

## Stews and Soups – classical, modern and international

*The industrial production of these famous dishes*



■ **Diestedde.** Generally, filling soups which have often a rural origin and which serve as entire meals are called stews. Their main ingredients are legumes such as peas, beans or lentils, vegetables such as cabbage, turnips, carrots or potatoes but also cereal products like barley, rice, bread or noodles, cooked in water or in broth. According to the recipe and the possibilities, for instance leek, celery and onions, meat, fish, sausage or bacon are added. Normally, the different cooking time of the ingredients is considered for the preparation of stew dishes. Dishes which are prepared in a saucepan have a long and worldwide history. Famous stew dishes are for instance pea soup, potato soup, lentil stew or kettle goulash. Internationally, stews are called stew pot, casserole, olla podrida, Irish Stew, husepot, hotpot, Pot-au-feu, Cassoulet, puchero and Cocido (Source: Wikipedia). The decision to start with the production of soups and stews by preparing convenience products was a milestone for many companies from the meat industry. On the one hand, the production and filling of these



products is relatively simple and the investment costs are reasonably low compared with other technologies. On the other hand, especially small and medium-sized companies are able to make their own regional mark. There is hardly a product which can present its seasonal and regional aspects so clearly as a stew. Also internationally, soups and stews have a well-known reputation and are very famous as convenience

products. At the beginning, soups and stews were cooked in the most simple rectangular cooking kettles. Using the Berief cooking kettles type HODAKO, a considerable progress could be achieved due to the heating via high pressure steam of up to 5 bar with regard to robustness and time savings due to a faster heating behaviour compared with kettles which are heated electrically or with low pressure steam. Later, the

increasing demands for higher capacities and high quality standards could no longer be met with this kettle generation. Due to its superior and continually improved technology, the Berief tiltable cooking kettle type KIPPKO has been able to correspond with the growing demands. Just the heating with high pressure steam of up to 10 bar and the possibility to brown or caramelize meat, vegetables or similar products provide the stew or a soup with a taste which is based on the roasting aroma. Therefore, this production method sets the products apart from products that are only cooked. If the basis for a soup or the stew should be a self-made broth for example by cooking bones over a long-term cooking process, Berief can also offer the appropriate solutions. As the production of soups and stews requires always an individual design of the respective production line, Berief is able to offer solutions on the basis of proven components. No matter if individual machines or complex cooking systems are required – Berief can provide tailor-made solutions for each customer according to his specific requirements. ■

