SECOND HOUSE gourmet foods

OUR AUTHENTIC RECIPE

SIGNATURE ITEMS FROM THE *MIDDLE EASTERN CUISINE* BROUGHT TO YOUR MENU

Culinary Solution Powder Mix

FOOD SERVICE
FOOD INDUSTRY





PROFESSIONAL
FALAFEL
SOLUTION
POWDER MIX
MIX • SERVE • ENJOY

just add WATER

SPEED SCRATCH *techniques*

"ENDLESS MIX AND MATCH OPPORTUNITIES FOR SIGNATURE DISHES WITH BOLD, AUTHENTIC FLAVORS"

KEEP YOUR KITCHEN ON **TIME** AND ON **BUDGET**
ENSURE CONSISTENCY AND YIELD COST EFFICIENCY

EACH **1.1lbs** FALAFEL POWDER MIX CLASSIC
MAKES ABOUT **2.4lbs** FALAFEL MIX DOUGH



FALAFEL RAINBOW WITH ROASTED VEGETABLES



FALAFEL CRUSTED FISH ROLLS WITH HARISSA & TAJIN SAUCE



FALAFEL LOLLIPOPS WITH CHEESE

PRODUCT ATTRIBUTES AND SUPPORT

- ✓ Consistency guaranteed
- ✓ Labor, time & space saving
- ✓ Yield cost efficiency
- ✓ Gluten free recipe
- ✓ Generous yielded patties
- ✓ Shelf stable
- ✓ Freeze-thaw stable
- ✓ Crispy from outside & fluffy from inside
- ✓ Balanced ingredients in one pouch
- ✓ Authentic recipe
- ✓ Convenient for ghost kitchen, small and large scale operation and industries
- ✓ Available in plant based version

SOLUTION POWDER *Mix*

INSTANT & EASY APPLICATION

1. ADD WATER
2. MIX & STIR WELL (LET IT REST FOR 1 HOUR)
3. FRY OR BAKE
4. ENJOY YOUR FINISHED MEAL

AUTHENTIC

MEDITERRANEAN / MIDDLE Eastern

MARINADES SAUCES & DIPS

ARE MADE EASIER

PROFESSIONAL

FALAFEL

SOLUTION

POWDER MIX

Art# PF-01

PREPARATION MODE*

Whisk Manually



1. Add water (room temperature).



2. Add ***Professional Falafel Solution Powder Mix***. Stir well for 1 min.

3. Form Patties. Fry or bake.

- Let it rest covered for 1 hour before deep frying 170°C (340°F) for 4-5 min.
- Mixture should be moist and firm.
- Form patties into balls using wet hands or falafel mold / dessert scoop or ice cream scoop.

Important Tips:

- Excess of water will affect the consistency.
- Falafel dough should always be covered.
- This bag is for one use only.

**** Check preperation on the pack***

INGREDIENTS: Chickpea, Fava Beans, Salt, Coriander, Cumin, Sodium Bicarbonate, Garlic, Onion, Parsley, Sodium Acid Pyrophosphate.

PACKED IN A FACILITY THAT ALSO PACKAGES WHEAT / GLUTEN, SESAME, MUSTARD, CELERY, MILK & EGGS.

Yield: Each 1.1lbs Powder Falafel Mix → Makes About 35 Patties (32g Each Patty With 5cm Diameter)

Storage:

Keep prepared (uncooked) dough covered:

- Chilled for up to 3 days.
- Frozen for up to 6 months.

MIX • SERVE • ENJOY

Family Owned Business operating since 1986

Providing innovative powder mixes & customized recipes

Bringing Authentic mediterranean & Middle Eastern Taste

We are looking forward to your call
Our team will be pleased to answer your questions

SECOND HOUSE PRODUCTS®

Beirut-Lebanon
(+961) 4 915 391
Fax: (+961) 4 930 234

Follow us:

#secondhouseproduct

www.secondhouseprod.com
foodservice.secondhouseprod.com

ISO 9001 SGS · ISO 22000 SGS · HALAL HQC · SMETA · MADE IN LEBANON