

NACTAROME

nactis
flavours

BY NACTAROME

CREA'SAUCE

your tailor-made sauce formulation

CREA'SAUCE

CreaSauce is an original system of kit formulation for emulsified sauces. With our powder building blocks, CREA'TEX and CREA'TOP, you can instantly formulate your tailor-made instant cold-made sauces.

AN INSTANT PREPARATION

The final formula will be built up through 2 functional steps:

- CREA'TEX: texturizing and binding block - 20 to 30g
- CREA'TOP: final aromatic and visual signature - 30 to 35g

You only have to add to these 2 building blocks the 3 following ingredients:

- 600g sunflower oil
- 20g white vinegar
- 380g cold water

A TAILOR-MADE FORMULATION

With this technology, you can combine every CREA'TEX and CREA'TOP you want to develop hundreds of different sauces.

Some ideas of available CREA'TOP flavours:

Tzatziki - Moroccan - Tunisian - 3 Peppers - 'Béarnaise' - Cocktail - Andalusian - Samurai - Hamburger - Algerian - Pita and much more...

Contact us for tailor made flavourings.



FOLLOW OUR CHEF 'S RECIPE



Step 1

- Pour 150g of sunflower oil into the kitchen cutter.



Step 2: CREA'TEX

- Pour the CREA'TEX preparation.
- Blend fastly.



Step 3: While blending, pour in this order:

- 380g cold water
- 20g white vinegar
- 450g sunflower oil



Step 4:

- Blend full speed during 2 minutes.



Step 5: CREA'TOP

- Pour the CREA'TOP preparation.
- Blend fastly.

Your sauce is ready !

Ask our chef for a testing session



NATURAL FLAVOURS

Discover a selection of our favorite natural flavours for sauces. We can also help you with any specific inquiry, don't hesitate to contact us.



Fruits

Lemon
Raspberry
Blueberry
Fig

Herbs

Herbes de Provence
Basil
Garlic
Onion
Tarragon



Smoke

Barbecue



Vegetables

Tomato



Mushrooms

Spices

Chili
Nutmeg
Harissa



Dairy

Cheese
Butter



Meaty

Fish and crabs

Nuts

Halzenut
Almond



Complete notes

Bourguignonne
Pepper
Ketchup
Bolognese
Worcestershire
Mayonnaise
Hamburger
Béarnaise



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