

Marinades

Dry marinades might be hydrated or distributed in oil, according to individual needs. Also, they can be used directly for meat rubbing and pickling.

SICILIAN GRILL	With a note of paprika. Well-tryed and perfect for elements of poultry.
AURORA PAPRIKA	Very intense, with a red colour and light paprika and tomato note.
PAKISTANI GRILL	A universal marinade and mix for various curry type meats.
COURTLY MILD	A mix with a characteristic note of curry and paprika. Recommended for oriental dishes.
INDIAN CURRY	A mix of paprika, curry, and other various spices. Perfect for meats and Indian cuisine dishes.
NOBLE HONEY	A spice with an intense honey aroma. Recommended for the white meat.
CATALAN	With a specific note of smoked paprika. Burning. Perfect for both white and red meat.
BARBEQUE	Mild and even taste, spicy and paprika aroma, slightly burning. Recommended for shish kebab and bacon.
AMERICAN BACON	With a mild spicy and paprika note. Perfect for bacon roulade.
BARBEQUE CHICKEN	With a note of paprika and tomato.
TRADITIONAL POLISH MARINADE	An aromatic, spicy herbal, and ethereal note. With marjoram and garlic. Perfect for red meat (chuck steak, bacon, and game).
MEDITERRANEAN	A fusion of herbs of Provence and oriental spices. Contains a gritty pepper and sweet onion. Not only tastes delicious, but is also very decorative. Recommended for the white meat.
BALSAMIC SPICY	With a balsamic note and paprika. Recommended to make the elements of poultry spicy.