



Real Ingredients,
Richer Flavor!

New





The new Tiffany Professional Stock Range offers a rich, well-balanced base that enhances the depth of signature dishes, providing chefs with a reliable foundation for creating bold and refined flavors with ease.



BEEF



CHICKEN



VEGETABLE



Tiffany

PROFESSIONAL

**CHICKEN
STOCK POWDER**

مسحوق مرق الدجاج

RICH & AUTHENTIC
CHICKEN FLAVOR

نكهة دجاج غنية وأصيلة

YIELDS
50 Ltr



Net Weight: 1000g

صافي: ١٠٠٠ غ



Chicken Stock Powder

Real ingredients • Consistent, delicious flavor in each dish • Easy to use: powder format

Rich and full-bodied, Tiffany Professional Chicken Stock delivers the deep, roasted aroma and savory flavor of freshly cooked chicken. Versatile and easy to use, it's ideal for soups, broths, and a wide range of global dishes.



1. Add 20 grams stock powder to 1 litre of water.

أضف ٢٠ جراماً من مسحوق البورقة إلى لتر من الماء



2. Stir thoroughly & bring to boil. قلب جيداً واتركه حتى يغلي.



3. Reduce heat & simmer for 5 minutes, stirring occasionally.

قلل الحرارة واتركه على نار هادئة لمدة 5 دقائق، مع التحريك من حين لآخر.



4. Keep on stove & utilize as per desired recipe. احتفظ به على البوقد واستخدمه حسب الوصفة المطلوبة.

PACKAGING INFO.: 1KGX6

| SHELF LIFE: 12M

| YIELDS: 50 LITER

PROUDLY MADE IN UAE: LOCALLY PRODUCED



Chicken Stock Powder

Real ingredients • Consistent, delicious flavor in each dish • Easy to use: powder format.



Creamy Chicken & Mushroom Risotto

A rich and creamy twist Fettuccine Alfredo, infused with sautéed mushrooms and tender strips of grilled Tenderloin steak. Part of the steak is folded into the velvety Alfredo sauce, enhancing the depth of flavor, while the rest is artfully layered on top as a garnish for visual appeal and textural contrast.

Ingredients

- 20g **Tiffany Professional chicken stock powder** (adjust to taste)
- 220g Arborio rice
- 30ml olive oil
- 150g onion, finely chopped
- 2 garlic cloves, minced
- 100g fresh mushrooms, sliced (button or cremini work well)
- 1L water
- 125ml heavy cream
- 40 to 50g grated Parmesan cheese
- Salt and freshly ground black pepper, to taste
- Fresh parsley, chopped (for garnish)

Instructions

Prepare the Chicken Stock:

In a medium saucepan, heat 1 L of water and stir in the chicken stock powder. Let it dissolve completely, creating a rich, flavourful broth. Keep the stock warm on low heat while you prepare the risotto.

Sauté the Aromatics:

In a large skillet or saucepan, heat the olive oil over medium heat. Add the finely chopped onion and sauté for 4-3 minutes until soft and translucent. Add the minced garlic and cook for another 30 seconds until fragrant.

Cook the Mushrooms:

Add the sliced mushrooms to the pan and cook for 7-5 minutes, allowing them to release their moisture and become golden brown.

Toast the Rice

Add the Arborio rice to the pan, stirring to coat the grains with the oil, onions, and mushrooms. Toast the rice for 3-2 minutes, ensuring it doesn't burn but absorbs the flavors from the pan.

Add the Stock and Cook the Risotto

Begin adding the warm chicken stock, one ladleful at a time, stirring constantly. Wait until most of the liquid is absorbed before adding the next ladle of stock. Continue adding stock and stirring for about 20-18 minutes, or until the rice is tender and creamy with a slight bite in the centre.

Finish the Risotto

Once the rice is cooked to your desired consistency, stir in the heavy cream and grated Parmesan cheese. This will create a luxurious, velvety texture. Season with salt and freshly ground black pepper to taste.

Serve

Spoon the creamy risotto onto plates or into bowls. Garnish with freshly chopped parsley for a burst of color and freshness.



Tiffany

PROFESSIONAL

**VEGETABLE
STOCK POWDER**

مسحوق مرق الخضروات

YIELDS
55.5 Ltr



RICH & AUTHENTIC
VEGETABLE FLAVOR

نكهة خضروات غنية وأصيلة

Net Weight: 1000g

١٠٠٠ غ





Vegetable Stock Powder

Real ingredients • Consistent, delicious flavor in each dish • Easy to use: powder format

Tiffany Professional Vegetable Stock offers a rich, full-bodied base with a warm, well-rounded flavor. Perfect as a foundation for soups, sauces, and a variety of inspired vegetarian and global dishes



1. Add 18 grams stock powder to 1 litre of water.

أضف 18 جراماً من مسحوق المرققة إلى لتر من الماء



2. Stir thoroughly & bring to boil.
قلب جيداً واتركه حتى يغلي.



3. Reduce heat & simmer for 5 minutes, stirring occasionally.
قلل الحرارة واتركه على نار هادئة لمدة 5 دقائق، مع التحريك من حين لآخر.



4. Keep on stove & utilize as per desired recipe
احتفظ به على الموقد واستخدمه حسب الوصفة المطلوبة.

PACKAGING INFO.: 1KGX6

| SHELF LIFE: 12M

| YIELDS: 55.5 LITER

PROUDLY MADE IN UAE: LOCALLY PRODUCED



Vegetable Stock Powder

Real ingredients • Consistent, delicious flavor in each dish • Easy to use: powder format.



Miso-Ramen Risotto

This Miso-Ramen Risotto is a great example of how vegetable stock powder can enhance the taste, convenience, and nutritional value of a fusion dish while being versatile and adaptable to various culinary styles. It makes the dish easier to prepare without sacrificing flavor, showing the true value of this ingredient in elevating your cooking.

Ingredients

- 20g **Tiffany Professional vegetable stock powder** (or adjust to taste)
- 200g Arborio rice (risotto rice)
- 2 tablespoons vegetable oil or butter
- 1 small onion, finely chopped
- 2 garlic cloves, minced
- 1 tablespoon grated ginger
- 2 tablespoons miso paste (white or red)
- 1L water
- 1 tablespoon soy sauce
- 1 tablespoon sesame oil
- 100g mushrooms (shiitake or button mushrooms), sliced
- 70g spinach, chopped
- 1 boiled egg (optional, for garnish)
- 2 tablespoons chopped green onions (for garnish)
- 1 teaspoon sesame seeds (for garnish)
- Chili flakes (optional, for heat)

Instructions

Prepare the Broth

In a medium saucepan, heat 1L of water. Stir in 20g of Tiffany professional vegetable stock powder and 2 tablespoons of miso paste. Stir until the miso dissolves and the vegetable stock powder fully dissolves into the broth. Keep this broth warm on low heat.

Sauté the Aromatics:

In a large pan or skillet, heat the vegetable oil or butter over medium heat. Add the chopped onion, garlic, and ginger. Sauté for 4-3 minutes until the onions become translucent and fragrant.

Add the Mushrooms:

Add the sliced mushrooms to the pan and cook for another 5-4 minutes until they soften and release their moisture.

Cook the Rice:

Add the Arborio rice to the pan with the mushrooms. Stir to coat the rice with the oil and vegetables. Allow the rice to cook for 2-1 minutes until it begins to lightly toast.

Start Adding the Broth:

Begin adding the warm miso-vegetable broth, one ladleful at a time, to the rice. Stir continuously and allow the rice to absorb the liquid before adding more broth. Repeat this process, adding broth gradually, and stirring constantly. This should take around 20-18 minutes, or until the rice is cooked through and creamy.

Add the Greens and Soy Sauce:

Once the rice is tender, stir in the chopped or spinach and soy sauce. Allow it to wilt and incorporate into the risotto for another 3-2 minutes.

Finish the Dish:

Drizzle in the sesame oil for a rich flavor and stir well.

Serve:

Spoon the risotto onto serving plates. Top with a boiled egg (if using), a sprinkle of chopped green onions, sesame seeds, and chili flakes for some heat if you prefer.



Tiffany

PROFESSIONAL

BEEF

STOCK POWDER
مسحوق مرق اللحم البقري

YIELDS
55.5 Ltr



RICH & AUTHENTIC
BEEF FLAVOR
نكهة لحم بقري غنية وأصيلة

Net Weight: 1000g

١٠٠٠ غ



Beef Stock Powder

Real ingredients • Consistent, delicious flavor in each dish • Easy to use: powder format

Tiffany Professional Beef Stock delivers deep, roasted beef flavor with a well-balanced finish. A versatile base ideal for soups, stews, and sauces, it's designed to elevate a wide range of hearty dishes.



1. Add 20 grams stock powder to 1 litre of water.

أضف ٢٠ جراماً من مسحوق البقرة إلى لتر من الماء



2. Stir thoroughly & bring to boil.
قلب جيداً واتركه حتى يغلي.



3. Reduce heat & simmer for 5 minutes, stirring occasionally.

قلل الحرارة واتركه على نار هادئة لمدة 5 دقائق، مع التحريك من حين لآخر.



4. Keep on stove & utilize as per desired recipe
احتفظ به على الموقد واستخدمه حسب الوصفة المطلوبة.

PACKAGING INFO.: 1KGX6

| SHELF LIFE: 12M

| YIELDS: 55.5 LITER

PROUDLY MADE IN UAE: LOCALLY PRODUCED



Beef Stock Powder

Real ingredients • Consistent, delicious flavor in each dish • Easy to use: powder format.



Fettuccine Alfredo with Grilled steak & Mushrooms

A rich and creamy twist Fettuccine Alfredo, infused with sautéed mushrooms and tender strips of grilled Tenderloin steak. Part of the steak is folded into the velvety Alfredo sauce, enhancing the depth of flavor, while the rest is artfully layered on top as a garnish for visual appeal and textural contrast.

Ingredients

For the Chicken:

- 10g **Tiffany Professional beef stock powder** (adjust to taste)
- 200g tenderloin steak (your choice)
- 1 tsp olive oil
- ½ tsp salt
- ½ tsp black pepper
- ½ tsp garlic powder
- ½ tsp paprika (optional, for color)

For the Sauce:

- 2 tbsp butter
- 2 cloves garlic, minced
- 200g mushrooms sliced
- 150ml Pristine Multipurpose cream

- Salt and pepper to taste

For the Pasta:

- 250g fettuccine pasta
- Salted water for boiling

To Garnish:

- Fresh parsley, chopped
- Reserved grilled Steak strips
- 100g grated Emmental cheese

Instructions

Prepare and Grill the Steak:

1. Rub Steak with salt, pepper, garlic powder, and paprika.
2. Heat a grill pan or oven over medium-high heat. Cook the steak for 3-2 minutes per side, or as per your preference.
3. Let it rest for 5 minutes, then slice into thin strips. Set aside half for the sauce and the rest for garnish.

Cook the Pasta:

1. Boil fettuccine in salted water until al dente. Reserve ½ cup of pasta water, then drain and set aside.

3. Make the Alfredo Sauce:

1. In a large skillet, melt butter over medium heat.
2. Add garlic and mushrooms, sauté until mushrooms are soft and browned (about 6-5 minutes).
3. Stir in the heavy cream and bring to a gentle simmer.
4. Add Tiffany Professional Beef stock powder. Stir until melted and smooth.
5. Taste and adjust seasoning with salt and pepper if needed.
6. Mix in half of the grilled steak strips.

Combine

1. Add cooked fettuccine to the sauce. Toss to coat. Use a splash of reserved pasta water if the sauce is too thick.
2. Simmer for 2-1 minutes until pasta is well coated and heated through.

5. Plate and Garnish:

1. Serve pasta on a plate or shallow bowl.
2. Top with remaining grilled steak strips.
3. Sprinkle with fresh parsley and the Emmental cheese.





 [iffco_professional](#)

 [iffco-professional](#)