



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](http://www.imaginativecuisine.com)  
X @icLtd Instagram @imaginativecuisine

*There's no limit to your imagination!*

# imaginative cuisine®

**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, bavaois, 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 20+ 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, colour, taste and texture to all dishes.



## Freshburst® Pearls garnish, decorate, delight



200 gm

### Chocolate

Cocktails, desserts, venison, ice cream

### Mango

Lobster, crayfish, desserts

### Dill Oil

Seafood, fish, oysters, salmon

### 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.

### 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, banoffie pie, Espresso Martini

### Liquid Lobster Oil

Seafood, prawn cocktail, salmon canapés

### Blood Orange Spheres

30 pieces to a jar, 20mm. All chocolate dishes, twist on duck, cocktails, canapés

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**Gastrodusts are a selection of herbs and vegetables 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



Variable weights

### Dill

Salmon, garvafax, butter, soups, seafood. 40gm

### Basil

Tomatoes, pasta, pizza, soft cheeses. 30gm

### Coriander

Prawns, Thai dishes, carrot, middle Eastern dishes. 40gm

### Sage

Chicken, guinea fowl, turkey, sweet potatoes, veal, pork, ham. 30gm

### Thyme

Beef, chicken, soft cheeses, butter, soups, roast potatoes. 40gm

### Beetroot

Goat cheese, canapés, scallops, general plate dusting. 100gm

### Truffle

French Fries, parmesan, risotto, pomme puree. 100gm

### Tarragon

Mussels, fish dishes, mushrooms, hollandaise sauces, butter. 30gm

### Rosemary

Sweet potato fries, lamb, pork, chicken, butter. 40gm

### Mint

Lamb, couscous, fresh fruit, strawberries, chocolate. 40gm

### Parsley

Pomme puree, seasoned vegetables, cod, herb butter. 40gm

### Chive

Sour cream, potatoes, dirty fries, butter, breads. 40gm

### Wild Garlic

Butter, pasta, soup, potatoes. 40gm

### Gold Sparkle

Dust starters and desserts for a touch of extravagance. 40gm

## 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.

These herb oils are as good as you make in the kitchen, offering consistent standards, superb stable colour, no labour costs and no wastage. Our oils are developed to maintain their natural colour so there is no enzyme browning. Perfect for dressings, salads and split emulsions and simple plate decoration.

Gluten free, suitable for vegans.



## Herb Oil Garnishing Oils drizzle, garnish, decorate



200ml

### 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.

**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.

Clean mouthfeel, lower taste of sugar sweetness.



## 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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**Unique technology is used to encapsulate large liquid olive spheres, and oil pearls.**

Use as a decorative garnish and pair with all types of food. Originally created in the world famous El Bulli in Spain. The famous 3-star Michelin restaurant that challenged the status quo of classical cooking by changing taste, texture to surprise and delight the diner.



## CAVIAROLI®



Wasabi

All seafood, sushi, beef carpaccio.

Chilli  
Pepper

Pizza, pasta, an alternative to chilli on bruch poached eggs.

Basil

All things tomato, burrata, mozzarella, pasta dishes and pizza.

Hazelnut

Pan fried dover sole, buerre noisette, Asian dishes, pasta and mash, chocolate, celeriac hazelnut and truffle soup.

Sesame  
Oil

Stir fries, Asian dishes, salads, duck, chicken, pork.

Green  
Olive

Unique green liquid olive in a delicate edible casing.

Black  
Olive

Unique black liquid olive in a delicate edible casing.

Liquid  
Green  
Olive

A truly delicious and versatile liquid green olive dressing. Wonderful depth of flavour, green olive, beautiful texture, can be served warm or cold on simple potato dishes, herb salads, warm poached fish just as an example. Boost an average Greek salad to a new level.

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Yamato is a 4th generation Soy and Miso manufacturer in Kanazawa, famous for their quality and artisan production of using underground water from the Hakusan mountain range, traditional slow fermentation in prized wooded barrels and the 'koji' bacteria that ferments to give unbeatable depth on Umami in all its products. No added chemical seasonings. Chosen by 3-star chefs and top Sushi restaurants. These fabulous sauces will add depth of flavour and elevate any dish. Less is more sometimes as these sauces if used in too greater quantity will make the food salty. More so, these sauces are more expensive than cheap commercially fermented stainless steel processes, the fact is you can actually use less to impart the desired flavour. These are not mass industrial fermented products in vast stainless steel silos brewed in Europe. These are the best you can get and in doing so you actually use less as an ingredient compared to mass produced sauces and pastes.



## Yamato



### Raw Soy Sauce

900ml. Never pasteurised, uniquely cold micro filtered, so does not destroy the 300 taste proteins, delivering unbeatable first class umami taste. Often called Hishiho. Fabulous with brown sugar marinated spare ribs and beef. honey and ginger with duck. The active enzymes seasons, tenderises brings out umami all at once. Brush on meat and bake.

### Platinum Ponzo

300ml. Unpasteurised cold filtered soy, mirin and traditional squeezed yuzu and natural sweetness from their signature brown rice amazake. Beautiful bold aroma with depth of body, dipping sauce and braising for all of sorts dishes, evaluates the dish by uncompromising flavours of the sauce.

### Premium Dashi

1 litre. Dashi is the fundamental building blocks of Japanese cuisine, but can easily migrate to European dishes with a little imagination. Well rounded, mellow, smooth and silky and very tasty. mix 1 part dashi to 4 parts water. Made with bonito flakes and 3 other fish including mackerel. Sardine but doesn't taste fishy. Use with rice, hot pots, egg dishes, add to your stocks sauces and dressings to add deep umami flavour.

### Tamari Soy Sauce

450ml. This premium gluten free tamari sauce is made with organic soybean, organic brown rice, salt and alcohol. Adhering to whole bean soy, slow moromi brewing and natural filtration. This results in a clean tasting and maximum umami.

### Miso Paste

500gm. A must in any kitchen to impart the umami taste elevating dishes. Even to everyday stocks and sauce. Peeled steamed soya beans carefully cooked rice inoculated with microbes to make the 'Koji', slow fermented in 100 year old cedar barrels for 6 months creating a delicious miso paste. Use as a marinade to tenderise meat and fish, add to mayo and stocks. Versatile and delicious.

These are high density vinegars meaning the grapes have been carefully selected in the first place, that allows fermentation and development of depth of flavour.

The vinegars are almost a syrup and no thickeners are used, testament to the artisan fermentation over a long period of time. Use these vinegars where a complex and sophisticated finish is required. In oysters, or beurre blanc for example. The vinegars are delicious enlightening dishes with deep complexity of sweet and sour notes.



## Carandini Balsamic since 1641



Gold



Silver



Rose



White

## Carandini Applelixir

### Mint

Applelixir with Apple Cider Vinegar, Matcha Tea, Spirulina and Mint has an intense taste and leave a fresh note of mint.

### Turmeric

Applelixir with Apple Cider Vinegar, Kombucha, Ginger and Turmeric is fresh, tangy and with a spicy note.

### Elderflower

Applelixir with Apple Cider Vinegar, Acai, Aronia and Elderflowers is delicate, fresh and with an intense elderflowers aroma.

