



FOOD SAFETY INNOVATION



The Secret is in the Sauce

Exquisite sauces, Araven precision



FOOD SAFETY INNOVATION

When cooking, it's important to use quality ingredients that complement one another, helping create well-balanced flavours that result in unforgettable dishes. In this recipe book, written in collaboration with our expert chefs, **you will find a selection of sauces that will put the finishing touch on your culinary creations.**

We know that precision is key when it comes to plating up, which is why our **complete range of Araven sauce dispensers is designed to help chefs apply sauces with the utmost precision**, ensuring a flawless finish on each and every plate.





FOOD SAFETY INNOVATION



Pedro Subijana



Martín Berasategui



Pascal Barbot



Jesús Almagro



Daniel Yranzo



Naumi Uemura



Antonio Arrabal



So, thanks to our chefs' endless experience and creativity, you too will be able to master these exclusive sauce recipes, brought to you by Araven.

www.araven.com





Martín Berasategui Horseradish sour cream sauce

Ingredients:

- 200 g cream
- 1 tub natural yoghurt
- 2 g mustard
- 5 g horseradish sauce
- 2 tsp chopped dill
- 20 g vodka
- 1 tbsp lemon juice
- Salt
- Black pepper
- 20 g cider vinegar

Instructions:

1. Gently whip the cream in a mixing bowl.
2. Add the yoghurt and mix it gently.
3. Add the rest of the ingredients and beat until the mixture has the consistency of semi-whipped cream.
4. Add salt to taste.
5. Place the required number of drops of horseradish sauce on the plate using the Araven mini sauce dispenser.

Chef's tip:

“

For extra crunch, try adding chopped gherkins and capers to the sauce. This sauce is the perfect accompaniment to leafy salads.

”

MINI

“The ideal solution for concentrated or high-cost sauces by allowing **smaller measures to be dispensed**”



25 cl





Antonio Arrabal Ceviche mayonnaise

Ingredients:

- 30 g mayonnaise
- 10 ml lime juice
- 10 ml rice vinegar

Instructions:

1. Add the mayonnaise, lime juice and rice vinegar to a bowl.
2. Mix with a whisk or hand mixer until you get the desired texture.
3. Pour the mixture into an Araven FIFO Fast dispenser to serve.

Chef's tip:

“ Shake the sauce well before using it so that the ingredients mix properly, giving it a uniform texture when applying. ”

FIFO FAST

“A **quick and efficient solution** for dispensing condiments and sauces such as mayonnaise, mustard and ketchup”



75 cl





Pascal Barbot Ssam sauce

Ingredients:

- 15 ml soy sauce
- 150 g muscovado sugar
- 6 g yuzu kosho
- 45 g chilli paste
- 65 g garlic and ginger juice
- 25 g brown miso paste
- 70 g lemon juice
- 3 ml sesame oil
- 350 g white miso paste

Instructions:

1. Add all the ingredients to a bowl.
2. Mix until you have a silky smooth paste.
3. Vierte la salsa Ssam en un dosificador de precisión de Araven para su uso.

Chef's tip:

“

Chill the sauce before serving for the best flavour. Experiment by adding different vegetables based on the season, or try whatever you can find in your local market.

”

PRECISION

“With adjustable marks on the nozzle, this dispenser allows you to change the flow, **making it perfect for thin and thick sauces alike**”



50 cl





Naumi Uemura

Soy and honey sauce

Ingredients:

- 20 g unsalted soy sauce
- 5 g oak honey
- 5 g sesame oil
- 5 gr. de vinagre de arroz

Instructions:

1. Combine the soy sauce and honey in a bowl.
2. Add the sesame oil and rice vinegar.
3. Mix well until all the ingredients are incorporated.
4. Pour the sauce into the Araven oil dispenser and store until use.

Chef's tip:



This sauce is perfect with almadraba blue fin tuna sashimi. Make it with the tarantelo cut, which is found in the loin of the fish, next to the belly.

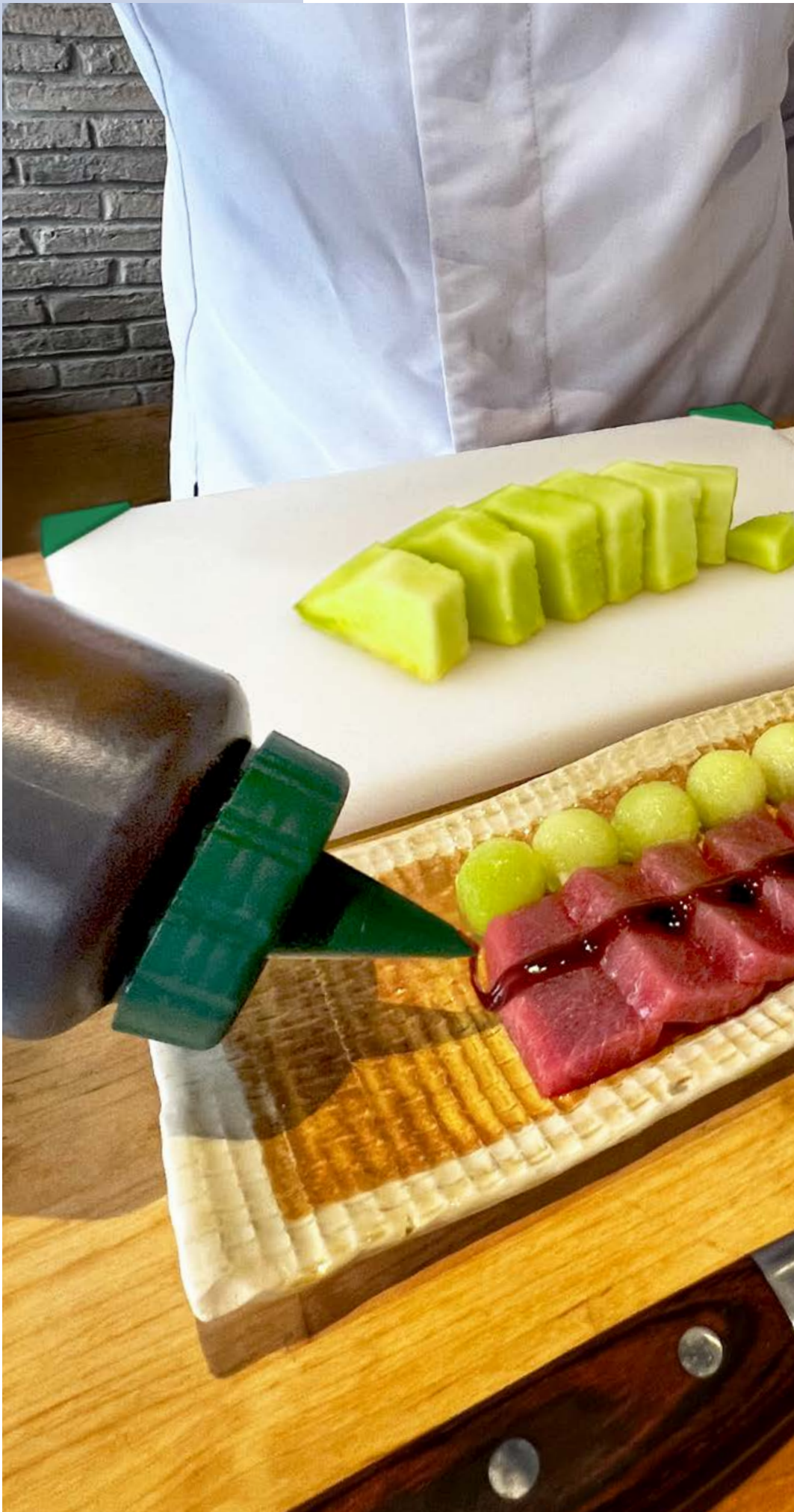


OIL DISPENSER

“Designed to dispense oils, seasoning, **soy sauce, teriyaki, light dressings and low-density sauces**”



50 cl





Pedro Subijana

Mussel sauce

Ingredients:

- 1000 g mussels
- 50 g julienned onion
- 1 tbsp ground black pepper
- 1 bay leaf
- 200 g txakoli Basque wine
- 50 g onion
- 50 g grated tomato
- 10 g gochujang

Instructions:

1. Cook the julienned onion, pepper and bay leaf in a braiser.
2. Add the mussels and the wine. Cover and cook for a few minutes.
3. Remove the mussels from their shells and keep the cooking juices.
4. Poach the onion in a frying pan, then add the tomato and cook for 15 minutes.
5. Add the gochujang and stir until it is incorporated.
6. Add 200g of mussels and the cooking juices, and then blend the mixture.
7. Sieve the mussel sauce and store it in an Araven mini sauce dispenser until you want to use it.

Chef's tip:

“ This mussel emulsion is very versatile, as you can add it to a simple starter, like potato confit, or use it to enhance the flavour of a stew or rice dish. ”

MINI

“Ideal for very concentrated **sauc**es without **sacrificing precision**”



9 cl





Jesús Almagro

Apple and vanilla vinegar

Ingredients:

- 20 g water
- 100 g sugar
- 10 g vanilla
- 100 g apple vinegar

Instructions:

- 1.** Mix the sugar and water in a saucepan, then heat until it has a caramel-like texture.
- 2.** Add the apple vinegar, remove from the heat and add the vanilla. .
- 3.** Pour the sauce into an Araven precision dispenser to serve.

Chef's tip:

Try creating strawberry vinegar instead by mixing 500 ml of white wine vinegar with 100 g of strawberries. Store it in an Araven airtight container and it will keep for up to two weeks.

PRECISION

"The classic dispenser for sauces that require high levels of **precision when plating**"



35 cl





Daniel Yranzo

Spicy salmorejo

Ingredients:

- 6 very ripe pear tomatoes
- 4 cloves garlic without the sprout
- 4 piquillo peppers
- 1 tbsp chorizo pepper pulp
- 1 tsp cumin seeds
- 1 tsp smoked paprika
- 1 mild red chilli pepper
- 1 ice cube
- Salt
- 175 g EVOO
- 2 tbsp Sherry vinegar
- 5 g xanthan gum

Instructions:

1. Remove the core from the tomatoes and wash well.
2. Cut them tomatoes and blend them with the rest of the ingredients.
3. Pour a small amount of EVOO into the mixture while blending the ingredients to create an emulsion.
4. Sieve the sauce and pour into an Araven three-nozzle dispenser to serve.

Chef's tip:

“

If the chilli pepper is too hot, remove the seeds and white flesh. Add an ice cube when blending the ingredients of your cold sauces so that the friction caused by the blades doesn't heat up the sauce and change its flavour.

”

THREE-NOZZLE

“This dispenser **makes it easier to decorate your creations**”



50 cl



An entire range of sauce-dispensing solutions

FIFO FAST



PRECISION



MINI



THREE-NOZZLE



OIL DISPENSER



- ✓ Reusable
- ✓ Easy to clean
- ✓ Different capacities
- ✓ Secure lid
- ✓ Ergonomic design
- ✓ Measurements



Scan this code to find out more about
Araven's range of sauce dispensers.