



Eco-Cuisine, Inc.

A Flexitarian® True to Nature Company

REDUCED SODIUM “CHICKEN STYLE” BROTH POWDER

For additional product information, instructions, and recipes in this document have been prepared by Ron Pickarski, the first plant-based vegetarian chef to be certified as an Executive Chef by the American Culinary Federation. Chef Ron is also an expert in the preparation of traditional cuisine, but specializes in gourmet vegetarian cuisine prepared with plant-based foods.

For preparation assistance, menu development, special product application and technical information please contact Ron Pickarski at ron@eco-cuisine.com or call at (303) 402-0289. Product training videos are on Eco-Cuisine’s web page at www.eco-cuisine.com Chef Pickarski will instruct you on how to work with the products and assist your company in integrating this vegetarian product into your menu with minimum effort.



Chicken Style broth powder is used to enhance the flavor of the vegetarian chicken protein and sauces (Piccata sauce)

Description & Recipe Application/Uses: Eco-cuisine’s “Chicken Style” Broth dry mix is all-natural, vegan/vegetarian, & can be substituted in any recipe application which specifies meat-based Chicken Broth. The broth powder contains a blend of vegetables, spices, natural flavors, & is light yellow in color with visible green particles. It has a fine granular texture with a delicate, savory sweet “chicken style” flavor. Recipe applications include vegetarian entrées (i.e. Southern Fried Tofu, Chicken Piccata, Cacciatore, etc.), soup stocks, sauces such as Velouté, pilafs, & vegetable duxelles. Kosher certified

Chicken Broth Recipe Sampling:

- Chicken Piccata
- Breaded Tofu
- Chicken Cacciatore
- Chicken Style Sauces
- South Western Black Bean Chicken Loaf

Savory Chicken-Style Breaded Tofu

Yield: 8 portions

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| ¼ cup | unbleached white flour |
| ¼ cup | high-gluten flour |
| ½ cup | Eco-Cuisine Vegan Chicken-Style Broth Powder |
| 2 pounds | extra firm tofu |
| ½ cup | canola oil |

1. Blend flours and Vegan Chicken-Style Broth Powder together until evenly dispersed.
2. Slice tofu into 16 two-ounce pieces. Slice each block in half, quarters, and, finally, 1/8th pieces.
3. Rinse tofu and let drain for at least 5 minutes.
4. Toss tofu into the breading mixture and let sit for about 2-3 minutes. Remove from coating mixture and shake to remove excess.
5. Preheat large sauté pan on medium heat with half of the oil. Place half of the tofu in pan and sauté until lightly browned (about 3-5 minutes). Flip and brown in same manner. Remove from pan. Add remaining oil and repeat procedure with remaining tofu.
6. Serve with a sauce of your choice.