate

Drizzle over fresh profiteroles with cream, ice cream, waffles or crêpes. Use as a decorative plate garnish.

Raspberry

Drizzle over Pavlova, ice cream, chocolate desserts, summer puddings and use as a decorative plate garnish.

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**A fantastic addition to the range,
our Asian dipping sauces will leave
your taste buds tingling!**

Originating from the fertile soils of Thailand where rich pickings of chillies, garlic, lime leaves, galangal and ginger are in abundance – classic ingredients that are spicy, fresh and delicious just like Asian cuisine. Gluten free, suitable for vegans.



Asian Dipping Sauces



1 Litre

**Sweet
green chilli
& basil**

Use a dipping sauce with fried or oven baked chicken. Delicious with salmon or tuna and coconut milk with sticky rice.

**Sweet
red chilli**

Packed full of fruit creating a visually appetising and delicious accompaniment. Use a dipping sauce or marinade for cooking meats and vegetables. Serve with crispy noodles and prawns.

**Yellow
pepper &
ginger**

Made with fresh chopped root ginger and pickled yellow pepper mash. Use as a dipping sauce with spring rolls or fried chicken. Delicious with chargrilled chicken or tuna with fresh coriander.

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