



NANUK
Fresh-Frozen Gastronomy

Visit us:
www.nanuk.be



Eskise

The ESKISE brand stands for quality and tastefulness!

Nanuk introduces quality products onto the market for the HORECA and consumers; user friendly to store and tasty for any occasion. We attach great importance to traditional flavours of classic dishes, but we also bring innovative products to the table.

We take great care in selecting quality ingredients and tastes. Our new and high-tech production is strictly controlled and we guarantee top products with high quality standards. The IFS certificate 6+ is proof hereof.

This product catalogue displays our ESKISE products that are available in the packages and finishing touches offered by us. All the displayed products shown in this catalogue are offered as frozen products, unless otherwise stated.

A la carte

Nanuk will work out a tailor-made, personal range concept for you at your request and according to your specific needs. Flavours, shapes, finishing, as well as packaging can be moulded into a unique (private label) concept according to your wishes. Of course, such cooperation agreements go hand in hand with a predefined minimum purchase.

APPETIZERS



Warm up appetizers

Frozen bite-sized appetizers in a traditional oven

- (home use) heat up at 180°C for 12 to 15 minutes
- (professional use) heat up at 160°C for 8 to 10 minutes

Do not heat these appetizers up in a microwave oven.

MEAT



Chicken snacks to heat up

Frozen chicken snacks in a traditional oven

- (home use) heat up at 180°C for 12 to 15 minutes
- (professional use) heat up at 160°C for 8 to 10 minutes

Heat up in a microwave for 3 minutes at 750W.

READY-TO-SERVE



Meals to heat up

Dishes in a traditional oven

- (home use) heat up at 180°C for 8 to 12 minutes
- (professional use) heat up at 160°C for 8 to 10 minutes

Do not heat these meals up in a microwave oven.

DESSERTS



Serving pastries

The pastries are the best when they are served at 6-8 °C.

Tip: thaw in the refrigerator for 2 to 3 hours and take them out of the fridge 15 minutes before serving.

APPETISERS

An appetizer for every occasion...

MINI SQUARES 16 PIECES



Assortment of square appetizers with puff pastry and savoury stuffing with 4 tasty flavours.

Salmon & dill – Chorizo – Emmental cheese & ham – Camembert & speculoos (caramelized biscuits)



240 g



8



54

PARTY BOX 2X20 PIECES



Traditional round puff pastry appetizers with savoury stuffing with 5 tasty flavours.

Salmon & dill – Chorizo – Emmental cheese & ham – Vol-au-vent curry – Sun-dried tomatoes



520 g



8



54

APPETIZERS 84 PIECES



Assortment of appetizers with savoury stuffing with 7 delicious flavours.

Bolognaise, cheese, grey shrimps, cheese & ham, salmon, escargot and Champagne with Mussels



1050 g



1



120

APPETIZERS 126 PIECES



Assortment of appetizers with savoury stuffing, several flavours.

Bolognaise, cheese, grey shrimps, cheese & ham



1075 g



1



80

POULTRY

Chicken as it's supposed to be...



CHICKEN SNACKS

Sliced, flavoured and marinated chicken wings, precooked.
Fresh, packaged in a protective atmosphere (MAP).



500 g MAP



6



100



1000 g



10



54



3000 g



2



63



BUFFALO WINGS

Sliced, flavoured and marinated chicken wings,
precooked.
Fresh, packaged in a protective atmosphere (MAP).



500 g



6



100

READY-TO-SERVE

Fresh gastronomy in a little dish...



SCAMPI WITH BUTTER OF YOUR CHOICE



- garlic butter
- devil's butter
- curry butter



150 g



12



66



QUAIL LEGS WITH BUTTER OF YOUR CHOICE



- garlic butter
- devil's butter
- curry butter
- Tex-Mex butter



140 g



12



66



DUCK FILLET WITH BUTTER



- orange butter



140 g



12



66



DUCK FILLET

Duck fillet, marinated and precooked



7500 g



1



66



QUAIL FILLET

Complete quail fillets, marinated and precooked



7500 g



1



66

DESSERT - MOUSSE

Belgian pride...



CHOCOLATE MOUSSE



- chocolate mousse with dark chocolate
- chocolate mousse with white chocolate



1250 g



4



70



CHOCOLATE MOUSSE CUP



Belgian dark chocolate mousse in a cup with a lid.



80 g



24



72



MOELLEUX AU CHOCOLAT WITH BELGIAN CHOCOLATE - 90G



Portioned dough, still to be baked.



1080 g



1



120

DESSERT - INDIVIDUAL

Confectionery in its purest form...



CHEESE CAKE WITH CARAMEL - 75G



A crunchy bottom of caramelized biscuits with an airy cheese cake, finished with savoury caramel and speculoos crumble.



900 g



8



54



ASSORTMENT MINI PASTRIES 30 PIECES



Fruit of the forest - Chocolate - Orange
Passion fruit - Gingerbread



510 g



1



80



ASSORTMENT BUTTER CREAM 35 ST



Mini javanais
Mini miserable
Mini speculoos



700 g



1



80

DESSERT - INDIVIDUAL DOME

Confectionery in its purest form...



PASSION FRUIT AND MANGO DOME - 85G

A passion fruit-mango mousse with an inclusion of creamy raspberry. Biscuit . Topped with a jelly of passion fruit



1020 g



1



120



CHOCOLATE DOME - 80G

A dark chocolate mousse with a chocolate biscuit at the bottom. Finished with a chocolate coating



960 g



1



120

DESSERT - ROUND - Ø 6 X 4 CM

Confectionery in its purest form...



VANILLA & CHERRY - 65G



An airy vanilla bavaois with a napage jelly of dark cherries, equipped with an ornamental dry biscuit.



1300 g



1



120



MANDARIN SOUFFLÉ - 65G



The classic soufflé finished with vanilla sponge cake with a surprise of Mandarin wedges inside.



1300 g



1



120



RASPBERRY - 65G



A fruity raspberry bavaois on a thin layer of sponge cake. A simple, tasty & light pastry.



1300 g



1



120



CHOCOLATE DUO - 75G



A layer of milk chocolate mousse and dark plain chocolate mousse. Sponge cake with cocoa lines. Finished with a layer of jelly of glossy cocoa & white chocolate curls.



1500 g



1



120



MACONDO - 70G



For real chocolate lovers! A festive pastry with a special mousse of Colombian chocolate (60% cocoa) & an inclusion of caramel. Finished with a jelly of cocoa, gold powder and a chocolate roll.



1400 g



1



120

DESSERT - ROUND - Ø 6 X 4 CM

Confectionery in its purest form...



NOUGAT PISTACHIO - 65G



A pistachio sponge cake with fine pieces of raspberry. A mousse of pistachio bavaois and a layer of candied nougat. Finished with candied fruit and pistachio nuts.



1300 g



1



120



CUBERDON & PASSION FRUIT - 65G



A Belgian special! Vanilla sponge cake, a bavaois of passion fruit and an inclusion of cuberdon syrup. Flambé meringue and crispy pieces of cuberdon.



1300 g



1



120

DESSERT - RECTANGULAR

Confectionery in its purest form...



JAVANAIS



Traditional pastry of fine layers of sponge cake & mocha butter cream. Finished with a ganache of chocolate.



700 g



6



60



MISÉRABLE



Classic misérable: 2 layers of almond sponge cake filled with vanilla butter cream. Icing sugar as a finish.



700 g



6



60



CHOCOLATE



Belgian tradition: chocolate sponge cake & chocolate bavao finished with a dark ganache of chocolate and micro curls.



700 g



6



60



TIRAMISU



Italian classic. Pastry with a layer of sponge cake & mascarpone mousse. Chocolate powder as a finish.



700 g



6



60



BLACK FOREST



German classic. Chocolate sponge cake and chocolate bavao (25% chocolate), a layer of fruit jam (red berries, raspberry, blackberry, blueberry and cranberry) and a layer of vanilla bavao. Chocolate curls as a finish.



700 g



6



60

DESSERT - RECTANGULAR

Confectionery in its purest form...



RASPBERRY



A bavaresis of raspberry and 2 fine layers of vanilla sponge cake. Finished with raspberry jelly & small pieces of pistachio nuts.



700 g



6



60



PASSION FRUIT



Passion fruit bavaresis and 2 fine layers of vanilla sponge cake. Jelly of passion fruit & pieces of dried raspberry.



700 g



6



60



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