



**WELLER**  
KOCHWERKZEUG

**Weller Garnishing Set**

## Brilliant idea – High-end design

Instead of using a champagne cork wrapped in aluminium foil on a wooden skewer to push salads, chutneys or other food into a ring, Chefs might use a professional grade ring now!

### Use the Weller Garnishing Set to

- » **serve** delicate dishes **precisely**
- » **easily garnish** side dishes
- » **speed up** production of creative canapés
- » **simplify** your everyday product preparation

This innovative cooking tool was developed by top chefs and is characterized by its high quality manufacturing, an ergonomically shaped handle and easy cleaning.

The Weller Garnishing Set was developed by top chefs through a period of six months of extensive testing. It is made of high quality material and its items are turned and milled out of a single piece without edges, necks or soldering. The items are extremely strong and almost unbreakable. The set is fabricated out of light aluminium which is refined by a titanium look by a special surface treatment. The rings are labelled, employing advanced laser technology.

The titanium surface makes this high-grade tool resistant against fingerprints, which supports a clean work space area. This is especially important in open kitchens.

The perfectly formed items are characterized by their high-quality manufacturing. Due to its impressive high-end design it is also suitable to be used in front-cooking area. The Garnishing Sets are sold in an exclusive stamped tin box with anthracite-coloured inlay which makes them a perfect present for corporate customers. The nine piece Garnishing Set is available in a round basis form as well as in three additional eight piece sets in the variants square, triangular and oval.

The round Garnishing Set contains four rings in different sizes with four appropriate presses and an handle that fits for all other sets. The additional sets consist of four rings and the matching presses each. The handle from the basic Garnishing Set can be used or it can be purchased separately.

The handling of this exclusive cooking tool is very easy and helps to minimize time and effort in the top kitchen. With the Weller Garnishing Set, modern finger-food like a square beef tartar or perfectly formed sushi can be created by the amateur chef as fast and easily as by the experienced chef. The sets of various forms speed up the process of preparing a large number of dishes that are to be served in exact form.



## Sushi with wild salmon and wasabi caviar

**Ingredients for 24 sushi:**  
1/2 LB. (200 g) sushi rice  
1.5 cups (400 ml) water  
4 TSP (20 ml) rice wine  
Soy sauce

Sugar, salt  
Light & dark sesame  
12 lobster shears  
1/2 LB. (200 g) tartar of wild salmon  
3 oz. (100 g) wasabi

Wash the rice in cold water and let it soak for 15 minutes. Mix water with rice wine, salt and sugar, add the rice and bring it to the boil. Put a lid on the pot and let the rice simmer at low temperature until all water is absorbed. Season the rice with soy sauce and leave it to cool down. Wet the garnishing set's form and fill in the rice. Wet the press and push down on the rice firmly. Do not remove the form yet! Repeat the process with the wild salmon tartar, the wasabi and the rice. Now remove the form while gently pressing down the press. To finish, decorate with half a lobster shear and top the sides with sesame.





## Steak Tartar Canapés

**Ingredients for 10 canapés:**

3/4 lb. (300g) fresh tenderloin	Two TSP (20g) medium mustard
2 diced green onions	Worcestershire Sauce
1/2 bunch of chives	8 capers, Salt, Cayenne pepper
1 egg yolk,	3 waxy potatoes
5 quail eggs	Butter
	Fresh parsley

Cut the beef in fine dices; mix well with green onions, chives, mustard, egg yolk and chopped capers. Season with Worcestershire sauce, salt and cayenne pepper. Grate the potatoes into a raw Swiss hash browns mixture. Fill the cold tartar into the square form of the Garnishing set, firmly press it down with the appropriate press and put the shaped tartar in a cool place. Fill the potato mass into the same form, press down firmly. After removing the form, fry the Swiss hash browns in a pan with butter until golden brown. Place the tartar onto the fresh hash browns, and top it with half a quail egg and some parsley leaves.





**Weller Garnishing Set, round,  
including handle**

4 forms and 4 presses in a sturdy case  
Diameter: 1.8", 1.5", 1.2", 0.9"  
Height: 1.6", except smallest form  
which is 1.2"



**Weller Additional Set, triangular**

4 forms and 4 presses in a sturdy case  
Length: 1.8", 1.5", 1.2", 0.9"  
Height: 1.6", except smallest form  
which is 1.2"



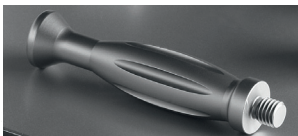
**Weller Additional Set, square**

4 forms and 4 presses in a sturdy case  
Length: 1.8", 1.5", 1.2", 0.9"  
Height: 1.6", except smallest form  
which is 1.2"



**Weller Additional Set, oval**

4 forms and 4 presses in a sturdy case  
Length: 1.8", 1.5", 1.2", 0.9"  
Height: 1.6", except smallest form  
which is 1.2"



**Handle for Garnishing Sets**  
also available separately

**Weller Kochwerkzeug**  
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