

## Advertorial

French foods

**VITTEL** stands out amongst a plethora of water providers, as one of France's best-loved brands — particularly in the food service sector.

In the Vosges Mountains, nature is full of flavour and even water tastes special.

During its journey through the ancient mountain bedrock, Vittel natural mineral water collects natural flavour and its characteristic blend of sweetness and vitality.

It comes as no surprise that wine and food experts rate it so highly; Vittel has a balance and a freshness that make it an ideal accompaniment for any meal.

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**Foie Gras:** Presenting the classic foie gras in a whole new way.



**SOULARD** has introduced its groundbreaking **Wok of Foie Gras** offering, delivering top quality to the industry in an efficient new form.

This exceptional new product comes only from Mulard ducks that have been reared outside on grassy fields.

The line is easy to use, perfect for buffet, brunch, or Rossini, and comes in the form of diced frozen Foie Gras, 6/12g, IQF, packed in re-sealable foil bag.

The product can go into a hot pan straight from frozen, and will be cooked in five minutes. The Wok line can be served as topping on a salad or on meat, or with a balsamic reduction or sauces, and is also perfect as an aperitif.

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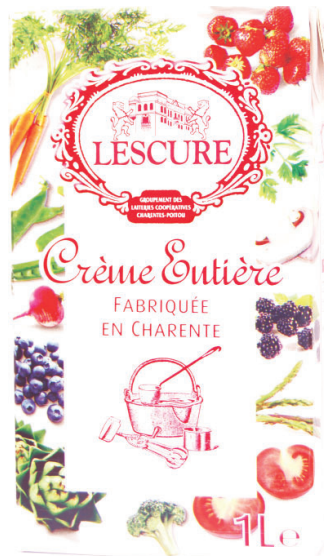
**Authentically French:** bringing traditional, local French products to the UAE.



**MONS**, offering more than 350 French goat, sheep or cow cheeses, has been a family business over three generations, with traditional cheese-making values.

Having been awarded a 'Meilleur Ouvrier de France' (a top craftsman award), the Mons affineurs take great care nurturing the cheese so the flavours evolve and show the cheese's personality to maximum effect.

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**LESCURE** is a dairy producer bringing a truly regional flavour of France to its produce.

The brand's **Lescure UHT Cream 35%** is produced in France, in the heart of the Charente Maritimes — a region famed for its AOP (Appellation d'Origine Protégée) products.

Lescure cream is well known for its high quality, favoured by numerous chefs for its superior colour, taste and whipping rate.

In addition, **Lescure's AOP butter** is of similarly high quality, and available in different sizes to suit any application — in a 10g portion, 250g, 25kg and also in a butter sheet for pastry.

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**Sopexa**

