

Asian cuisine

Unique flavours and aromas



TEMPURA SHRIMP

JAPAN



CHINA



VIETNAM



THAILAND



SOUTH KOREA



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Unique flavours and aromas



BSA provides refined and innovative seasoning solutions to food processing companies that are not willing to improvise when it comes to putting out successful dishes.

Asian cuisine combines the use of simple ingredients and traditional culinary techniques. Asian cuisine, which is known for the flavour, freshness, and colour of its dishes, varies quite a bit from country to country. Our new line of Asian seasonings is designed to bring out the best in the most popular dishes from **China, Thailand, Vietnam, Japan, and South Korea.**

Are you looking to give your dishes that distinctive Asian taste? Now, thanks to **BSA's** seasonings, you have the ability to create authentic recipes that will allow you to highlight the flavours that these countries are renowned for. **It's almost like being there!**

China

BSA CODE	READY-TO-USE MIXTURES AND SEASONINGS
MC12154	▶ WONTON SOUP BOUILLON
MC12155	▶ SEASONING FOR BEIJING DUMPLING STUFFING
MC12156	▶ FIVE-SPICE SEASONING AND COATING
MC12157	▶ GENERAL TAO SAUCE
MC12158	▶ SWEET & SOUR SAUCE SEASONING
MC12153	▶ HONEY & GARLIC SAUCE

Here are a few traditional flavours of Chinese cuisine that are particularly appreciated by North American consumers: garlic, anise, cinnamon, curry, cloves, five spice, lemon grass, fennel, ginger, black pepper, sesame, and fermented soya.

In Chinese cuisine, some of the most popular dishes include Wonton soup, imperial rolls, fried rice, dumplings, sautés, and stews. Your taste buds are sure to be delighted by the flavoured pork, chicken, beef, tofu or seafood found in these dishes.

FIVE SPICE SEASONING

An easy to make and perfectly balanced sauce

Ingredients:

- 125 g of hoisin sauce
- 125 g of ketchup tomato
- 125 g of honey
- 4 tsp of Chinese five spice seasoning (MC12156)
- Black pepper to taste

This mixture can be used as a coating and as a glazing on chicken, pork, beef, and fish in sauce.



Thailand

BSA CODE	READY-TO-USE MIXTURES AND SEASONINGS
MC12148	▶ MANGO & CURRY SEASONING
MC12149	▶ MILD CHILI SAUCE SEASONING
MC12151	▶ RED CURRY SEASONING
MC12152	▶ GREEN CURRY SEASONING
MC12164	▶ LIME AND LEMONGRASS SEASONING
MC12150	▶ PEANUT SAUCE SEASONING (DOES NOT CONTAIN PEANUTS)

The main ingredients used in Thai cuisine, such as basil, coriander, chili, lemon grass, lime, curry, fermented fish sauce, soya sauce, and coconut, are distinguished by their exotic perfume.

Signature Thai dishes include Tom Yum soup, pad thai, and green and red curries with meat and vegetables. Thai dishes generally contain chicken, crab, eggs or beef served on noodles or rice. There is a large choice of Thai recipes that feature spicy, sweet and sour, savoury, and sweet flavours.

THAI COCONUT MILK & RED CURRY SOUP

Serve with chicken strips or shrimp.

Ingredients: 4 servings

- 2 shallots, chopped finely
- 7 tbsp of red curry seasoning (MC12151)
- 400 ml of coconut milk
- 450 ml of chicken bouillon (MC12007)
- 227 ml of cold water
- 227 ml of milk
- 3 tsp of fish sauce (nuoc-mâm)

Assembling the soup:

Placed cooked fine white rice vermicelli on bottom of bowls. Add hot soup bouillon. Put in a few crunchy finely chopped iceberg lettuce leaves. In the bowls, place cooked chicken strips or peeled shrimp (tails left on). Garnish with fresh coriander and basil leaves.



Vietnam

BSA CODE	READY-TO-USE MIXTURES AND SEASONINGS
MC12146	▶ YELLOW CURRY SEASONING
MC12147	▶ SEASONED PHO BOUILLON
MC12165	▶ SPRING ROLL SEASONING

Although Vietnamese cuisine is not as familiar to consumers in general, certain classic Vietnamese dishes have nonetheless become legendary, including beef stew with lemon grass, Pho beef, vermicelli soup, chicken with peanut sauce and spinach, fish croquettes, satays, grilled shrimp, and spring rolls.

The basic flavouring found in Vietnamese cuisine is fish sauce. It is usually added to soups, sautés, and marinades along with lemon grass, lemon, and peppers. The meat is cut into strips and put into lettuce leaves or vermicelli soups. Sauces made with sweet peppers, sesame seeds, or peanuts are used to bring out the flavour of Vietnamese dishes.

In Vietnam, cuisine is a family tradition that is passed from generation to generation. **BSA** does the same by sharing with you the exciting aromatic seasonings that our chef has created.

BEEF PHO

A specialty originating in Hanoi, it is considered to be the national dish of Vietnam.

Ingredients:

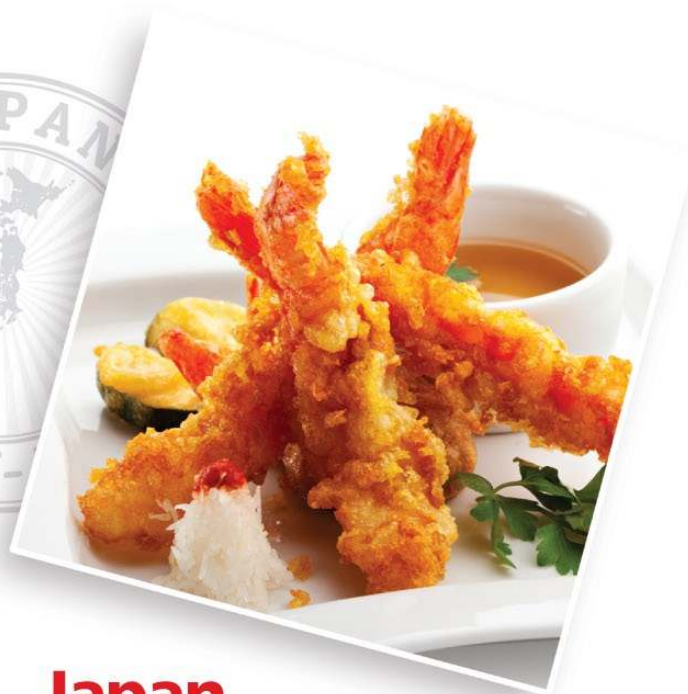
- 2 litres of water
- 22 g of seasoned Pho bouillon (MC12147)
- 2 tbsp of fish bouillon
- 1 piece of peeled ginger (to taste)
- Add bean sprouts and cooked vermicelli
- 350 g of beef, cut into thin strips
- Pour in the hot bouillon
- Garnish with green onions, fresh coriander, wedges of lime and sliced Enoki or button mushrooms



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Japan

BSA CODE READY-TO-USE MIXTURES AND SEASONINGS

MC12161 ► **TEMPURA MIXTURE**

MC12162 ► **JAPANESE BREADCRUMBS (PANKO)**

MC12163 ► **TERIYAKI SAUCE AND MARINADE**

Although a modern society, Japan is noted for its traditions dating back thousands of years. The basic element of Japanese cuisine is dashi, a bouillon made from dried fish and dried seaweed. Rice wines (mirin and sake), soya sauce, miso, and tofu are key ingredients that can be found in some well-known Japanese recipes. Among the most popular dishes in Japanese cuisine are hot soups, vegetable or shrimp tempuras, and sushi.

TEMPURA SHRIMP

Our chef's secret... keep the batter cold.

Mix 1 kg of the ready-to-use Tempura (MC12161) mixture in 1.6 litre of water until the batter becomes smooth. Allow mixture to stand in the refrigerator for approximately 20 minutes. Coat the shrimp in tempura batter, and fry in canola oil that has been pre-heated to 350°F (177°C). When batter is golden, drop shrimps on paper towels. Serve shrimp with a teriyaki sauce.

South Korea

BSA CODE READY-TO-USE MIXTURES AND SEASONINGS

MC12159 ► **SEASONED KIMCHI SOUP BASE**

MC12160 ► **SEASONING FOR KOREAN BBQ SAUCE / MARINADE**

Korean cuisine is known for its hearty fare where garlic and peppers are frequently used in dishes containing seafood, seaweed, vegetables, pork, or beef.

The most commonly used ingredient is kimchi. Kimchi is generally made of fermented Chinese cabbage with a balanced mixture of chilies, garlic, ginger, and fish sauce. In South Korea, kimchi, oil, sesame seeds, and garlic are the most popular ingredients. First, the meat is marinated. Then, it is cooked on embers or stewed. Beef is often marinated with a base of soya sauce, sugar, and sesame oil. As for pork, chili paste and ginger are used in the marinade.

KIMCHI SOUP

Koreans really adore this soup!

Ingredients:

- 2 litres of water
- 60 g of seasoned kimchi soup base (MC12159)
- 3 tbsp of sesame oil
- 200 g of kimchi (spicy fermented Chinese cabbage) in pieces
- 35 g of leeks, finely chopped
- 250 g of fresh pork, cut into thin strips
- 225 g of firm tofu, cut into thin strips

Preparation:

Boil water and add kimchi soup base. Prepare kimchi, cut pork into 3 to 4 cm strips, and sauté in hot sesame oil. Then, add chopped leeks and other ingredients to pan. Put everything in the bouillon, and simmer for about 20 minutes. At the end of cooking time, add the tofu. Serve with a garnish of chopped chives and thin slices of ginger. Add a few drops of fish sauce to taste.



We sincerely hope that these seasonings will inspire you to create new products that will appeal to your customers.



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TO OBTAIN A FREE SAMPLE

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