



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

Velouté Chicken-Style Sauce

Yield: 1½ quart

1 Tablespoon	canola oil for sautéing
1 cup	diced onion
1 cup	diced celery
1 cup	diced carrot
2 teaspoons	minced garlic
¼ teaspoon	dried thyme
1	whole bay leaf
3 sprigs	parsley, chopped, or 1 teaspoon dried
⅛ teaspoon	black pepper
3 Tablespoons	Eco-Cuisine Vegan Chicken-Style Broth Powder
2 quarts	water

Roux: ½ cup unbleached white flour and ¼ cup soy oil

1. Heat oil and add vegetables and garlic. Sauté the onions for 5 minutes or until onions are transparent.
2. Add thyme, bay leaf, parsley, black pepper, Vegetarian Chicken-Style Broth, and water. Mix well, reduce heat to medium-low and simmer 45 minutes to 1 hour.
3. Strain mixture and return it to the pan. Add roux and salt and stir with wire whisk until sauce thickens. If too thick, add water in ¼ cup increments to thin sauce to consistency that will drape on a spoon.