

FLAVOR FROM START TO FINISH



Whether you're looking for food bases, liquid stock concentrates or ready-to-use broths, the Custom Culinary® bases portfolio is truly best-in-class. We offer an extraordinary selection of flavorful products to suit a range of operations and back-of-house needs.

WHOLESUME ATTRIBUTES

Our Gold Label True Foundations™ line features clean, simple ingredient decks that yield complex flavors. We also offer low-sodium and gluten-free varieties. All Custom Culinary® bases have 0g trans fat with no MSG added.

PLANT-BASED MENUING

Meat-free means flavorful when you start with vegan and vegetarian bases from Custom Culinary®. Our Chef's Own™ Chicken-Style and Beef-Style Vegetable Base Consommé Prep are perfect for meatless menu options.

AUTHENTIC TASTE

Gold Label Savory Roasted® Bases deliver intense roasted flavors. Meat-first varieties from Master's Touch® and Chef's Own™ combine quality with convenience. Master's Touch® Vegetable Bases deliver savory mushroom, mirepoix and roasted vegetable notes, too. Flavor-forward is the name of the game!

EASE OF PREPARATION

Our products offer consistent, reliable performance while being simple to use. Passport Global Flavors™ by Custom Culinary® Asian Broths help you bring on-trend dishes to the menu without the time or labor needed for scratch cooking. Gold Label True Foundations™ Liquid Stock Concentrates can be diluted with water or used straight from the bottle for extra versatility.

CLASSIC CHICKEN NOODLE SOUP
FEATURING CUSTOM CULINARY®
GOLD LABEL CHICKEN BASE

FROM FOUNDATIONS THROUGH FINISHING TOUCHES
—OUR BASES DO IT ALL.



MORE WAYS TO USE EVERY BASE.

In addition to serving as the flavorful foundation for authentic stocks and soups, the Custom Culinary® portfolio of bases can serve a variety of purposes throughout the entire cooking process. You won't believe the value we bring to the table!

1 FLAVOR OPPORTUNITY: SEASONING

Before the cooking process begins, Custom Culinary® bases add flavor in a variety of ways.

**CLASSIC FRENCH
ONION SOUP**
FEATURING CUSTOM CULINARY®
MASTER'S TOUCH® AU JUS BASE

Marinate proteins and vegetables with our bases, Liquid Stock Concentrates and broths—we offer core flavors like chicken, along with pork, seafood and other unique varieties for any flavor profile you may need

Try as a seasoning rub on the surface of meats and vegetables

Use bases in your brines to add depth of flavor and tenderize more economical cuts of meat

Add flavor while replacing added salt as a seasoning for large cuts of meat, burgers or meatloaf

FEATURED APPLICATIONS



Add a punch of umami to plant-based dishes when you include Chef's Own™ Chicken-Style Vegetable Base Consommé Prep in the marinade for sweet potato or cauliflower steaks



A shot of Gold Label True Foundations™ Chicken Liquid Stock Concentrate in a buttermilk marinade adds flavor to fried chicken



If you cure bacon in-house, add Gold Label Bacon Base into your cure mixture to intensify the meaty flavor



Swap out salt for Gold Label Mirepoix Base and add balanced vegetable notes to the cure mixture for house-smoked salmon—perfect for busy brunch service



A paste of Master's Touch® Au Jus Base and water can be used as a beef seasoning to create steak-house-inspired sliders

2 FLAVOR OPPORTUNITY: LAYERING

The process of layering flavors takes time—and can be expensive. Custom Culinary® bases offer a turnkey solution for developing complex depth of flavor easily and quickly.

Try bases as braising or poaching liquids to coax complex flavor out of seafood, meat and vegetables

Poach pasta in a broth or base to create unique flavors

Rice, dried beans, ancient grains and legumes all benefit when bases are added to their cooking water

Add a punch of flavor to a vegetable purée with the addition of base to the broth

Consider the classics, using bases as the foundation of signature soups and stews

Finishing sauces or glazes become even more flavorful when you start with a base

Baste meats and vegetables for roasting with a rich stock made from base

FEATURED APPLICATIONS



Instead of butter, rub a small amount of Gold Label Turkey Base under the skin of your turkey to concentrate flavor throughout the cooking process



Include a spoonful of Chef's Own™ Old Smoky Ham Flavored Base when braising greens to avoid the operational complexities of adding a ham hock or other hard-smoked protein



Save time by sautéing vegetables in a stock made with Gold Label Savory Roasted® Vegetable Base



Punch up the flavor of a seafood boil with the addition of a spoonful of Gold Label Crab Base



Braise seared short ribs in Passport Global Flavors™ by Custom Culinary® Beef Pho Broth to bring global flair to a classic dish

**TUSCAN HERB
HANGER STEAK**
FEATURING CUSTOM
CULINARY® GOLD LABEL
TRUE FOUNDATIONS™
BEEF BASE





CHICKEN STIR-FRY
 FEATURING CUSTOM CULINARY®
 GOLD LABEL TRUE FOUNDATIONS™
 CHICKEN LIQUID STOCK
 CONCENTRATE

3 FLAVOR OPPORTUNITY: FINAL TOUCH

Custom Culinary® bases can also be used at the end of the cooking process to add top-noting flavor.

Gold Label True Foundations™ Liquid Stock Concentrates can be used in cold or hot applications to intensify flavor, such as housemade salad dressings and vinaigrettes

Use a broth derived from our bases to add a burst of savory flavor to almost any dish

Liquid Stock Concentrates, vinegar and spices can be combined to create finishing sauces, such as steak sauce, for proteins

Add butter, flour and a base to the pan after cooking vegetables or protein to make a delicious gravy

FEATURED APPLICATIONS



Chef's Own™ Beef-Style Vegetable Base Consommé Prep broth is vegan- and vegetarian-friendly—use it as the “dip” for a plant-based French dip sandwich with shaved roasted portobellos



Whisk Gold Label Lobster Base into warm hollandaise sauce for a unique spin on a classic breakfast Benedict



Add a final shot of umami to a traditional Bolognese sauce for a unique spin on a classic breakfast Benedict



Pork and seafood are a delicious combination—take advantage by adding Gold Label Pork Base to the cooking liquid for mussels or clams



In cold applications like pasta or chicken salads, add a dash of Gold Label True Foundations™ Vegetable Liquid Stock Concentrate for another layer of flavor

EXPLORE, EXPERIMENT AND CREATE!

Contact your Custom Culinary® sales representative to learn more, or visit our online store to place an order.



At Custom Culinary® we're dedicated to providing exceptional bases, sauces and gravies to enhance any menu and every daypart. Our flavor-forward solutions are rooted in culinary expertise and a thoughtful, innovative approach to product development, centered on clean, simple and wholesome ingredients. We bring profitable trends to life with items that meet your needs, delight your customers and exceed your expectations.

Learn how we can help you Be True To The Food® by visiting [CUSTOMCULINARY.COM](https://www.customculinary.com).

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