



CUBE

# HERB & SPICE BLENDS

*In frozen drops*

Our single herb purees are very fine purees made of the fresh leafy greens and stems of the plants.

They contain more than 50% of high quality by-product. The spices are acquired from the other parts of the plant – the roots, stems, bark, and seeds. We are also very proud of our herb & spice mixes. In a small dose, you can bring a world of different flavours to your dishes.



## FORGET ABOUT POWDER

Made from fresh ingredients the spice & curry blends give you great flavours for any Asian & Mediterranean flavour.



## BYE BYE BAGS

You prefer using fresh curry in sticky bags? You're right, iqf drops are so much handier, lower in salt and can be used in the daily amount desired.

## CUSTOMISE TO YOUR PREFERENCE

4g drops makes it portion & cost control so easy. Just count your drops for each recipe and adapt & control your ever changing menus.



## MAIN ADVANTAGES

- ✓ Made from fresh & low in salt
- ✓ Portion & cost control, use what you need!
- ✓ Complexity made easy



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## SELECTION FROM OUR RANGE

### YELLOW CURRY PASTE

8g pellets  
in 10 kg bag-in-box  
SKU 0906-20



### GREEN CURRY PASTE

8g pellets  
in 10 kg bag-in-box  
SKU 0905-20



### RED CURRY PASTE

8g pellets  
in 10 kg bag-in-box  
SKU 0904-20



### MADRAS CURRY PUREE

4g pellets  
in 10 kg bag-in-box  
SKU 2349-18



### MEXICAN SPICE PUREE

4g pellets  
in 10 kg bag-in-box  
SKU 2468-18



### MEDITERRANEAN PUREE

4g pellets  
in 10 kg bag-in-box  
SKU 2469-18



Check our full range on: [cubenv.eu](https://cubenv.eu)

## REAL WORLD EXAMPLES

**1. Thai coconut chicken stir fry.** Long ingredient lists and long preparation times for this delicious recipe are reduced significantly with our red curry pellets.

**2. Spicy Cauliflower rice.** Pack your frozen cauliflower rice with 5-10%

**3. Thai chicken soup.** heat your coconut milk or bouillon with our yellow curry and top it up with some lemongrass & chicken. Ready to serve !

**4. Hummus dip.** Spice your hummus with 5 to 10g of Mexican blend. Serve it with tortilla's!

## IT DOESN'T GET EASIER THAN THIS

Just fry some onions & garlic, and add the right amount of pellets. They melt into a delicious curry in a minute.



Scan for more  
information about our  
**HERB & SPICE BLENDS**