



KÜHLMANN

Good taste is
very easy:
use nothing
but the best!

Oscar Wilde



We've got something for you!



NEW to our
product range



bake-stable and
frost-resistant
















vegetarian|vegan



MSC-certified

The designations above provide you with additional information about the features of our products. You can find an up-to-date overview of the products made using ingredients with allergenic potential (according to the EU classification), plus additional useful product information at: <http://kuehlmann.de/downloads>

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Content

We love the taste of home!

Delicatessen products are the pride of our family. With a long tradition. Going back to 1912.

As a family-owned and independent company, we have been dedicated to producing sustainable products since 1912. It's our life. Throughout our company's history, spanning more than a century, we have developed specific principles and practices that consistently target sustainable economic development. Every day, over 650 employees ensure that our customers enjoy only the very best products with specially selected ingredients.





Empty plates never lie

Dan Barber



What's on your plate?

On the following pages, you can look forward to our latest creations, improved recipes, and of course the familiar products that have been loved and enjoyed for years. At Kühlmann, it's a given for us to continuously develop our products to provide you and your customers with appetizing, trendy, and high-quality food.



Our new products



New recipes and creations that will make your mouth water

With its feast of delicious ideas, our 2018 Gourmet Catalog won't disappoint you. Our product development team has once again done a great job coming up with new products and improving existing ones.

Our new delicatessen salads, Middle Eastern salads, and naturally our new antipasti creations promise many new moments of indulgence. Don't miss it!



Yellow lentil spread

A new creamy vegetable spread with yellow lentils as the main ingredient – contains no cream cheese or mayonnaise
↑ Page 44

Chicken salad Saigon

A modern Asian interpretation of chicken salad, with roasted chicken breast and bell peppers
↓ Page 33



Sweet potato spread

A new creamy vegetable spread with sweet potatoes as the main ingredient – contains no cream cheese or mayonnaise
↑ Page 45

**Cooks never
make mistakes.
They just create
new recipes!**

Elizabeth Briggs

Guacamole

Fruity and fresh avocado spread containing 88% avocado, deliciously seasoned with tomatoes, limes, garlic, and chili powder
→ Page 45



Freshness for the table

Our colorful new vegetable spreads don't just look gorgeous, they taste absolutely delectable and can be used in a broad variety of ways. Classic use as a spread for sandwiches and canapés, as a dip with vegetables or crackers, and to add a finishing touch to burgers and wraps. Get creative with our products!

We've provided some ideas starting on page 54.

Take a culinary voyage with our new chicken salads and antipasti. Accompany us to faraway Asia or the Mediterranean.



Chicken salad Bangkok

A light chicken salad, with roasted fillet of chicken breast and lots of vegetables like white cabbage and bell peppers – plus pineapple, ginger, and curry to provide the special touch of Thailand

←Page 33



Olive and tomato medley

Firm green olives and semi-dried tomatoes, sweetened with figs – unique flavors reminiscent of the Mediterranean sun

↑ Page 13

Seafood medley Mediterraneo

An authentic Mediterranean seafood composition in our three-chambered bowl: octopus, slices of octopus tentacle, and shrimp with grilled bell peppers, lemon, garlic, and herbs

→Page 13



Red beet spread

A new creamy vegetable spread with red beets as the main ingredient – contains no cream cheese or mayonnaise

↑Page 44

A variety of Middle Eastern flavors

Bulgur salad Casablanca

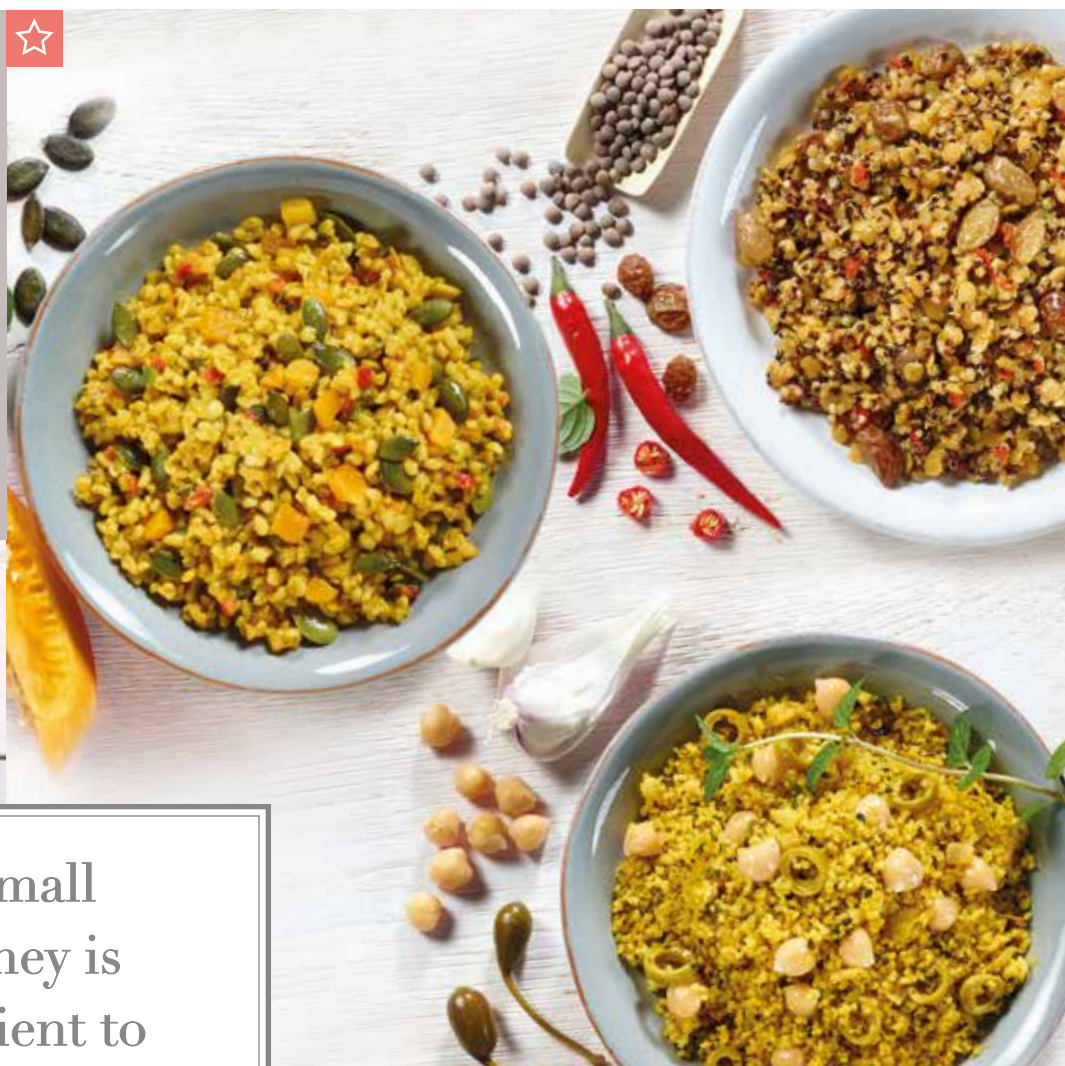
Fresh and juicy bulgur salad with pumpkin and pumpkin seeds, with the Middle Eastern flavors of anise, garlic, cinnamon, and curry.

→ Page 30

Red bulgur salad

Savory bulgur with bell peppers and zucchini, seasoned with fresh herbs.

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A small
journey is
sufficient to
recreate the world
and ourselves!

Marcel Proust

Quinoa and mango salad

Quinoa with crisp diced vegetables, seasoned with the sweetness of mango, spicy peppadew, and a slight hint of ginger.

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Quinoa salad Dubai

Quinoa salad with lentils, mixed with honey, raisins, and roasted almonds – with a touch of sweetness.

↗ Page 30

Couscous salad Tunis

A fluffy couscous salad with chickpeas, capers, and black sesame seeds, seasoned with herbs and lemon.

↗ Page 30

New specialties complete our Middle Eastern product range and offer indulgence reminiscent of 1001 Arabian Nights!

Bulgur, quinoa, and couscous salads put you right in line with current food trends. They are easy to digest and can be combined with all kinds of dishes. With its natural, savory flavor, hummus enhances the taste of all kinds of foods and is an established ingredient in many kitchens today. In response to our customers' wishes, we have expanded our existing range with fresh bulgur, couscous, and quinoa salads, plus a spicy hummus.

How about a taste? Order now from our extensive Middle Eastern product range!



Chickpea salad with lentils and mint

Chickpeas, red lentils, and colorful diced vegetables in a Middle Eastern marinade, with the flavors of cumin, coriander, fresh mint, and a hint of ginger.

↑ Page 29

Couscous and red beet salad

A delicately flavorful teaming of couscous with red beets, velvety cream cheese made from goat's milk, and the fresh, fruity taste of apples.

→ Page 29



Classic hummus

Savory hummus made with chickpeas and sesame seeds with olive oil, spices, and just a hint of garlic.

→ Page 46

Middle Eastern-style Hummus

The taste of the Middle East with chickpeas and sesame seeds, seasoned with spices such as cayenne, nutmeg, cumin, ginger, and cinnamon.

→ → Page 46



Spicy hummus

A Middle Eastern specialty made with chickpeas and sesame seeds, with the spicy seasoning of paprika and sambal oelek.

↓ Page 46



Bulgur salad Maghreb

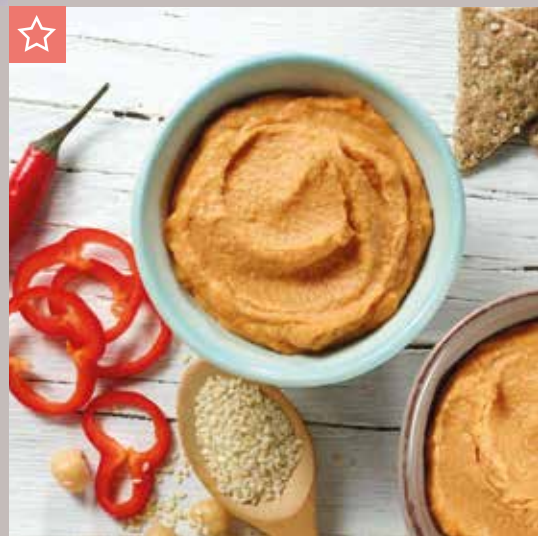
A Middle Eastern salad with chickpeas, carrots, zucchini, eggplant, tomatoes, and onions.

↖ Page 30

Bulgur salad Salam

Bulgur with onions, raisins, and cranberries in a vinegar and oil dressing.

← Page 30



Antipasti



Antipasto (Italian for “before the meal”) is the name Italians have for “appetizer.” The antipasti typically found in Italian cuisine are small dishes served as a prelude to a menu of several courses.

In keeping with the Italian spirit, we offer a variety of classic and our own unique antipasti specialties. High quality and a sustainable selection of ingredients are very important to us. Buon appetito!



Colorful olive assortment
Page 11



Chili sweets

Crisp bell peppers with a zesty spiciness and slight sweetness, stuffed with savory paprika cream cheese.

Item no.: 86306 PU: 1.0 kg



Honey peppers

Kühlmann's sun-drenched orange bell peppers – sweet, juicy peppers stuffed by hand with spicy honey and mustard cream cheese.

Item no.: 86307 PU: 1.0 kg



Cream cheese-stuffed mushrooms

Mushroom caps stuffed with savory pepper cream cheese.

Item no.: 86315 PU: 1.0 kg



Cocktail tomatoes

Tomatoes stuffed with savory cream cheese.

Item no.: 86314 PU: 1.0 kg



Spicy hot green peppers

Chili peppers stuffed with cream cheese.

Item no.: 86317 PU: 1.0 kg



Patty pan squash, with a spicy stuffing

Mini squashes stuffed with velvety ajvar cream cheese.

Item no.: 86332 PU: 1.0 kg



Peppadews™

Delicious and flavorful cascabel chili peppers stuffed with cream cheese. (Peppadews™ – the original)

Item no.: 86333 PU: 1.0 kg



Spicy little florina peppers

Red bell peppers filled with mouth-watering cream cheese.

Item no.: 86336 PU: 1.0 kg



Peppacaps

Cascabel chili peppers stuffed with velvety cream cheese.

Item no.: 86390 PU: 1.0 kg



Grape leaves

Blanched grape leaves filled with a Mediterranean-flavored rice mixture.

Item no.: 86337 PU: 1.0 kg



Stuffed sun-dried tomatoes

Tomatoes in a balsamic and herb marinade, stuffed with cream cheese.

Item no.: 86340 PU: 1.0 kg





Sun-dried Italian tomatoes

Tomatoes tossed with balsamic vinegar and Mediterranean herbs.

Item no.: 86319 PU: 1.0 kg



Grilled zucchini slices

Zucchini slices, grilled and marinated in a mild oil.

Item no.: 86320 PU: 1.0 kg



Grilled eggplant slices

Eggplant slices, grilled and marinated in a mild oil.

Item no.: 86321 PU: 1.0 kg



Grilled mushrooms

Mushrooms, grilled, pickled, and seasoned with a delicious herb oil.

Item no.: 86322 PU: 1.0 kg



Balsamic vinegar onions

Italian onions seasoned with a mild balsamic vinegar.

Item no.: 86328 PU: 1.0 kg



Grilled red and yellow pepper fillets

Grilled red and yellow bell pepper fillets, seasoned with Mediterranean flavors.

Item no.: 86358 PU: 1.0 kg



Artichoke hearts

Artichoke hearts with a hint of lemon in a mild oil dressing with herbs.

Item no.: 86324 PU: 1.0 kg



Semi-dried tomatoes

Tomatoes, semi-dried, in a Mediterranean marinade of high-quality oil and aromatic herbs.

Item no.: 86302 PU: 1.0 kg

Antipasti

Just like in Italian cuisine, antipasti are a permanent fixture of our product range. Our quality control team is unswervingly committed to consistent quality and taste.





Olive and tomato medley

Firm green olives and semi-dried tomatoes, sweetened with figs.

Item no.: V86396 PU: 1.0 kg



Green olives, stuffed with cream cheese

Olives stuffed with cream cheese and herbs.

Item no.: 86316 PU: 1.0 kg



Green olives with basil

Pitted olives seasoned with basil.

Item no.: 86325 PU: 1.0 kg



Exquisite jet-black olives

Blackened Greek olives, pitted, with a mild flavor.

Item no.: 86326 PU: 1.0 kg



Black and green olives

Assortment of blackened and green olives, garlic-free.

Item no.: 86342 PU: 1.0 kg



Colorful olive assortment

A mix of green and black olives (pitted) and large, lush green Nocellara olives (pitted) from Sicily.

Item no.: 86308 PU: 1.0 kg



Black olives

Blackened olives stuffed with cream cheese, with a taste of the Mediterranean.

Item no.: 86343 PU: 1.0 kg





Quattro Formaggi array of cheese

Mild, natural feta cheese with pesto, ajvar, parsley, and a paprika dressing.

Item no.: 86360 PU: 1.5 kg



Misto olive trio

Mammoth olives stuffed with almonds, paprika paste, and garlic.

Item no.: 86364 PU: 1.5 kg



Misto Roma

Sun-dried tomatoes, grilled zucchini slices, and grilled herb mushrooms, marinated in herbs and olive oil.

Item no.: 86368 PU: 1.5 kg



Antipasti skewers Tuscany

1: Florina peppers stuffed with blackened olives and cream cheese. / 2: Green olives stuffed with paprika paste, stuffed peppacaps, and blackened olives. / 3: Balsamic onions, sun-dried tomatoes, and green olives.

Item no.: 86350 PU: 1.0 kg



Misto Rhodos

Sun-dried cocktail tomatoes, combined with red and green chili peppers, stuffed with a velvety cream cheese filling.

Item no.: 86369 PU: 1.5 kg



Misto Premio

Cascabel chili peppers, chili peppers, and sun-dried tomatoes, all deliciously stuffed.

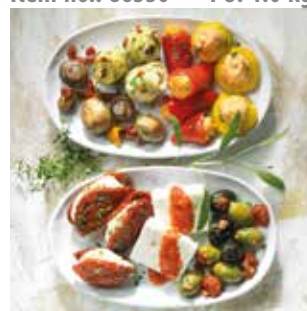
Item no.: 86372 PU: 1.5 kg



Misto Tricolore

3-chambered bowl: honey peppers stuffed with mustard-honey cream cheese, green bell peppers stuffed with ajvar cream cheese, and spicy little florina peppers stuffed with cream cheese.

Item no.: 86365 PU: 1.5 kg



Perfect party fare

Chili sweets, feta cheese in a spicy marinade, stuffed sun-dried tomatoes, marinated artichokes, olives marinated in tomatoes, spicy stuffed mini squashes, and grilled mushrooms.

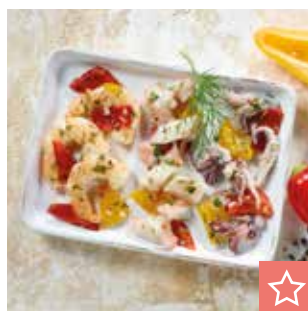
Item no.: 86388 PU: 1.5 kg



Party platter

Stuffed Peppadews™, green chili peppers, bell peppers, mushrooms, basil olives, balsamic onions, and sun-dried tomatoes.

Item no.: 86373 PU: 1.5 kg




Seafood medley Mediterraneo

Octopus, slices of octopus tentacle, and shrimp with grilled bell peppers, lemon, garlic, and herbs.

Item no.: V86375 PU: 1.5 kg



Antipasti



No pleasure
is temporary
because the
impression it
leaves is
permanent.

Johann Wolfgang von Goethe

BBQ salads



Our delicious and hearty BBQ salads are the perfect thing to complete your BBQ buffet, appealing to a wide range of buyers and making mouths water among meat lovers and vegetarians alike. Don't miss out on these treats – try them and see for yourself!

NOW available in a practical 1 kg container!



Farmer's salad Kentucky
Page 17



Pasta salad Texas

Classic penne noodles with finely chopped beef, mixed with bell peppers and beans in a creamy dressing.

Item no.: 26400 PU: 1.0 kg



Potato salad Oklahoma

Diced potatoes boiled in their jackets, with fresh vegetables and spring onions in a savory mayonnaise dressing.

Item no.: 26200 PU: 1.0 kg



Farmer's salad Kentucky

A crisp mix of carrot and celeriac, tossed with corn and pineapple in a creamy dressing of fig mustard and honey.

Item no.: 26100 PU: 1.0 kg



Bean salad Alabama

A colorful array of beans in a savory dressing of mustard and honey. German-style bacon gives it a smoky touch.

Item no.: 26000 PU: 1.0 kg



Tailored to the smoky aromas of a good barbecue buffet, our barbecue salads are the perfect thing to ensure a memorable BBQ experience.



Cabbage and potato salads



Salads with potatoes and white cabbage have always been a part of good home cooking where we come from. But that doesn't mean you don't need the necessary finesse to prepare them. You can rely on our years of experience. Your customers will love the taste.



Southern German-style potato salad
Page 19



Spreewald potato salad with German-style bacon

Potatoes with bacon and onions in a dressing of vinegar, oil, and egg yolk.

Item no.: 11100 PU: 1.0 kg
Item no.: 11103 PU: 3.0 kg
Item no.: 11105 PU: 5.0 kg



Potato salad with vinegar and oil

Thin potato slices seasoned with onions, chives, herb vinegar, and mustard.

Item no.: 28600 PU: 1.0 kg
Item no.: 28605 PU: 5.0 kg



Potato salad Berlin-style

Potatoes boiled in their jackets, chives, and onions in a light mayonnaise dressing containing yogurt.

Item no.: 25300 PU: 1.0 kg
Item no.: 25305 PU: 5.0 kg



Delicious potato salad

Potatoes, eggs, pickled cucumbers, and bologna sausage in a delicious creamy mayonnaise dressing.

Item no.: 30800 PU: 1.0 kg
Item no.: 30803 PU: 3.0 kg
Item no.: 30805 PU: 5.0 kg



Home-style potato salad

Potatoes, eggs, and ring bologna in a mild mayonnaise.

Item no.: 11900 PU: 1.0 kg
Item no.: 11905 PU: 5.0 kg



Grandma's potato salad

Potatoes, eggs, and pickled cucumbers seasoned with mayonnaise and onions.

Item no.: 51200 PU: 1.0 kg
Item no.: 51203 PU: 3.0 kg
Item no.: 51205 PU: 5.0 kg



Southern German-style potato salad

Potatoes, pickled cucumbers, and onions in a hearty vinegar and oil marinade.

Item no.: 55905 PU: 5.0 kg



Potato and cucumber salad

Diced potatoes boiled in their jackets, and cucumbers with spring onions and fresh dill in a mayonnaise dressing.

Item no.: 13000 PU: 1.0 kg





The kitchen
is the
heart of
the home.

Proverb



Holstein-style cabbage salad

White cabbage, fresh green bell peppers, and finely chopped onions.

Item no.: 10100 PU: 1.0 kg

Item no.: 10103 PU: 3.0 kg

Item no.: 10105 PU: 5.0 kg



American raw veggie salad

White cabbage, crisp carrot and bell pepper strips in a fresh and fruity cream dressing, seasoned with lemon.

Item no.: 11400 PU: 1.0 kg



Raw veggie salad, Southern German-style

Finely sliced white cabbage, crisp pickled cucumbers, and fresh carrot and bell pepper strips in a classic vinaigrette.

Item no.: 15900 PU: 1.0 kg



Coleslaw

Fresh vegetables to snack on: white cabbage salad and baby carrots in a fruity mayonnaise seasoned with orange juice.

Item no.: 28800 PU: 1.0 kg



Savory cabbage salad

White cabbage, bell peppers, and onions in a vinegar and oil dressing.

Item no.: 46100 PU: 1.0 kg

Item no.: 46105 PU: 5.0 kg

Cabbage and potato salads



Our Southern German-style raw veggie salad gives you that typical, delicious German beer garden taste anywhere you eat it! The perfect addition to any meal.

Pasta and cheese salads



Cheese and pasta are incredibly versatile ingredients that can be beautifully combined with other foods and enjoyed by all. Choose from our wide selection of carefully composed recipes. Always a treat!



Tomato and mozzarella pasta
salad
Page 25



Swabian-style pasta salad

Elbow macaroni, tasty bologna sausage, and baby peas in a creamy mayonnaise dressing.

Item no.: 12000 PU: 1.0 kg
Item no.: 12003 PU: 3.0 kg



Tortellini salad Verona

Fresh tortellini, broccoli, and ham, in a delicious and creamy basil mayonnaise.

Item no.: 13700 PU: 1.0 kg



Colorful pasta salad

Colorful spiral noodles with fresh red and green bell peppers, tender young corn, and onions in a clear dressing.

Item no.: 28100 PU: 1.0 kg



Thai noodle salad

Ribbon noodles in an Asian red pepper dressing. With chicken breast, carrot strips, fresh cucumbers, leeks, wood ear mushrooms, and yellow and red bell peppers.

Item no.: 36100 PU: 1.0 kg



Mediterranean pasta salad

Penne noodles in a savory pesto dressing. With fresh and semi-dried tomatoes, grilled yellow bell peppers and fresh red bell peppers.

Item no.: 36200 PU: 1.0 kg



Wok noodle salad

Ribbon noodles, white cabbage strips, edamame, carrots, zucchini, and bell peppers in a spicy, savory dressing, seasoned with black sesame seeds and curry.

Item no.: 40300 PU: 1.0 kg



Pasta salad with red pesto

Penne noodles and sun-dried tomatoes, even more exquisite. Grilled bell peppers, basil, and cream perfectly round off the yogurt-based creamy salad dressing.

Item no.: 55400 PU: 1.0 kg



Spaghetti salad Italia

Delicious spaghetti with bell peppers and olives, with the Mediterranean flavor of green pesto and pine nuts.

Item no.: 34600 PU: 1.0 kg



Bell pepper pasta salad

Penne noodles with crisp bell pepper strips in a light, yogurt-based cream sauce, seasoned with white balsamic vinegar.

Item no.: 34700 PU: 1.0 kg





Ravioli salad with forest mushrooms

Ravioli with a savory mushroom filling and a selection of forest mushrooms in a light herb mayonnaise, with cashews and spring onions.

Item no.: 10900 PU: 1.0 kg



Greek salad

White cheese, strips of bell peppers and leeks, olives, and onions in a savory vinaigrette.

Item no.: 11300 PU: 1.0 kg



Shepherd salad Arcadia

Mild feta cheese, fresh bell pepper pieces, onions, leeks, and olives in a savory vinaigrette.

Item no.: 12100 PU: 1.0 kg



Bern-style cheese salad

Gouda, pineapple, fresh cucumbers, bell peppers, and onions in a mild, creamy mayonnaise dressing.

Item no.: 13500 PU: 1.0 kg

Pasta and cheese salads

Pasta and cheese are probably two of the most successful foods there are. They originally made their way around the world from Asia and Europe, and are now found on tables everywhere. Their versatility and diversity when combined with other ingredients is unparalleled.

We are making a small but delicious contribution with our salad creations. Adding something special to every menu.



If you really
love your guests,
you'll put a lot
of effort into
your food!

Proverb





Shepherd's salad

White cheese, tomatoes, pickled cucumbers, and leeks in a mild, creamy yogurt dressing.

Item no.: 18700 PU: 1.0 kg



Tyrolean cheese salad

Emmental cheese, ham, pickled cucumbers, bell peppers, and crisp apples, with a savory cream dressing.

Item no.: 37300 PU: 1.0 kg



Tomato and mozzarella pasta salad

Pasta with semi-dried tomatoes, fresh zucchini, fresh mozzarella, and garlic in a flavorful basil dressing.

Item no.: 35900 PU: 1.0 kg



Peloponnesian farmer's salad

White cheese, tomatoes, cucumber pieces, black olives, and mild bell peppers in a light vinaigrette.

Item no.: 51800 PU: 1.0 kg



Super-fresh salads



Superfoods, clean eating, protein shakes ... the healthy food trend keeps on growing. Make your own statement with light, natural salads. With no added preservatives, colors, or flavorings, these salads taste like homemade. There is something for everyone in this range of exciting products!



Red bulgur salad
Page 27



Carrot, apple, and mango salad

A composition of fresh carrots with juicy apples and mango, tastefully seasoned with a hint of chili, curry, and mint.

Item no.: 5422 PU: 1.0 kg



Red bulgur salad

Flavorful bulgur with bell pepper and zucchini, seasoned with fresh herbs.

Item no.: 5425 PU: 1.0 kg



Quinoa and mango salad

Quinoa with crisp diced vegetables, seasoned with the sweetness of mango, spicy peppadew, and a slight hint of ginger.

Item no.: 5420 PU: 1.0 kg



Ultra-fresh = It doesn't get fresher than this!

It's as if you just chopped up everything yourself – our ultra-fresh salads are delightfully natural.

- No added preservatives, colorings, or flavorings
- Ready-to-eat, for your salad bar
- Fresh, artisanal appearance
- Taste like homemade



Veggie salads



Using the bright colors of nature, we've whipped up a wide variety of salad creations for you and your customers to put on the table. As a main course or side dish, for big or little appetites – there is something here for everyone.



Colorful bean salad
Page 29



Chickpea salad with lentils and mint

Chickpeas, red lentils, and colorful diced vegetables in a Middle Eastern marinade, flavored with cumin, coriander, a hint of ginger, and fresh mint.

Item no.: 10700 PU: 1.0 kg



Deli salad Waldorf-style

Flavorful celeriac, juicy apples, sweet mandarin oranges, pineapple, and hazelnuts in a creamy mayonnaise dressing.

Item no.: 11200 PU: 1.0 kg



Pear and bean salad with smoked pork

A combination of pears, edamame, and smoked pork in a light yogurt and mayonnaise dressing with the flavor of rendered bacon.

Item no.: 12600 PU: 1.0 kg



Melon and cucumber salad Napoli

Charentais melons and cucumber bites, seedless, in a yogurt and dill dressing.

Item no.: 10400 PU: 1.0 kg



Broccoli and ham salad Garda

Crisp broccoli, hearty ham, delicious tomatoes, tender corn, fresh bell peppers, apples, and onions in a mayonnaise dressing.

Item no.: 13200 PU: 1.0 kg



Colorful bean salad

Three kinds of beans – white, black, and green beans with edamame, finely diced vegetables, spicy course ground mustard, and an herb and honey vinaigrette.

Item no.: 13900 PU: 1.0 kg



Parsnip salad

Crisp diced parsnips combined with fresh, fruity apples and pumpkin in a dressing of honey, Dijon mustard, and parsley.

Item no.: 14500 PU: 1.0 kg



Couscous and red beet salad

A delicately flavorful teaming of couscous with red beets, velvety cream cheese made from goat's milk, and the fresh, fruity taste of apples.

Item no.: 54600 PU: 1.0 kg



Mexican salad Cancun

Fresh bell peppers, crisp pickled cucumbers, kidney beans, and tender corn, perfectly seasoned in a savory vinaigrette.

Item no.: 10600 PU: 1.0 kg



Colorful lentil salad

Lentils, bell peppers, fresh celery, leeks, carrots, and parsley in a clear dressing.

Item no.: 44000 PU: 1.0 kg



Indian rice salad

Rice in a curry and yogurt dressing with chicken breast, peaches, grilled red and yellow bell peppers, peas, and spring onions.

Item no.: 36300 PU: 1.0 kg



Italian bean salad Bologna

White beans with red onions and fresh tomatoes in a balsamic and herb dressing.

Item no.: 25400 PU: 1.0 kg



Astoria salad Waldorf-style

Fragrant celeriac, fruity and sweet pineapple, mandarin oranges, apples, and select almonds in a delicious and creamy mayonnaise dressing.

Item no.: 14100 PU: 1.0 kg



Vitality salad

Fresh, colorful bell peppers, cucumbers, apples, tomatoes, and radishes in a vinaigrette that won't weigh you down.

Item no.: 15700 PU: 1.0 kg



Bulgur salad Maghreb

A Middle Eastern salad with chickpeas, carrots, zucchini, eggplant, tomatoes, and onions.

Item no.: 18500 PU: 1.0 kg



Bulgur salad Salam

Bulgur with onions, raisins, and cranberries in a vinegar and oil dressing.

Item no.: 18600 PU: 1.0 kg



Couscous salad Tunis

A fluffy couscous salad with chickpeas, capers, and black sesame seeds, seasoned with herbs and lemon.

Item no.: V17900 PU: 1.0 kg



Bulgur salad Casablanca

Fresh and juicy bulgur salad with pumpkin and pumpkin seeds, with the Middle Eastern flavors of anise, garlic, cinnamon, and curry.

Item no.: V17600 PU: 1.0 kg



Quinoa salad Dubai

Quinoa salad with lentils, artistically flavored with honey, raisins, and candied almonds – with a slightly sweet touch.

Item no.: V17200 PU: 1.0 kg



Mushroom salad

Mini mushrooms, sheathed woodtuft mushrooms, chanterelles, hearty celery, and leeks in a savory herb vinaigrette.

Item no.: 26900 PU: 1.0 kg

Veggie salads

Slicing and dicing, chopping without stopping! Our veggie experts are at it every day, producing incredible amounts of fruits and vegetables, perfectly prepared for use in our huge range of salads. Look forward to our unchanging high quality and taste.





Creamy cucumber salad

Fresh, peeled cucumber slices in a flavorful white sauce with crème fraîche and yogurt.

Item no.: 41600 PU: 1.0 kg



Leek and fruit salad Tuscany

Leeks, apples, eggs, celeriac, mandarin oranges, and pineapple in a delicious and creamy mayonnaise dressing.

Item no.: 52200 PU: 1.0 kg



Black salsify salad

Flavorful black salsify and boiled ham in a savory dressing with crème fraîche and cream.

Item no.: 23700 PU: 1.0 kg



Leek and ham salad

Leeks, ham, finely chopped apples, yogurt, and eggs in a smooth and creamy mayonnaise dressing.

Item no.: 46500 PU: 1.0 kg



Broccoli salad

Broccoli, ham, mushrooms, tomatoes, and tender young corn in a creamy mayonnaise dressing.

Item no.: 52500 PU: 1.0 kg



Premium farmer's salad

Crisp carrots and thin celery strips in a tasty cream dressing, seasoned with orange juice.

Item no.: 12800 PU: 1.0 kg



Bean salad Frisian-style

Green beans and finely chopped onions in a clear dressing.

Item no.: 49400 PU: 1.0 kg



Grandma's cucumber salad

Peeled cucumber slices, fresh and crisp, in a clear dill dressing.

Item no.: 26600 PU: 1.0 kg



Chicken and egg salads



For these salads, it doesn't matter whether it was the chicken or the egg that came first. Taste takes priority over everything else here. These delightful culinary treats are sure to convince both you and your customers.





Indonesian chicken breast salad Bali

Chicken breast, pineapple, mushrooms, and asparagus in a creamy curry mayonnaise dressing.

Item no.: 11700 PU: 1.0 kg



Chicken salad Tivoli

Tender chicken, pineapple, and mandarin oranges, and delicious mushrooms and asparagus in a luxuriously creamy mayonnaise dressing.

Item no.: 11800 PU: 1.0 kg



Premium chicken salad

Diced chicken breast prepared with mushrooms, pineapple, mandarin oranges, asparagus, and celeriac – with an exquisite mayonnaise dressing offering the final touch.

Item no.: 13600 PU: 1.0 kg



Mango and chili chicken breast fillet

Roasted chicken breast with green asparagus, fresh mango, and a hint of chili – with an exquisite mayonnaise dressing for a finishing touch.

Item no.: 26300 PU: 1.0 kg



Chicken fillet Tuscany

Strips of roasted chicken breast, bell peppers, sun-dried tomatoes, and green olives in a balsamic vinegar and olive oil dressing.

Item no.: 32700 PU: 1.0 kg



Chicken salad with fruit

Chicken, asparagus, celeriac, mushrooms, and fruit in a tangy mayonnaise dressing.

Item no.: 49100 PU: 1.0 kg



Mediterranean chicken salad

Roasted chicken breast with yellow and red bell peppers, sun-dried tomatoes, and black olives in a delicious dressing with crème fraîche.

Item no.: 52600 PU: 1.0 kg



Thai chicken salad

Strips of grilled chicken breast, combined with diced mango, red bell peppers, and spring onions, finished with chili and ginger.

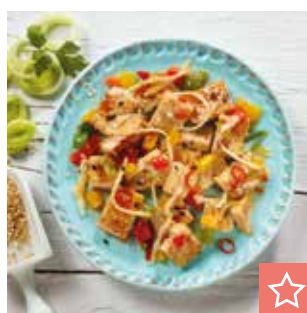
Item no.: 54300 PU: 1.0 kg



Egg salad

Slices of egg, fresh asparagus, and select mushrooms in a delicious dressing.

Item no.: 48300 PU: 1.0 kg



Chicken salad Saigon

A modern Asian interpretation of chicken salad in a clear dressing with roasted chicken breast and bell peppers, seasoned with honey, mango chutney, and sesame seeds.

Item no.: V13400 PU: 1.0 kg

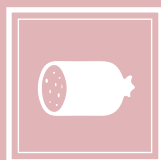


Chicken salad Bangkok

A light chicken salad with roasted fillet of chicken breast and lots of vegetables like white cabbage and bell peppers – plus pineapple, ginger, and curry to provide the special touch of Thailand.

Item no.: V18200 PU: 1.0 kg

Meat salads



These hearty German classics are enjoying renewed popularity; they're not only trendy, they're also delicious! With regional recipes and creations of our own, you're sure to find something here to satisfy your hunger for meat. A tasty treat for meat lovers!



Exquisite meat salad
Page 35



Beef salad Saxon-style

Tender beef, fresh bell peppers, pickled cucumbers, and silverskin onions in a savory and aromatic tomato sauce.

(Meat content: 34%)

Item no.: 15000 PU: 1.0 kg



Exquisite meat salad

High-quality bologna sausage and pickled cucumbers in a creamy mayonnaise dressing.

(Sausage content: 45%)

Item no.: 16300 PU: 1.0 kg



Ox muzzle salad

Now with even more top-quality ox muzzle, along with onions and chives mixed in a seasoned vinaigrette.

(Meat content: 50%)

Item no.: 19900 PU: 1.0 kg



Herb and sausage salad

High-quality bologna sausage, herbs, colorful bell pepper mix, pickled cucumbers, and onion rings in a vinegar and oil dressing.

(Sausage content: 34%)

Item no.: 28900 PU: 1.0 kg



Devil's salad

Juicy slices of German bockwurst, spicy pickled mushrooms, pickled cucumbers, and onions, marinated in a savory tomato sauce.

Item no.: 43900 PU: 1.0 kg



Meat salad Berlin-style

Bologna sausage and pickled cucumbers in a delicious, slightly sweet mayonnaise dressing.

(Sausage content: 30%)

Item no.: 44900 PU: 1.0 kg



Creamy herb and meat salad

High-quality bologna sausage, pickled cucumbers, and herbs in a delicious and creamy mayonnaise dressing.

(Sausage content: 41%)

Item no.: 48700 PU: 1.0 kg



Those who love to dig into hearty dishes will get their money's worth when it comes to our meat salads and their meat content of up to 50%.

Fish salads and seafood



Our oceans offer an infinite variety of delicacies that are absolute delights, not just in terms of taste but also for our nutritional needs. With their vitamins, minerals, and easy-to-digest proteins, fresh fish and fine seafood do their part when it comes to a balanced diet, and thanks to our recipes they taste so varied and unique that it makes our mouths water.



Premium shrimp in aioli
Page 39



Red herring deli salad Oslo

Premium herring bites, apples, and red beets in a creamy mayonnaise dressing.
(Fish content: 45%)

Item no.: 14400 PU: 1.0 kg



White herring salad

Herring bites, celeriac, pickled cucumber pieces, and onions in a mild and creamy yogurt and mayonnaise dressing.
(Fish content: 40%)

Item no.: 14700 PU: 1.0 kg



Herring salad Hamburg-style

Herring bites, apples, onions, and pickled cucumbers in a creamy mayonnaise dressing, with added yogurt and crème fraîche.
(Fish content: 50%)

Item no.: 14900 PU: 1.0 kg



Herring bites in dill

Herring bites, mustard pickles, and dill in a delicious and creamy mayonnaise dressing.
(Fish content: 50%)

Item no.: 16700 PU: 1.0 kg



Creamy herring fillets

14-16 skinless herring fillets, with an extra portion of cream and apples in a mild mayonnaise dressing.
(Fish content: 40%)

Item no.: 16802 PU: 1.0 kg



Herring salad, Sylt-style

Herring bites, tomatoes, pickled cucumbers, apples, and red onions in a creamy mayonnaise dressing.
(Fish content: 40%)

Item no.: 18000 PU: 1.0 kg



Chopped herring

Nordic-style herring, pickled cucumbers, onions, eggs, and German-style bacon in a clear dressing.
(Fish content: 52%)

Item no.: 22800 PU: 1.0 kg



Colorful herring salad

Herring bites, fresh, colorful vegetables, and apples in a mild vinaigrette.
(Fish content: 42%)

Item no.: 45000 PU: 1.0 kg



Dill bites

Herring bites and hearty onions in a creamy dill sauce with yogurt and crème fraîche.
(Fish content: 45%)

Item no.: 48400 PU: 1.0 kg



Pickled herring in dill cream

Pickled herring bites with onions, chives, dill, and parsley in a creamy herb sauce.
(Fish content: 55%)

Item no.: 12300 PU: 1.0 kg



Pickled herring Gothenburg-style

Pickled herring bites, red onions, green peppercorns, and sliced pickled cucumbers in a creamy yogurt and mayonnaise dressing.
(Fish content: 50%)

Item no.: 12900 PU: 1.0 kg



Hanseatic bites

Pickled herring bites, red and yellow bell peppers, and leeks in a delicate vinaigrette.
(Fish content: 70%)

Item no.: 17700 PU: 1.0 kg

**Pickled herring fillets in oil**

Hearty pickled herring fillets, with that good, classic taste.

Contains approx. 34 pieces
(Fish content: 2.0 kg)

Item no.: 80703 PU: 2.5 kg

**Bismarck herring**

Contains approx. 24-26 pieces
(Fish content: 2.0 kg)

Item no.: 80303 PU: 2.5 kg

**Fried herring**

Tender, juicy fried herring with tails.

Contains approx. 15 pieces
(Fish content: 1.75 kg)

Item no.: 80603 PU: 2.5 kg

**Fried herring, boneless**

Prepared and ready to eat, practically boneless, always a hearty treat.

Contains approx. 14 pieces
(Fish content: 1.75 kg)

Item no.: 80605 PU: 2.5 kg

**Pickled herring salad**

Pickled herring bites, fresh tomatoes, pickled cucumbers, and red onions in a delicious marinade.
(Fish content: 50%)

Item no.: 19100 PU: 1.0 kg

**Alaska pollock salad**

Pollock strips in a delicious and creamy mayonnaise.

Item no.: 31400 PU: 1.0 kg

**Pollock steaks in oil**

A classic snack!
(Fish content: 750 g)

Item no.: 82613 PU: 1.0 kg

Fish salads and seafood



**Rollmops bites**

Contains approx. 23 pieces
(Fish content: 0.7 kg)

Item no.: 80100 PU: 1.15 kg

**Rollmops**

Contains approx. 30-40 pieces
(Fish content: 2.0 kg)

Item no.: 80203 PU: 3.7 kg

**Herring in aspic**

Content: 8 servings
(Fish content: 0.5 kg)

Item no.: 81100 PU: 1.0 kg

**Fried herring rolls**

Contains approx. 30 pieces
(Fish content: 0.6 kg)

Item no.: 80400 PU: 1.0 kg



ZERTIFIZIERTE
NACHHALTIGE
FISCHEREI
MSC
www.msc.org/de



MSC-C-50900

Marine Stewardship Council

The sustainability seal of the Marine Stewardship Council stands for eco-conscious and sustainable fishing, which more and more companies are committing to. Kühlmann is, of course, one of the companies to do so. Many of our products are already MSC-certified, and the number is growing.



**Jumbo shrimp in garlic**

Jumbo shrimp seasoned with garlic and herbs, marinated in oil. (Shrimp content: 55%)

Item no.: 47100 PU: 1.0 kg

**Tonno sur Mer**

Tuna fish, apples, tomatoes, onions, and bell peppers.

Item no.: 73900 PU: 1.0 kg

**North Sea shrimp salad**

Fresh North Sea shrimp in a creamy mayonnaise sauce. (Shrimp content: 45%)

Item no.: 40100 PU: 1.0 kg

**Crayfish salad Italia**

Crayfish tails, broccoli, and tomatoes in a cream sauce seasoned with basil and garlic. (Crayfish content: 40%)

Item no.: 27000 PU: 1.0 kg

**Premium shrimp in dill, Scandinavian-style**

Jumbo shrimp with Marsala and a creamy dill mayonnaise sauce. (Jumbo shrimp content: 65%)

Item no.: 15100 PU: 1.0 kg

**Premium jumbo shrimp Camargue**

Jumbo shrimp with garlic in a delectable herb oil. (Jumbo shrimp content: 60%, including tail)

Item no.: 15300 PU: 1.0 kg

**Frutti di Mare, Sicilian-style**

Jumbo shrimp, octopus rings, octopus tentacles, leeks, olives, and bell peppers in an herb vinaigrette. (Seafood content: 50%)

Item no.: 17000 PU: 1.0 kg

**Premium shrimp in aioli**

Jumbo shrimp in a delicious garlic sauce. (Jumbo shrimp content: 60%)

Item no.: 16400 PU: 1.0 kg

**Shrimp cocktail Alexis**

Arctic shrimp, fruity mandarin oranges, and mushrooms in a velvety cocktail sauce. (Shrimp content: 44%)

Item no.: 18100 PU: 1.0 kg

Fish salads and seafood





Toppings, spreads and dips



The multitaskers in the kitchen. For crackers, sandwiches, and bread. Cold and hot dishes. For baking, seasoning, dipping, and as a basis for your very own creations. Take your imagination and run with it.

Our convenient solutions make everyday work in many kitchens easier, while adding just as much to the cuisine.



Basic spread
Page 43



Mustard and honey spread

A unique combination of velvety cream cheese, mustard, mango chutney, and honey.

Item no.: 36601 PU: 0.5 kg



Wild garlic spread

Cream cheese, seasoned with just the right amount of garlic, wild garlic, and oregano.

Item no.: 36701 PU: 0.5 kg



Paprika spread

Cream cheese with paprika, herbs, and just a hint of chili.

Item no.: 36901 PU: 0.5 kg



Olive and basil spread

Cream cheese with crème fraîche, olives, and basil.

Item no.: 11501 PU: 0.5 kg



Basic spread

A deliciously creamy spread made with cream cheese, crème fraîche, yogurt, and cream. Seasoned with salt and pepper, making it one of the must-have basics every kitchen needs.

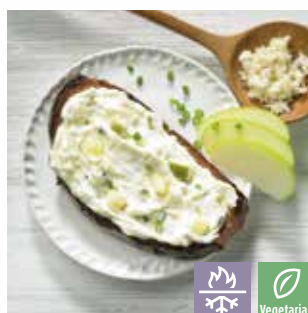
Item no.: 37501 PU: 0.5 kg



Red hot chili spread

A spread made with cream cheese and crème fraîche with cascabel chili peppers, chili peppers, and a hint of mango.

Item no.: 37601 PU: 0.5 kg



Horseradish and apple spread

A spread with a cream cheese and crème fraîche, with apples and horseradish and rounded off with chives and lemon.

Item no.: 59501 PU: 0.5 kg



Savory tomato and basil spread

Mildly seasoned spread made with delicious sour cream, quark, tomatoes, and onions, flavored with basil.

Item no.: 55101 PU: 0.5 kg



Curry spread

A spread made with cream cheese, crème fraîche, and yogurt, seasoned with curry and ginger.

Item no.: 36501 PU: 0.5 kg

**Savory shallot spread**

Delicious sour cream, mixed with quark and seasoned with shallots and spring onions.

Item no.: 55201 PU: 0.5 kg

**Peppadew™ spread**

Gourmet spread with original Peppadews™, with a sour cream and quark base.

Item no.: 56201 PU: 0.5 kg

**Yellow lentil spread**

A new velvety vegetable spread with yellow lentils as the main ingredient – contains no cream cheese or mayonnaise.

Item no.: 58201 PU: 0.5 kg

**Red beet spread**

A new velvety vegetable spread with red beets as the main ingredient – contains no cream cheese or mayonnaise.

Item no.: 58301 PU: 0.5 kg

Practically infinite possibilities to combine and use them

Bagels, rolls, and burgers – our dips, spreads, and toppings can be combined with all kinds of ingredients. Thanks to their **bake-stable and frost-resistant properties**, the majority of them are suitable for making both cold and hot dishes.





Sweet potato spread

A new velvety vegetable spread with sweet potatoes as the main ingredient – contains no cream cheese or mayonnaise.

Item no.: 58601 PU: 0.5 kg



Tuna fish sandwich spread

Creamy and delicious spread made with tuna, fruity mango, and arugula.

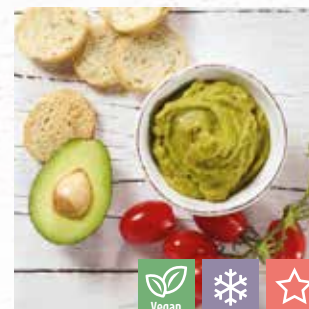
Item no.: 22401 PU: 0.5 kg



Tomato sugo bruschetta

Savory tomato chunks, basil, garlic, and diced onion in a spicy tomato and herb sauce.

Item no.: 27900 PU: 1.0 kg



Guacamole

Fruity and fresh avocado spread containing 88% avocado, deliciously seasoned with tomatoes, limes, garlic, and chili powder.

Item no.: 05428 PU: 1.0 kg



**Mayonnaise 60%**

Mayonnaise, 60% fat, contains egg yolk.

Item no.: 59310 PU: 10.0 ltr

**Yogurt cream dip**

Creamy dip with vegetable bits and a delicious yogurt flavor.

Item no.: 45400 PU: 1.0 kg

**Tzatziki**

Cream cheese and yogurt with mayonnaise, seasoned with fresh onions and garlic.

Item no.: 49800 PU: 1.0 kg

**Aioli dip**

A hearty dip with a strong garlic flavor.

Item no.: 57800 PU: 1.0 kg

**Sour cream**

Quark blended with sour cream, seasoned with select garden herbs (no garlic).

Item no.: 58800 PU: 1.0 kg

**Tricolore tapenade**

A paste containing sun-dried tomatoes and two kinds of olives. Seasoned with roasted pine nuts, capers, and basil.

Item no.: 75600 PU: 1.0 kg

**Vegetable tartare**

Finely diced vegetables in a fruity tomato and balsamic vinegar sauce with a hint of garlic.

Item no.: 39500 PU: 1.0 kg

**Remoulade**

A spread with pickled cucumbers, eggs, and herbs.

Item no.: 59200 PU: 1.0 kg

Item no.: 59205 PU: 5.0 kg

**Egg sandwich spread**

Creamy and delicious sandwich spread with egg and chives.

Item no.: 57301 PU: 0.5 kg

**Spicy hummus**

A Middle Eastern specialty made with chickpeas and sesame seeds, with the spicy seasoning of paprika and sambal oelek.

Item no.: V15401 PU: 0.5 kg

**Middle Eastern-style hummus**

The taste of the Middle East with chickpeas and sesame seeds, seasoned with spices such as cayenne, nutmeg, cumin, ginger, and cinnamon.


Item no.: 34301 PU: 0.5 kg

**Classic hummus**

Savory spread made with chickpeas and sesame seeds with olive oil, spices, and just a hint of garlic.

Item no.: 34201 PU: 0.5 kg

Toppings, spreads, and dips



Cooking is
the art of
giving
life
flavor.

Amalie

Dressings



Savory, hearty, and creamy – dressings are that special something that transforms vegetables and the like into a full-fledged salad. Our dressings are made with a finely balanced selection of ingredients, allowing you to create your own recipes quickly and easily.

Yogurt dressing
Page 49



Yogurt dressing

Dressing with plenty of extra yogurt, finished with cream and garden herbs.

Item no.: 50500 PU: 1.0 ltr



Balsamic vinegar dressing

A high-quality olive oil dressing with balsamic vinegar from Modena, seasoned with coarse mustard and honey.

Item no.: 50600 PU: 1.0 ltr



Vinaigrette

A vinegar and oil dressing with chives, parsley, dill, and spring onions. Rounded off with herb vinegar and mustard.

Item no.: 51000 PU: 1.0 ltr



French dressing

A cream-based dressing, with coarse ground Dijon mustard, tarragon vinegar, and a hint of dill.

Item no.: 50400 PU: 1.0 ltr



Desserts



Something a lot of us look forward to before the main course is even served: dessert. When done properly, it is the crowning glory of any successful meal. Our dessert classics will win over even the most demanding of connoisseurs. Sinfully delicious and worth it!



Tiramisu
Page 51



Red fruit compote, German-style

Blackberries, currants, tart cherries, blueberries, raspberries, and strawberries, finished with red wine and brandy.

Item no.: 20100 PU: 1.0 kg



Tropical dessert

Dessert with peaches, mangoes, kiwis, and exquisite papayas in a fruity orange sauce.

Item no.: 20200 PU: 1.0 kg



Chocolate mousse

Dark chocolate, egg, and cream, with a dash of brandy.

Item no.: 20300 PU: 1.0 kg



Vanilla sauce

Milk, velvety cream, and sugar, finished with genuine bourbon vanilla.

Item no.: 20400 PU: 1.0 kg



tiramisu

Layered biscuits soaked in coffee and amaretto, covered with a cream of mascarpone and egg, garnished with cocoa.

Item no.: 20600 PU: 1.0 kg



White mousse

White chocolate dessert with egg and cream, finished with rum.

Item no.: 20700 PU: 1.0 kg



Mandarin orange cream

A quark composition with mandarin oranges and cream.

Item no.: 21100 PU: 1.0 kg



Strawberry and rhubarb dessert

Strawberries and rhubarb, rounded off with a delicate vanilla flavor.

Item no.: 21200 PU: 1.0 kg



Panna cotta

A dessert specialty with fresh cream and a delicate vanilla flavor.

Item no.: 22000 PU: 1.0 kg



Manhattan fruit salad

A fruit assortment of fresh apples, pineapples, oranges, papaya balls, and grapes. Gently mixed and seasoned with vanilla.

Item no.: 22203 PU: 3.0 kg

I can resist
everything
but
temptation.

Oscar Wilde



There is nothing
like a challenge
to bring out
the best
in man.

Sean Connery

Creative cuisine



Take a look beyond what's usually on your plate and discover plenty of new recipe ideas.

Of course, our products are already enjoyable indulgences on their own, but when you add your own ideas, they take on new forms and can be adapted to fit your specific needs. We would be delighted if you would share your ideas and recipe suggestions with us, and help us to develop even more delicious products.

We look forward to working together!

TEX-MEX burger

A delicious treat combining the best and tastiest American and Mexican components.

Ingredients:

- 1 hamburger bun
- 120 g ground beef
- 50 g Bean salad Alabama (Item no.: 26000)
- 10 g lettuce
- 10 g red onions
- 2 strips of bacon (approx. 10 g)
- tortilla chips (approx. 10 g / smashed)
- 5 g arugula
- salt and pepper

How to prepare it:

1. Mix the ground beef with coarsely diced onions, salt, and pepper, form into patties, and fry.
2. Split the buns and toast both sides briefly.
3. Make a bed of lettuce and arugula on the bottom half of the bun, and then layer the onion rings and crushed tortillas on top. Put on the burger patty and spread bean salad Alabama over it.
4. Finally, top with crisp fried bacon, place the second half of the bun on top, and serve.



Bean salad Alabama

A colorful mixture of different beans in a savory dressing of mustard and honey. German-style bacon gives it a smoky flavor.

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We recommend you serve it with crispy potato wedges with fruity **Guacamole (Item no.: 5428)** as a dip.
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Pike-perch fillet with red beet spread, bacon, and a salad garnish

The fresh and colorful appetizer creation with hearty, crispy bacon.
The perfect start to a wonderful menu.

Ingredients:

- 125 g pike-perch fillet
- 2 slices bacon
- 45 g Red beet spread (Item no.: 58301)
- 85 g lettuce leaves
- 50 g Vinaigrette (Item no.: 51000)
- a little lemon juice

How to prepare it:

1. Heat the skillet and fry the bacon until crispy.
2. Debone the pike-perch fillet, season with salt, add a little lemon juice, and then fry in a medium-size skillet, starting with the skin side down.
3. Spread the red beet spread on the plate with a tablespoon.
4. Arrange the lettuce leaves as a bouquet and drizzle with a Kühlmann salad dressing of your choice.
5. Finally, arrange the crispy pike-perch on top with the skin side facing upwards.



Vinaigrette

Vinegar and oil dressing with chives, parsley, dill, and spring onions.
Rounded off with herb vinegar and mustard.

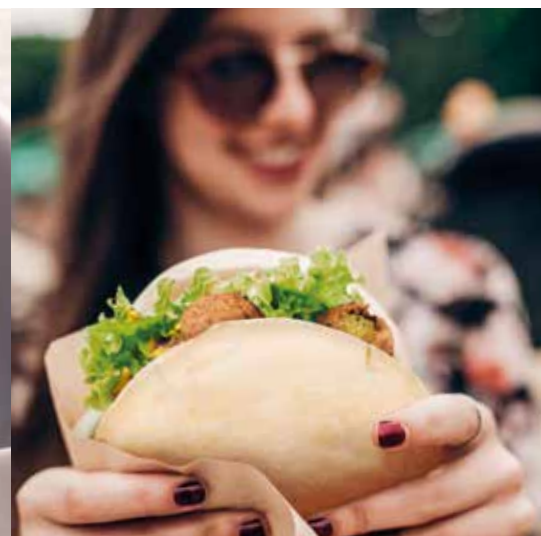
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Red beet spread

A new creamy vegetable spread with red beets as the main ingredient – contains no cream cheese or mayonnaise

↓ Page 44





Yellow lentil spread

A new creamy vegetable spread with yellow lentils as the main ingredient – contains no cream cheese or mayonnaise

↓ Page 44

Imagination
rules when it
comes to
recipes for
cooking.

Proverb



Pita bread with yellow lentil spread and falafel

How about a classic Middle Eastern snack with a new twist? Good cooking can be so simple and so fast. And it looks good enough to take a bite out of it (or two, or three ...)

Ingredients:

- 1 pita bread
- 3-4 falafel balls
(depending on their size)
- Yellow lentil spread
(approx. 45 g Item no.: 58201)
- mixed greens (approx. 40 g)

How to prepare it:

1. Heat the pita bread in the oven and then let briefly cool.
2. Cut the bread sideways, open halfway and spread with Yellow lentil spread.
3. Fill the pita bread pocket with the lettuce. Add the falafel and serve.



KÜHLMANN

Good cooks
never lack
good
friends!

Proverb

And there's more where that comes from!

If we've made you hungry for more, please arrange an appointment with us.

Please don't hesitate to contact us, if you have any questions about our products or your wholesaler, or general questions about Kühlmann.

We look forward to hearing from you!

