

Meals from the Med – and fit for a king

Recently arrived from the Mediterranean shores of sunny Italy, Viander is bringing a food revolution to the culinary industry of South Africa.



The company was founded in 1999, and owes its name to one of the world's oldest – if not *the* oldest recipe books - *Viander*, which is the title of the recipe book, dating back to the 15th century, written by King Charles VII's personal chef.

Today, the company offers the culinary world a vast and varied range of products, each crafted by their team of chefs and gourmands. Products in the range, from versatile tomato pulps and ready-to-make soups to delicious desserts, to fresh freeze-dry herbs and world-class mushrooms, vegetables and other kitchen mainstays, are all processed using “freeze-dry” technology. This ensures the dried product returns to its original state, with no loss to quality, flavour or consistency. For retailers the technology offers the benefits of longer shelf life, and for caterers, the ability to set portion standards helps reduce wastage and speeds preparation time. Prices range from R21.50 to R142.00.

Visit the Viander stand at this year's Hostex Cape, from 28-30 May and find out all about how freeze-drying and flavour come together to make a great meal. Contact for further details.