



NEXT GENERATION READY-MADE MEALS

Podravka innovation

- ✓ Just heat up
- ✓ Homestyle taste
- ✓ No additives or preservatives
- ✓ No colouring or palm oil



Next generation ready-made meals

For more than 75 years, **Podravka** has been recognised for its innovations and the constant, high quality of its products and operations, in compliance with all national and international quality and health standards.

As the Croatian market leader in the category of ready-made meals, Podravka has understood the local and global flavours of traditional and world cuisine for more than 65 years. And now it has decided to take this one step further, entrusting this task to the **Podravka Culinary Institute**, made up of a team of top expert chefs, nutritionists, and food safety engineers.

Podravka innovations

- Ready-made meals in a 2.5 kg pouch
- Transport box 2 * 2.5 kg = 5 kg
- Sterilised ready-made meals
- Premium ingredients
- Homestyle flavour, traditional flavours
- No additives, preservatives, colouring or palm oil, GMO free
- Just heat up
- Storage and distribution at ambient temperature

Why choose Podravka ready-made meals in a pouch?

- Saves energy and work in preparing and keeping food
- Multifunctional - simple and easy to enhance the meal with other ingredients
- Best before period 12 months
- Easy to keep inventory - goods in/out
- Secure packaging - easy to use and dispose of
- We handle your challenges - we serve a meal that is both tasty and high in quality

The expert support of the Podravka gastro team is always at your disposal for advice, presentations, and ideas on how to improve your operations in the culinary segment.

We create delicious food, strong partnership relations, and we care about our customers and consumers. Here we present proposals and ideas on how to enhance every meal.



Scan for the declaration!



COST-EFFECTIVE



QUICK PREPARATION TIME



EASY TO OPEN



EASY TO PREPARE



EASY TO ENHANCE



EASY TO KEEP AND DISTRIBUTE



HOMESTYLE FLAVOR



CHICKEN PAPRIKASH

- Source of protein

String bean stew with chicken and potatoes

Ingredients

- 2.5 kg **Podravka Chicken paprikash**
- 800 g **Podravka frozen yellow string beans**
- 800 g **potatoes**
- 400 g **tinned Podravka Carrot cubes**
- 1 teaspoon **Vegeta Maestro dill**

Directions

Cut potatoes into cubes and cook about 15 minutes. During that time, cook string beans in salted water until al dente and drain. Add potatoes, string beans, carrots and dill to chicken paprikash and cook briefly.

6 kg stew



Barley with chicken and vegetables

Ingredients

- 2.5 kg **Podravka Chicken paprikash**
- 700 g **Zlato Polje barley**
- 1 kg **Podravka Royal mix frozen vegetable blend**

Directions

Cook the barley and vegetables separately. Heat chicken paprikash, add cooked barley and vegetables and stir until combined.

5.2 kg prepared meal



Sausage paella

Ingredients

- 2.5 kg **Podravka Chicken paprikash**
- 300 g yellow and red peppers
- 250 g **Podravka Kranj sausages**
- 200 g **Podravka Sugar corn**
- 2 kg cooked **Zlato Polje Parboiled rice**
- 1 teaspoon **Vegeta Maestro parsley**

Directions

Finely slice sausages and peppers and fry briefly. Add chicken paprikash and sugar corn and sauté for several minutes. Then mix in rice and parsley and stir until combined.

5.25 kg paella





BOLOGNESE SAUCE

- Rich in protein



Lasagne bolognese

Ingredients

- 400 g **Podravka Bechamel sauce**
- 3 l water
- 100 g **Podravka Smooth flour**
- 2.5 kg **Podravka Bolognese sauce**
- 100 g grated hard cheese
- 28 lasagne sheets

Directions

Add bechamel sauce to warm water. Near the end of cooking, add flour mixed with a little cold water. Mix the Bechamel sauce together with the Bolognese sauce.

In a deep baking dish, pour in some sauce then cover with a layer of pasta sheets. Cover these with a layer of sauce and sprinkle with grated cheese, top with another layer of pasta sheets. Repeat until all ingredients have been used. Finally, pour over remaining sauce and sprinkle with cheese.

Bake in oven preheated to 180°C for about 45 minutes.

28 portions



Bolognese sauce with vegetables

Ingredients

- 1 kg **Podravka Bolognese sauce**
- 150 g carrots
- 150 g zucchini

Moussaka with Bolognese sauce



Ingredients

- 2.5 kg **Podravka Bolognese sauce**
- 3.5 kg potatoes
- 300 g **Podravka Bechamel sauce**
- 3 l water
- 250 g sour cream
- 2 eggs

Directions

Slice potatoes. Add Bechamel sauce to warm water and cook until the sauce is thickened. In a baking dish, place a layer of potatoes and cover with Bolognese. Repeat until all ingredients have been used. Mix Bechamel sauce with sour cream and eggs, and pour over moussaka. Bake in oven preheated to 170°C for about 50 minutes.

28 portions



Directions

Coarsely grate carrots and zucchini, then add to heated Bolognese sauce and cook briefly. Serve with pasta. Tip: You can also add pureed tomatoes to the sauce.

1,3 kg sauce

MEATBALLS IN TOMATO SAUCE

- A source of protein



Spaghetti and meatballs, basil and cheese

Ingredients

- 2.5 kg **Podravka Meatballs**
- 1 tablespoon **Podravka Basil paste**
- 300 g grated cheese
- **Zlato Polje spaghetti**

Directions

Add heated meatballs into a serving dish, add basil paste, stir lightly and sprinkle with grated cheese. Serve meatballs with spaghetti.



Meatballs with roasted peppers and mashed potatoes

Ingredients

- 2.5 kg **Podravka Meatballs**
- 300 g fresh yellow and red peppers
- **Podravka mashed potatoes**

Directions

Heat meatballs. Slice peppers into strips and fry briefly. Place meatballs in a serving dish and sprinkle with fried peppers. Serve with mashed potatoes prepared according to the instructions on the box, and sprinkle with chopped parsley.



Meatballs with zucchini and boiled potatoes

Ingredients

- 2.5 kg **Podravka Meatballs**
- 400 g zucchini
- 800 g potatoes

Directions

Cut potatoes into cubes and cook. Heat meatballs, slice or coarsely grate zucchini and fry briefly. Place meatballs into a serving dish, sprinkle with zucchini and serve with potatoes.





BEEF GOULASH

- Rich in protein
- Premium quality loved by generations



Goulash with pasta, lentils and carrots

Ingredients

- 2.5 kg **Podravka Beef Goulash**
- 400 g **tinned Podravka Carrot cubes**
- 500 g **tinned Podravka Lentils**
- 1.2 kg **Zlato Polje fusilli pasta**

Directions

Heat goulash, add carrots and lentils and cook briefly. Cook pasta and keep 1 l of the cooking water, mix into goulash and stir. Serve goulash with pasta.

3.4 kg sauc



Beef, pea and potato stew

Ingredients

- 2.5 kg **Podravka Beef goulash**
- 800 g potatoes
- 600 g **tinned Podravka Peas**
- 1 teaspoon **Vegeta Maestro thyme**

Directions

Heat goulash, cut potatoes into cubes and cook. When potatoes are cooked, add peas and goulash and cook briefly.

5 kg goulash



Buckwheat and beef goulash soup

Ingredients

- 2.5 kg **Podravka Beef goulash**
- 300 g potatoes
- 200 g carrots
- 200 g buckwheat
- 1.5 l water
- 1 teaspoon **Vegeta Maestro marjoram**

Directions

Heat goulash, cut potatoes into cubes and slice carrots and cook. Once half-cooked, add buckwheat and marjoram and cook another 5 minutes. Cover pot and let stand about 10 minutes. Then add goulash.

5 kg goulash





BEANS WITH BACON

- Source of protein
- Source of fibre



Bean stew with sauerkraut (Jota)

Ingredients

- 2.5 kg **Podravka Beans with bacon**
- 500 g sauerkraut, finely chopped
- 2 leaves **Vegeta Maestro bay leaf**
- **Vegeta Maestro black peppercorns**
- 1.5 l water
- 500 g potatoes
- 1 teaspoon **Vegeta Maestro marjoram**

Directions

Add finely chopped sauerkraut, bay leaves and peppercorns to a pot. Add just enough water to cover contents and cook about 20 minutes. Cut potatoes into cubes and cook. Add cooked potatoes together with cooking water to sauerkraut, then add beans with bacon, marjoram and cook another 10 minutes.

5,5 kg beans

Pasta fagioli

Ingredients

- 2.5 kg **Podravka Beans with bacon**
- 200 g celery root
- 1.5 l water
- 2 leaves **Vegeta Maestro bay leaf**
- 200 g **Zlato Polje snail shell pasta**
- 400 g **tinned Podravka Chickpeas**
- 400 g **tinned Podravka Carrot cubes**
- 500 ml **Podravka BIO Passata**
- 1 teaspoon **Vegeta Maestro parsley**
- **Vegeta Maestro black pepper**

Directions

Grate celery and cook with bay leaves in lightly salted water. When it comes to the boil, add pasta and cook about 5 minutes. Heat beans. Add chickpeas and carrots to pasta. Add Beans and bacon, Passata, parsley and a little black pepper, and mix well.

5,5 l pasta fagioli



Bean and barley stew

Ingredients

- 2.5 kg **Podravka Beans with bacon**
- 200 g **Zlato Polje barley**
- 100 g celery and parsley root
- 1.5 l water
- 2 leaves **Vegeta Maestro bay leaf**
- 300 g **tinned Podravka Carrot cubes**
- 1 teaspoon **Vegeta Maestro marjoram**

Directions

Coarsely grate celery and parsley root. Cook barley and grated vegetables in lightly salted water, add bay leaf and cook about 40 minutes. When barley is cooked, add Beans with bacon to pot, add carrots and marjoram, and cook another 5 minutes.

5 kg beans



Istrian minestrone

Ingredients

- 2.5 kg **Podravka Beans with bacon**
- 600 g potatoes
- 1.8 l water
- 2 leaves **Vegeta Maestro bay leaf**
- 400 g **tinned Podravka sugar corn**
- 400 g **tinned Podravka Carrot cubes**
- 1 teaspoon **Vegeta Maestro parsley**

Directions

Heat beans. Cut potatoes into cubes and add bay leaves and cook. Add sugar corn, carrots, beans with bacon and parsley into cooked potatoes with cooking water, mix together and heat.

5 l beans



BAKED BEANS

- Source of protein
- Source of fibre
- Suitable for vegetarians and vegans



Baked beans with bacon and ajvar

Sastojci

- 1.5 kg **Podravka Baked beans**
- 100 g **Podravka bacon** – Podravina style bacon
- 60 g **Podravka Ajvar mild**

Directions

Cut bacon into cubes and add to beans. Add ajvar, mix and transfer to a baking dish. Bake in oven preheated to 190°C for about 30 minutes.

1,60 kg beans



Bean and bolognese casserole

Ingredients

- 1 kg **Podravka Baked beans**
- 1 kg **Podravka Bolognese sauce**
- 600 g **tinned Podravka Red beans**
- 400 g **tinned Podravka Sugar corn**
- 1 teaspoon **Podravka Garlic paste**
- **Vegeta Maestro parsley**



Directions

Add beans to Bolognese sauce, sugar corn, drained red beans, garlic paste and parsley. Heat until all ingredients are combined. Serve hot or place in baking dish and bake in oven preheated to 190°C about 30 minutes.

3,00 kg beans



Baked beans with vegetables

Ingredients

- 1 kg **Podravka Baked beans**
- 150 g zucchini
- 150 g **Podravka Sugar corn**
- 200 g **tinned Podravka Chickpeas**

Directions

Cut zucchini into cubes. Drain corn and chickpeas, and add to baked beans. Mix together and heat.

Tip: You can also bake in oven preheated to 190°C for about 30 minutes.

1,50 kg beans



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