



Chef Essentials

Authentic recipes
Chef to Chef



Chef Essentials

Stocks and sauces to ready-made meals

Fresh and Frozen.

Greater cost control. Reduced labour needs.

Fine tuned, authentic recipes. Traditional preparation methods.

Numerous ways of serving.

Consistent quality.

We source highest-quality, handpicked, local ingredients.

100% natural. No preservatives. No additives.

Aurelio Chef Essentials,
Chef to Chef.

About us

- ✓ We began building our business in 2001, with the ambition to develop and produce premium quality pasta in Croatia.
- ✓ Today, we are the biggest fresh pasta manufacturer in Croatia.
- ✓ Our products are made only with fresh, local and sustainable ingredients. By reviving authentic recipes and collaborating with Croatian Chefs, we produce from scratch unique products to the highest standards of quality.



Chef Essentials

Aurelia Chef Essentials Assortment



BROTH



SAUCES



Chef Essentials



BROTH

Vegetable broth

- ✓ Made with fresh vegetables, hand-picked daily.
- ✓ Free of salt, additives, concentrates, extracts, preservatives (Clean Label).
- ✓ Ideal in soups, stews, sauces and vegetarian-based meals.
- ✓ Dilute two to five times, depending on intended use.

FROZEN

Packaging: 1 kg

Transport packaging: 5 x 1 kg

Store in the freezer at a temperature -18°C for up to 18 months



Chef Essentials



BROTH

Prawn broth

- ✓ Made using the daily catch from the Kvarner Region and fresh vegetables.
- ✓ Free of salt, additives, concentrates, extracts, preservatives (Clean Label).
- ✓ Well-rounded, mature and intense flavor will enrich any risotto, sauce, soup or seafood-based meals.
- ✓ Dilute three to seven times depending on intended use.

FROZEN

Packaging: 1 kg

Transport packaging: 5 x 1 kg

Store in the freezer at a temperature -18°C for up to 18 months



Chef Essentials



SAUCES

Tomato salsa



- ✓ Firm, freshly tomatoes chopped and simmered for many hours with olive oil, garlic and basil.
- ✓ Free of salt, additives, concentrates, extracts, preservatives (Clean Label).
- ✓ Eat it fresh, serve it with salad or snack food, or use to enrich any pasta, meat or vegetable dish.

FRESH

Packaging: bag 2 kg

Transport packaging: 2 x 2 kg

Store in the refrigerator at a temperature between +2°C and +8°C for up to 2 months



Chef Essentials



SAUCES

Bolognese

- ✓ Simmered for hours, made from hand-picked, local beef, with fresh vegetables and our stock.
- ✓ Free of salt, additives, concentrates, extracts, preservatives (Clean Label).
- ✓ Luscious, well-rounded flavor will suit any demanding palate. Chef to Chef.
- ✓ Toss it into a pile of pasta or lasagne for the perfect Pasta Bolognese dinner. Tweaked & perfected.

FRESH

Packaging: 2 kg
Transport packaging: 2 x 2 kg
Store in the refrigerator at a temperature between +2°C and +8°C for up to 2 months

FROZEN

Packaging: 1 kg
Transport packaging: 5 x 1 kg
Store in the freezer at a temperature -18°C for up to 18 months



Chef Essentials

SAUCES

Delicious Goulash

- ✓ A stew made with assorted local meat.
- ✓ Marinated and separately baked, mixed with fresh vegetables and spices, simmered for hours.
- ✓ Free of salt, additives, concentrates, extracts, preservatives (Clean Label).
- ✓ Wonderfully balanced and mild, accepted by majority. Chef to Chef.
- ✓ Eat it alone or serve it as a thick stew with pasta.

SWJEŽE

Packaging: 2 kg

Transport packaging: 2 x 2 kg

Store in the refrigerator at a temperature between +2°C and +8°C for up to 2 months

SMRZNUTO

Packaging: 1 kg

Transport packaging: 5 x 1 kg

Store in the freezer at a temperature -18°C for up to 18 months



Chef Essentials



Chef Essentials Assortment ONLINE

www.naseklasje.hr/en/products/chef-essentials/





GREEN HOUSE

The Naše klasje plant is painted green and called the “Green House” because we try to organize production in the “greenest” way possible, taking care of the environment. We use recyclable materials, sort waste, use environment friendly cleaning agents, monitor wastewater quality, use only electricity and gas, apply energy recirculation technology and are guided by the principles of energy efficiency and savings.

Freon free - We were among the first in Croatia to install a cooling system that does not use freon

gases, because freon gases are extremely harmful to the ozone layer.

Energy recirculation – An energysaving recirculation system has been installed, so the heat energy released by cooling is used for steam preparation and heating.

State-of-the-art - operating conditions - The new plant provides state-of the-art operating conditions such as functional paces with lots of natural light, heating and cooling systems with air recuperation and a view of the beautiful landscape.



Contact

Mail: sales@naseklasje.hr

Web: www.naseklasje.hr

www.aurelia.com.hr

Telephone: +385 1 3040 255

Company headquarters: Raška 35, 10000 Zagreb, Croatia

Production line: Matije Gupca 37, 10295 Kupljenovo, Croatia



NAŠE KLASJE



Chef Essentials