

Flavoured toppings and coatings

The flavoured toppings we offer have two major roles:

- give an intense taste of spices, which makes dishes taste better
- are very decorative and make dishes look attractive

RED TOPPING No 1 – With a dominating note of onion and paprika. A bit salty. Has a form of a yellow, orange, and red powder.

FINE DECORATIVE FLAVOURED TOPPING – A mix of herbal spices, with a note of paprika. A fine, orange powder.

MEDIUM TOPPING – Has a colour of yellow, orange, and brown combined. With a dominating note of black pepper.

DECORATIVE FLAVOURED TOPPING – Made with herbs of different granulation level. Its aroma comes from paprika and tomato. Lives an aftertaste of spices used. Recommended for roasts and grilled ribs.

'BESKIDZKA' TOPPING – Herbal and spicy, it is mild with a light aftertaste of leek. Has a beige and olive colour.

BACON ROULADE – A decorative topping, with light bricky and orange colour. Has an aroma and taste of paprika; slightly burning. Recommended especially for shish kebab and bacon.

'SUDECKA' TOPPING – An interesting, spicy mix. Beige and bricky, it is slightly salty and has an onion aftertaste.

GOLDEN TOPPING No 4 – Very elaborated powder spice. Coloured yellow and red.

MIX FOR COATING – Decorative coating that changes its colour to golden when the meat is perfectly fried.