



BANQUET

— PREMIUM SOUS VIDE —





INTRODUCTION

BANQUET PREMIUM SOUS-VIDE

is a gentle, slow-cooking method using only basic ingredients, without any additives. Our sous-vide products have been created in Bidfood Opava since 2014. They are tasty, juicy, tender and always of a consistent quality.

This is top quality sous-vide, under the BANQUET brand.

In the following assortment you will find a wide selection of pork, beef, poultry and other specialties such as: roulades, venison, rabbit and lamb. Our BANQUET professional chefs will gladly help you make the best choice for your individual needs.

DID YOU KNOW THAT...

... sous-vide is a slow-cooking method originally from France? The principle is cooking food in a vacuum, at a constant low temperature, for a long time. This allows the meat to retain its high nutritional value, keep its flavour, all while softening the meat and thus allows for meal preparation and final serving in just a few minutes.

SERVE A PERFECT MEAL WITH ALL DETAILS

Whether you're cooking in a school canteen or in a catering company, a fine dining restaurant or hotel, or even at a food stand, our sous-vide products will afford you time needed for important details like preparing a luxurious sauce, creating a spectacular dessert or perfecting the design of your dish.

You're holding a catalogue with a well arranged selection of products and plenty of useful tips, sample meal calculations, recipes and contacts to our BANQUET team. We hope that our catalogue will be an inspiration to you.

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PORK SOUS-VIDE 5-10

Pork loin ribs
Pork hind shank on the bone
Pork hind shank boneless
Pork hind shank large skin on
Pulled pork
Pork collar
Pork tenderloin
Pork shoulder
Pork belly boneless

BEEF SOUS-VIDE 11-14

Pulled beef
Beef cheeks
Beef chuck tender
Beef goulash
Beef ribs

ROULADES SOUS-VIDE 15-18

Chicken roulade with spinach and bacon
Chicken roulade basic
Italian chicken roulade with dried tomatoes
Pork roulade with wild garlic

POULTRY SOUS-VIDE 19-22

Confit duck legs middle
Duck legs boneless
Duck breast
Chicken wings
Half chicken
Turkey breast

SOUS-VIDE SPECIALITIES 23-24

Rabbit legs
Deer leg
Lamb shank

PORK TENDERLOIN WELLINGTON

TOTAL PREPARATION TIME: **35 MIN**

709021 Pork tenderloin sous-vide Banquet

Packaging approx. 1,2 kg, 2 pieces inside

INGREDIENTS:

DIJON MUSTARD

BLACK PEPPER

WORCESTER SAUCE

BUTTER

SLICED MUSHROOMS

SALT

PUFF PASTRY

ENGLISH BACON SLICES

LEAF SPINACH

EGG

PREPARATION PROCEDURE:

First heat the meat briefly in the original packaging – in steam at 80 °C or in hot water for approx. 5 minutes – this is to dissolve the gravy in the packaging. Then cut each tenderloin lengthwise and cover with a marinade consisting of: Dijon mustard, Worcestershire sauce and ground black pepper.

Fry the mushrooms in butter, season with salt and pepper and mix into a paste. Cut the puff pastry sheet into four pieces and roll out lightly. On each sheet layer out the English bacon and spinach leaves. Spread the mushroom paste on the tenderloin and place the tenderloin on top of the layered pastry. Roll up the tenderloin into the pastry, forming a roll. Leave the edges open in order to allow steam to escape during baking. Brush the top of the pastry roll with a beaten egg and bake at 185 °C for about 20 minutes until golden. Cut into portions and serve with mashed potatoes.

1 portion = 100 g of raw meat
= **64 g sous-vide tenderloin**

From 1 packaging of Banquet
sous-vide tenderloin you'll get
approximately **17 portions**



CALCULATION

SAMPLE CALCULATION OF
COMPARISON RAW MEAT
VS. SOUS-VIDE

RAW MEAT
7,19 €/kg



1 kg

BAKED MEAT
 $7,19 : 0,64 = 11,24 \text{ €/kg}$



-36 %

THE PRICE
OF ONE SLICE
64 g = **0,72 €**

100 g slice of raw meat
= 64 g slice of baked meat

709201
Turkey breast
sous-vide



GRAVY - 15 %

SOUS-VIDE MEAT
WITHOUT GRAVY
 $8,76 : 0,85$
 $= 10,31 \text{ €/kg}$

THE PRICE
OF ONE SLICE
64 g = **0,66 €**

SOUS-VIDE MEAT
8,76 €

Prices of meat are approximated.

PORK

Sous-vide

Pork shoulder	709001	ca. 2,1 kg	🌞	
Pork collar	709002	ca. 2,4 kg	🌞	
Pork loin ribs 2 pcs	709006	ca. 1,3 kg	🌞	
Pork loin ribs with BBQ honey marinade 2 pcs	709026	ca. 1,6 kg	🌞	
Pork hind shank on the bone	709008	ca. 0,9 kg	🌞	
XL pork hind shank on the bone	709009	ca. 1,1 kg	🌞	according to availability
Pork hind shank boneless	709010	ca. 1,1 kg	🌞	
Rustic pork hind shank with the skin small	709025	ca. 1,2 kg	🌞	according to availability
Rustic pork hind shank with the skin middle	709030	ca. 1,4 kg	🌞	
Rustic pork hind shank with the skin large	709019	ca. 1,8 kg	🌞	according to availability
Pulled pork	709020	ca. 1,1 kg	🌞	
Pork tenderloin 2 pcs	709021	ca. 1,2 kg	🌞	
Pork belly boneless	709029	ca. 2,2 kg	🌞	



709006

PORK LOIN RIBS

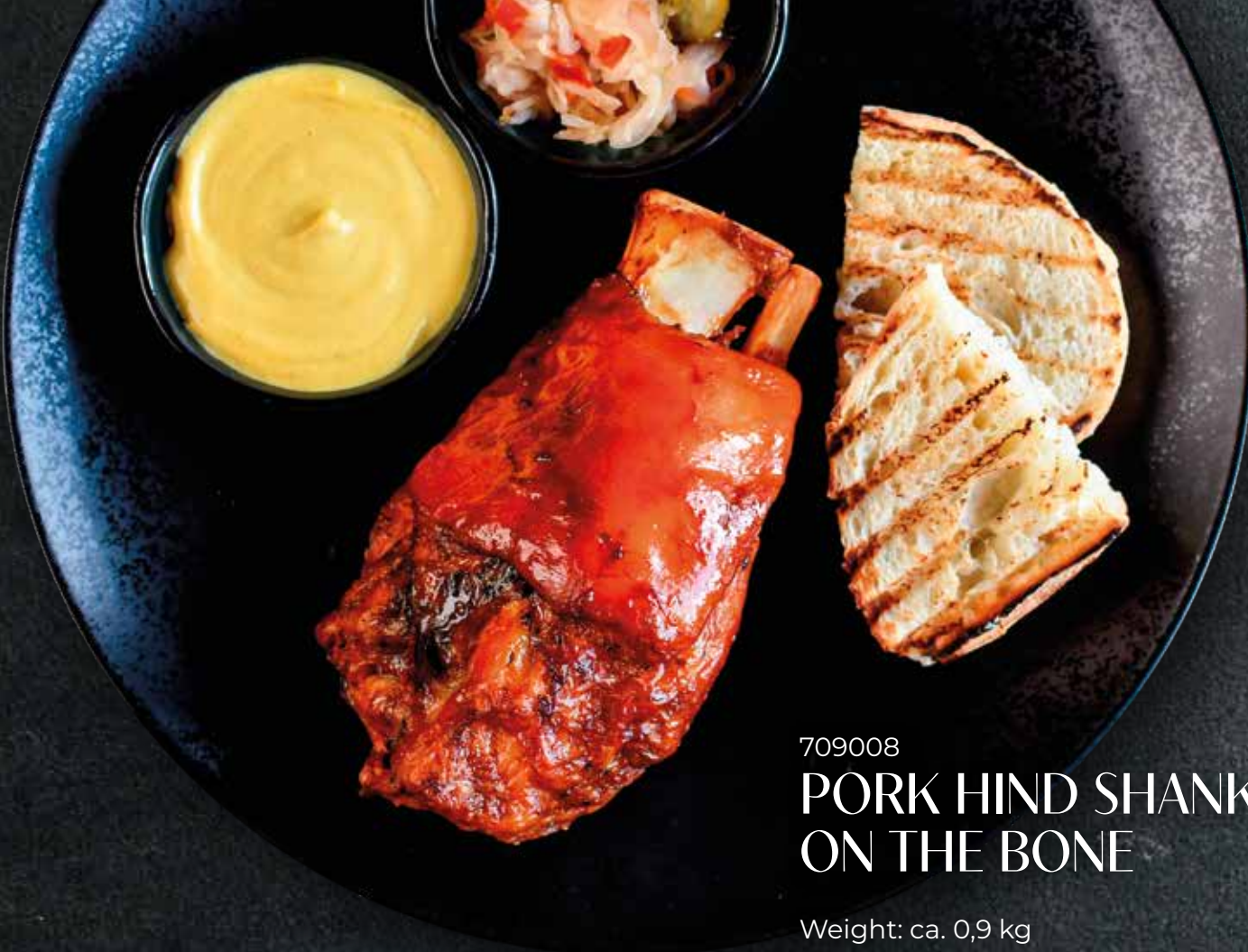
Weight: ca. 1,3 kg

Gravy: ca. 10 %

Cooking instructions:

200 °C / 15 min

Oven – Grill



709008
**PORK HIND SHANK
ON THE BONE**

Weight: ca. 0,9 kg
Gravy: ca. 15 %
Cooking instructions:
200 °C / 25 min
Oven – Grill



709020
PULLED PORK

Weight: ca. 1,1 kg
Gravy: ca. 25 %
Cooking instructions:
190 °C / 15 min
Steam – Oven – Grill

709010

PORK HIND SHANK BONELESS

Weight: ca. 1,1 kg

Gravy: ca. 15 %

Cooking instructions:

220 °C / 25 min

Oven – Grill



709030

RUSTIC PORK HIND SHANK WITH THE SKIN MIDDLE

Weight: ca. 1,4 kg

Gravy: ca. 20 %

Cooking instructions:

210 °C / 30 min

Oven – Grill

709002

PORK COLLAR

Weight: ca. 2,4 kg

Gravy: ca. 15 %

Cooking instructions:
for slices 80 °C / 15 min
Steam – Oven – Grill



709021

PORK TENDERLOIN

Weight: ca. 1,2 kg

Gravy: ca. 10 %

Cooking instructions:
80 °C / 15 min
Pan – Grill

709001

PORK SHOULDER

Weight: ca. 2,1 kg
Gravy: ca. 20 %
Cooking instructions:
for slices 80 °C / 15 min
Steam – Oven – Grill



709029

PORK BELLY BONELESS

Weight: ca. 2,2 kg
Gravy: ca. 20 %
Cooking instructions:
220 °C / 30 min
Oven – Grill



BEEF

Sous-vide



Beef chuck tender	709051	ca. 2 kg	🌙
Pulled beef	709053	ca. 1,1 kg	🌙
Beef cheeks with root vegetables	709054	ca. 2,6 kg	🌙
Beef ribs 2 pcs	709057	ca. 2 kg	🌙
Beef goulash	709058	1 × 3 kg	🌙



709053

PULLED BEEF

Weight: ca. 1,1 kg
Gravy: ca. 35 %
Cooking instructions:
180 °C / 15 min
Steam – Oven – Grill

709054

BEEF CHEEKS WITH ROOT VEGETABLES

Weight: ca. 2,6 kg
approx. 50 % sauce with root
vegetables included
or without vegetables
Cooking instructions:
120 °C / 15 min
Steam – Oven



709051

BEEF CHUCK TENDER

Weight: ca. 2 kg
Gravy: ca. 35 %
Cooking instructions:
for slices 80 °C / 15 min
Steam – Oven – Grill



709058

BEEF GOULASH

Weight: 1 × 3 kg

Gravy: ca. 2/3

Cooking instructions:

80 °C / 15 min

Steam – Pot



709057

BEEF RIBS

Weight: ca. 2 kg

Gravy: ca. 20 %

Cooking instructions:

120 °C / 20 min

Oven – Grill

ROULADES

Sous-vide



Chicken roulade 2 pcs	709401	ca. 2 kg	☀
Chicken roulade with bacon and spinach 2 pcs	709402	ca. 2,4 kg	☀
Italian chicken roulade with dried tomatoes 2 pcs	709409	ca. 2,2 kg	☀
Pork roulade with wild garlic 2 pcs	709412	ca. 2 kg	☀



709402
**CHICKEN
ROULADE
WITH BACON
AND SPINACH**

Weight: ca. 2,4 kg
Cravy: ca. 15 %
Cooking instructions:
200 °C / 20 min
Oven – Grill

709401

CHICKEN ROULADE

Weight: ca. 2 kg

Gravy: ca. 10 %

Cooking instructions:

200 °C / 20 min

Oven – Grill



709409

ITALIAN CHICKEN ROULADE WITH DRIED TOMATOES

Weight: ca. 2,2 kg

Gravy: ca. 10 %

Cooking instructions:

200 °C / 20 min

Oven – Grill





709412

PORK ROULADE WITH WILD GARLIC

Weight: ca. 2 kg

Gravy: ca. 20 %

Cooking instructions:

180 °C / 20 min

Steam – Oven – Grill

POULTRY

Sous-vide



Turkey breast	709201	ca. 2,2 kg		
Chicken wings	709252	ca. 1,6 kg		
Half chicken 1 pcs	709259	ca. 1 kg		
Duck legs confit small 6 pcs	709305	ca. 1,5 kg		
Duck legs confit middle 6 pcs	709301	ca. 1,8 kg		
Duck legs confit large 4 pcs	709306	ca. 1,7 kg		
Duck breast 6 pcs	709309	ca. 1,6 kg		
Duck legs boneless 6 pcs	709317	ca. 1,5 kg		
Duck legs for tearing 6 pcs	709316	ca. 1,4 kg		
Goose legs 4 pcs	709351	ca. 1,9 kg		seasonal product



709301
**DUCK LEGS
CONFIT MIDDLE**

Weight: ca. 1,8 kg
Gravy: ca. 30 %
Cooking instructions:
200 °C / 20 min
Oven – Grill

709252

CHICKEN WINGS

Weight: ca. 1,6 kg

Gravy: ca. 15 %

Cooking instructions:

200 °C / 10 min

Oven – Grill – Frying machine



709317

DUCK LEGS BONELESS

Weight: ca. 1,5 kg

Gravy: ca. 25 %

Cooking instructions:

190 °C / 10 min

Oven – Grill



709259

HALF CHICKEN

Weight: ca. 1 kg

Gravy: ca. 10 %

Cooking instructions:

230 °C / 15 min

Oven – Grill



709309

DUCK BREAST

Weight: ca. 1,6 kg

Gravy: ca. 20 %

Cooking instructions:

210 °C / 15 min

Pan – Oven – Grill



709201

TURKEY BREAST

Weight: ca. 2,2 kg

Gravy: ca. 15 %

Cooking instructions:

80 °C / 15 min

Steam – Oven – Grill



SPECIALITIES

Sous-vide



709101

DEER LEG

Weight: ca. 2,1 kg

Gravy: ca. 20 %

Cooking instructions:

80 °C / 15 min

Steam – Oven – Grill

Deer leg	709101	cca 2,1 kg	☀	
Rabbit legs 6 pcs	709502	cca 1,5 kg	☀	
Lamb shank 1 pc	709602	cca 0,5 kg	☀	seasonal product
Lamb shank frozen 2 pcs	207901	2 x cca 0,5 kg	❄	

709502

RABBIT LEGS

Weight: ca. 1,5 kg

Gravy: ca. 18 %

Cooking instructions:

160 °C / 15 min

Steam – Oven – Grill



207901

LAMB SHANK FROZEN

Weight: ca. 1 kg

Gravy: ca. 20 %

Cooking instructions:

140 °C / 15 min

Steam – Oven – Grill



MAIN ADVANTAGES OF SOUS-VIDE

QUALITY

- Meat is always juicy
- Certainty of sufficient heat treatment
- Strict control over the raw material handling and production process

SPEED

- Reduction of preparation time
- A predictable amount of portions always at hand
- No surprises with a fluctuation in demand

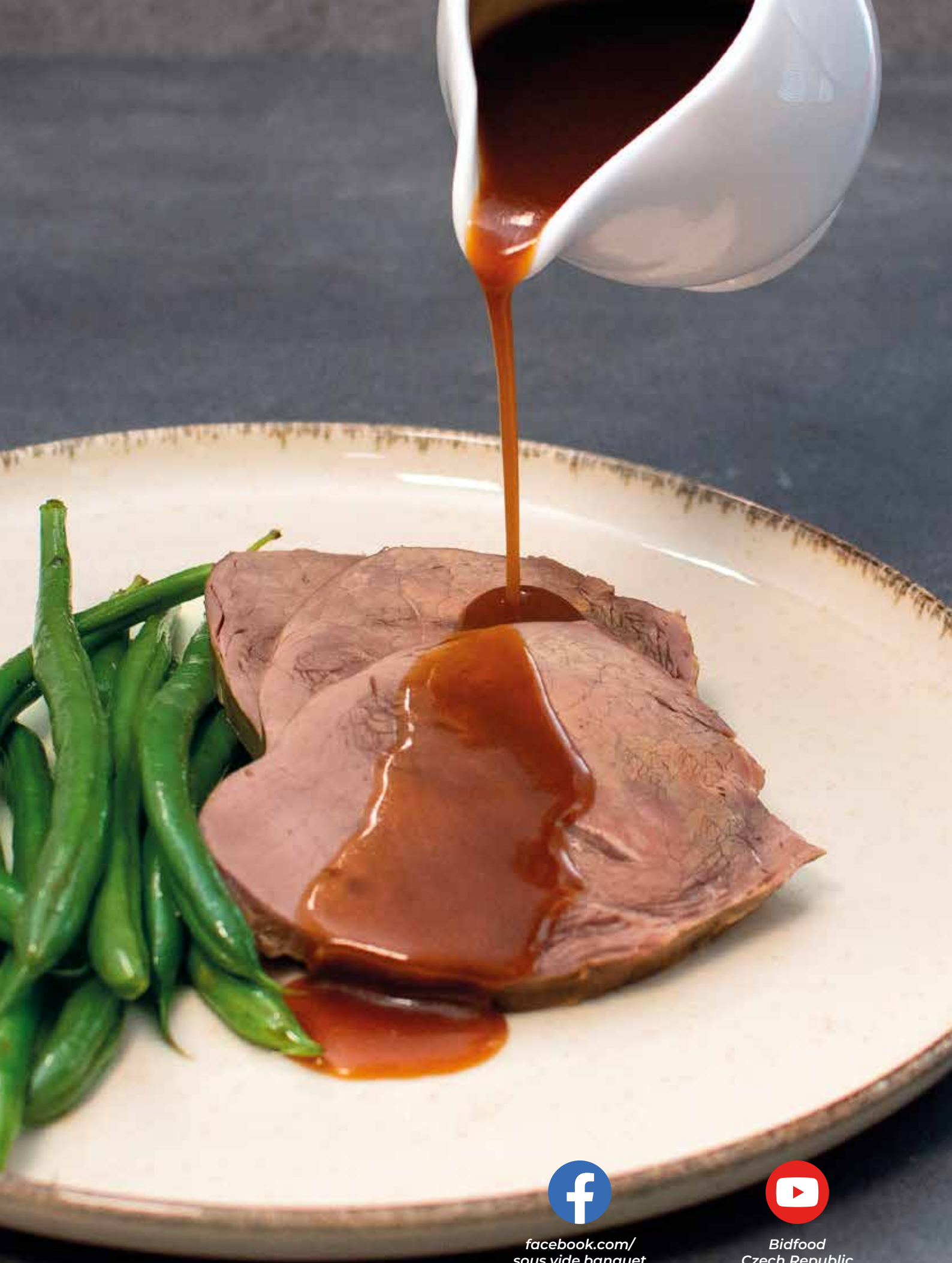
HYGIENE

- Packed in vacuum – no one is in contact with raw meat
- HACCP – elimination of cross contamination
- Veterinary check of incoming raw material

SAVING

- Time saving – short preparation time
- Money saving – lower energy and material costs
- Labour saving – less personnel, more portions





[facebook.com/
sous.vide.banquet](https://facebook.com/sous.vide.banquet)



[Bidfood
Czech Republic](https://www.youtube.com/Bidfood)



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export@bidfood.cz