

# BALIBEL

CATALOG



# THE STORY BEGINS



**The BALIBEL Company**, created in 2008, specializes in preparing high quality French delicatessen. By aiming high-end markets, BALIBEL adheres to the very strict quality standards expected by the western clientele residing in Bali, as well as within the whole of Indonesia.

Made by traditional methods, using only raw local agricultural materials and natural ingredients, without adding any artificial additives or preservatives, BALIBEL's assorted cooked meats are supplied - mainly in Bali - to restaurants, hotels and delicatessen shops.

BALIBEL vacuum packs its goods, hence guaranteeing freshness for a minimum of one month.

# Research & Development

The BALIBEL company's creator and driving force is Balinese native Ida Ayu Puspa Eny, a professional in food processing activities. A graduate of the Hotel Business and Cooking School in Dinard, France, Puspa accumulated much cooking experience in international cuisine as the successful owner of a string of restaurants based in Australia and Bali.

As Puspa does not use any imported ingredients during the different preparation stages, BALIBEL is able to display products in a very competitive price range, compared to the high value of some of its creations that are quite tricky to achieve in a tropical climate. This is particularly true for the smoking and drying process of cooked pork meat.

Nevertheless, Puspa's prowess has enabled each BALIBEL-labelled product to be characterized by a quality level of western standards, distinguishable from others with its brilliant "à la française" twist of taste.

## Vision

Heritaste of Bali Vibes the World

## Mission

Be prosperous with the people by being the best and trustworthy partner in foods & beverages business.

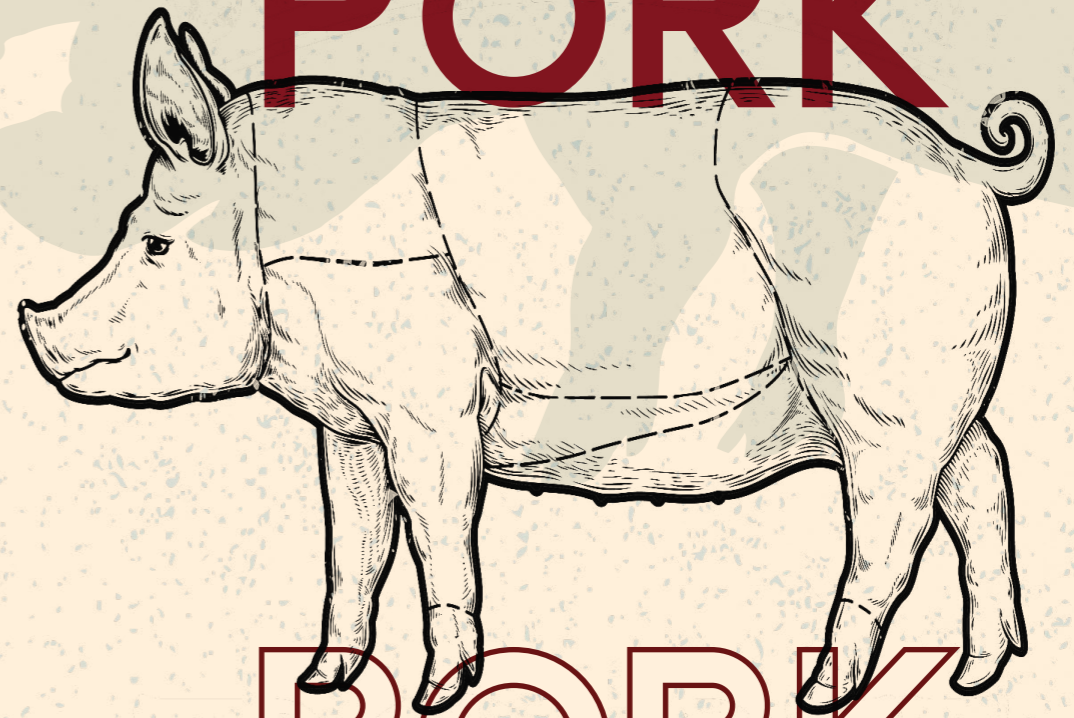
## Purpose

Bring the local products to the international market, give more working space for the people around.

# Balibel Charcuterie's PLANS

- Local Market Development
- International Market Development
- Cold cuts Menu Development
- Employees and Machines Development
- Management Restructure
  
- Heritaste of Bali for The World
- Colaborate with The Goverment
- Colaborate with More Distributors
- Foods and Drinks Variant Additions
  
- Achieve The Go International Target
  
- Become One of The Company Who Contribute The  
Work of The Nation's Children That Could Make The  
Country Proud

*Owr  
Product*



**PORK**

**PORK**



# Lomo

## PORC SÉCHÉ AU POIVRE

Lomo is a Spanish speciality made from the pig's most delicate part: the fillet mignon.

Without containing any fat, Lomo has, after marinating, salting and drying, a dew flesh and a tender texture. To be preferably consumed thinly sliced.

- Origin** : Spain
- Main Ingredients** : Fillet Mignon of Pig (delicate, fat free)
- Procedure** : Marinate Salted Dried
- Taste Profile** : Peppery & Savoury
- Texture** : Tender
- Best way to consume :**
- Thinly sliced
- Served with bread & olive oil
- Wrapped around fruits / cheese



# Jambon sec Fumée

## SMOKED AIR DRIED HAM / PROSCIUTTO

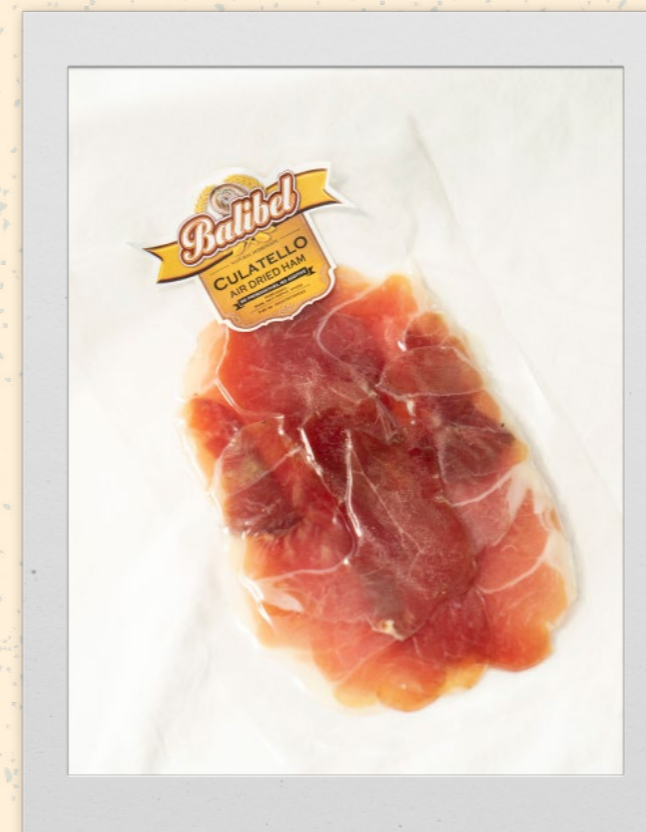
BALIBEL's smoked ham is made from a cured pork leg, which underwent a patient smoking with coconut wood before being air dried for a whole year. As first quality ham, its subtle texture and natural flavour give satisfaction to the most demanding palates.

- Origin** : Italy
- Main Ingredients** : Pork Leg
- Procedure** : Cured, Smoked with coconut wood, air dried for a whole year
- Taste Profile** : Savoury, subtle, slightly sweet
- Texture** : Delicate, melt in your mouth
- Best way to consume :**
- Paper thin slices
- Can be enjoyed on its own
- Paired with fruits (melon, honeydew, pear), cheese, bread, wine.
- Pasta, pizza, sandwich

Culatello is originally an Italian ham only obtained from the rear muscle of pork's thigh. It is dry salted, wrapped in a large mesh net and must be refined over a period of twelve months. In a red-veined white.

BALIBEL's Culatello tastes sweet and delicate.

Coppa is a traditional Italian cold cut made from air dry-cured boneless pork loin. After having been salted, dried and refined in a maturation period of six months, a slice of coppa shows a red colour veined with white rose



# Culatello

## AIR DRIED HAM

- Origin** : Italy  
**Main Ingredients** : Pork (rear muscle of pork thigh)  
**Procedure** : Dry salted, wrapped in large mesh net, refined for 12 months  
**Taste Profile** : Sweet & delicate  
**Color** : Red veined-white  
**Best way to consume :**  
Thinly sliced  
Served as appetizer, complement to a meal or in deli sandwiches



# Coppa

## AIR DRIED PORK SHOULDER

- Origin** : Italy  
**Main Ingredients** : Pork loin (boneless)  
**Procedure** : Salted, Dried, Matured for 6 months  
**Taste Profile** : Rich, earthy flavour  
**Texture** : Tender (similar texture to prosciutto)  
**Colour** : Red-veined with white rose  
**Best way to consume :**  
Thinly sliced  
Sandwiches, panini, rolled on antipasto platter, paired with cheese (sharp provolone), pasta, frittata



# Saucisson Sec

## AIR-DRIED PEPPERED SAUSAGE

This 'saucisson sec' is an air-dry cured pork sausage. Made generally with coarsely ground pork meat, seasoned with black pepper and garlic, it is then dried in a natural casing. BALIBEL's 'saucisson sec' is sold sliced or in a whole

**Origin** : France (French version of Italian salami)

**Main Ingredients** : Pork (coarsely ground)  
Black pepper  
Garlic

**Procedure** : Dried, Cured

**Taste Profile** : Hearty, meaty flavour, richer, more mellow & aromatic than salami

**Texture** : Smooth & dense

**Best way to consume** :

Sliced

With bread (butter, mustard, pickles)



# Sopressata

## AIR-DRIED SPICY PORK SAUSAGE ITALIAN STYLE

Sopressata is an air-cured Italian sausage from Italy, made from coarsely ground pork meat cut into small pieces. Seasoned with black and red pepper and garlic, the BALIBEL Sopressata's taste is halfway between a spicy sausage and chorizo

**Origin** : Italy (Southern regions)

**Main Ingredients** : Pork (coarsely ground, cut into small pieces),  
Black and red pepper, Garlic

**Procedure** : Air cured

**Taste Profile** : Slightly spicy, bold. Halfway between a spicy sausage and chorizo

**Texture** : Chunkier and fattier than salami

**Best way to consume** :

With bread, pizza

Grilled, served with polenta, beans or lentils







# Chorizo

## AIR-DRIED SPICY MEAT SAUSAGE

Chorizo is an Iberian sausage made from a mix of pork and beef. The spicy seasoning contains paprika, therefore its rusty and slightly fruity taste. BALIBEL's Chorizo is best served thinly sliced as an accompaniment to aperitif time

- Origin** : Iberia
- Main Ingredients** : Pork, beef, spicy seasoning (paprika)
- Procedure** : Fermented, cured, smoked
- Taste Profile** : Spicy, rusty, slightly fruity
- Colour** : Deep red
- Best way to consume :**
- Thinly sliced
- Remove casing before cooking
- Pan fry, grill, roast
- Tapas, soup, stew, pasta, pizza, baked egg



# Figatelle

## AIR-DRIED PORK LIVER SAUSAGE

Corsicans call this sausage 'Figatellu'. It mainly consists of meat and pork liver, smoked and air-dried. BALIBEL's Figatelle has a strong taste of liver and is eaten raw

- Origin** : Corsica
- Main Ingredients** : Liver, pork, spices
- Procedure** : Smoked, Air-Dried
- Taste Profile** : Robust, smoky, slightly sweet & tangy
- Texture** : Slightly chunky & crumbly
- Best way to consume :**
- Can be eaten raw
- Slightly thickly sliced
- Grilled, baked, serve with lentils, beans
- With bread & cheese, wine

# Jambon Cuit à l'os

COOKED GAMMON HAM



Cooked ham is a salted pork leg which has been boiled for long hours on a very low heat. BALIBEL's cooked ham is a high quality ham produced from fresh, not frozen pork legs, without adding phosphates or any other preservatives.

**Origin** : France  
**Main Ingredients** : Pork leg (made from fresh, not frozen meat), no added phosphates or any preservatives  
**Procedure** : Boiled for long hours on a very low heat  
**Texture** : Moist, juicy, tender  
**Best way to consume :**  
Served with bread, butter, pickles

# Bacon Fumée

SMOKED BACK BACON



Back bacon is meat from the loin, the middle part of pork's back. First it is cured by using large quantities of salt and spices special to BALIBEL's know-how. Once smoked, it is known as smoked back bacon, which is a very lean, meaty cut of bacon

**Origin** : France  
**Main Ingredients** : Pork Belly  
**Procedure** : Smoked  
**Taste Profile** : Smoked, salty  
**Texture** : Crispy or slightly chewy depending on cooking method  
**Best way to consume :**  
Sandwich, breakfast platter

# Prosciutto

AIR-DRIED HAM



**Origin** : Italy  
**Main Ingredients** : Pork  
**Procedure** : Air dried, Cured  
**Taste Profile** : Flavourful, delicately sweet & salty  
**Texture** : Delicate, melt in mouth  
**Best way to consume :**  
Thinly sliced  
Sandwich, panini, pizza, paired with fruits (honeydew, pear)

# Pancetta

AIR-DRIED PORK BELLY

Pancetta is a sort of Italian bacon made from a pork belly that is salt-cured and spiced with black pepper and other spices. Instead of being smoked, pancetta is air-dried and presented in form of a tight roll. In Italy pancetta is often consumed raw

**Origin** : Italy  
**Main Ingredients** : Pork belly, salt, black pepper, spices  
**Procedure** : Air-dried, tightly rolled  
**Taste** : Nutty, porky (not smoky like bacon)  
**Texture** : Dense (if cubed), silky (sliced thinly)

**Best way to consume :**  
Cubed or thinly sliced  
Pasta, Pizza, sandwich  
Can be consumed raw



# Poitrine Salee Fumée

SMOKED STREAKY BACON

By smoking meat and fat from a pork belly, one obtains streaky bacon. Cut into small pieces, it will become bacon cubes.

**Origin** : French  
**Main Ingredients** : Pork Belly  
**Procedure** : Smoked  
**Taste** : Smoked, salty  
**Texture** : Crispy or slightly chewy depending on cooking method

**Best way to consume :**  
Sandwich, breakfast platter



# Pate de Campagne

MINCED PORK PATE



**Origin** : France (country style)  
**Main Ingredients** : Minced Pork, pork Liver  
**Procedure** : Minced, cooked  
**Taste** : Savoury, delightful  
**Texture** : Chunky yet smooth

**Best way to consume :**

Entree  
Sliced on bread with dijon mustard, pickle

# Jambon Glace Au Miel

HONEY GLAZED HAM



**Origin** : America England  
**Main Ingredients** : Pork  
**Procedure** : Glazed, Roasted  
**Taste** : Sweet, smoky, flavourful  
**Texture** : Tender

**Best way to consume :**

Paired with carrot, potatoes, peas, brussel sprouts as a meal  
In sandwiches



## *Pate Forestier o ( a tartiner)*

### PORK LIVER PATE

**Origin** : France  
**Main Ingredients** : Pork liver, pork fat, garlic  
**Procedure** : Grinded, Paste  
**Taste** : Complex, earthy, savoury, rich

**Best way to consume :**  
 Paired with bread, crackers



## *Fromage de Tete*

### PORK LIVER PATE

**Origin** : France  
**Main Ingredients** : Pork head (cheeks, snout, or tongue), Carrots, turnips, spices, arum-arum  
**Procedure** : Grinded Paste  
**Taste** : Complex, earthy, savoury, rich

**Best way to consume :**  
 Spread on bread, crackers



## *Rillettes de Porc*

### POTTED PORK

**Origin** : France  
**Main Ingredients** : Pork, secret herbs and spices  
**Procedure** : Preservation method similar to confit. Slowly cooked in its own fat for hours, Crumbled by hand and seasoned.  
**Taste** : Rich, intensely flavourful  
**Texture** : Smooth, fatty

**Best way to consume :**  
 Spread on bread, crackers, stuffed on shell pasta



**BEEF**

**BEEF**



## *Beouf Pastrami*

### **SMOKED PEPPERED BEEF**

<b>Origin</b>	: Romania, Turkey
<b>Main Ingredients</b>	: Beef brisket, green pepper seeds, herbs, spices
<b>Procedure</b>	: Brine, smoked
<b>Taste</b>	: Smoky, fatty, peppery
<b>Texture</b>	: Succulent, melt in mouth (combined taste of sausage and roast beef)

#### **Best way to consume :**

Thinly sliced

In sandwich with mustard and pickles

## *Biltong ( beous seche a la sud-africaine)*

<b>Origin</b>	: South African
<b>Main Ingredients</b>	: Meat, garlic, chili
<b>Procedure</b>	: Dried
<b>Taste</b>	: Flavourful, fairly spicy
<b>Texture</b>	: Chewy, slightly moist and tender on the center (thicker more flavourful than beef jerky)

#### **Best way to consume :**

Consumed on its own like beef jerky

Paired with wine

Salad, pizza, omelette,

Charcuterie platter

## *Beouf Bacon*

### **SMOKED PEPPERED BEEF**

<b>Main Ingredients</b>	: Beef
<b>Procedure</b>	: Curing, drying, smoking
<b>Taste</b>	: Salty, meaty, smoky
<b>Texture</b>	: Slightly chewy or crunchy depending on cooking method

#### **Best way to consume :**

Crumbled onto salad

Breakfast platter

Sandwich

## *Bresaola (boeuf sale a l'italienne)*

<b>Origin</b>	: Italy
<b>Main Ingredients</b>	: Beef (upper ribs)
<b>Procedure</b>	: Air Dried Salted Matured for 3 months
<b>Taste</b>	: Flavourful, mild, slightly sweet
<b>Texture</b>	: Lean, tender (Low fat content)

**Best way to consume :**  
Very thinly sliced  
Drizzled with olive oil, squeeze of lemon juice



## *Boeuf Salami*

Salami is a cured meat sausage, fermented and air-dried. BALIBEL's beef salami is pure beef, seasoned with a mixture of garlic, herbs and other spices, as well as homemade Arum-Arum

<b>Origin</b>	: Southern, Eastern, Central European
<b>Main Ingredients</b>	: Beef, garlic, herbs, spices, homemade, arum-arum
<b>Procedure</b>	: Cured, fermented, air-dried
<b>Taste</b>	: Robust, tangy, spicy, sweet, hot, savoury
<b>Texture</b>	: Slightly chewy, fatty

**Best way to consume :**  
Paired with cheese, cracker, bread, wine  
Sandwich



# POULTRY



# POULTRY



BALIBEL exclusively uses Peking ducks. Their thighs are cooked for 8 hours before being vacuum coated within their fat.

**Origin** : France

**Main Ingredients** : Peking Duck (leg)

**Procedure** : Confit, Cooked for 8 hours  
Vacuumed and coated within their fat

**Taste** : Rich, slightly salty, but mellow

**Texture** : Succulent, melt-in-your-mouth, tender meat, crispy skin

**Best way to consume** :

Served with potatoes, lentils, salad

Shredded on salad, sandwich, stew



*Cuisse/Magret de canard confite*  
*Confit of duck leg or breast*





## *Magret de Canard Fumée*

### SMOKED DUCK BREAST

BALIBEL only uses Peking ducks marinated before being smoked with coconut wood shavings

<b>Origin</b>	: France
<b>Main Ingredients</b>	: Peking duck(breast)
<b>Procedure</b>	: Marinated, smoked with coconut wood shavings
<b>Taste</b>	: Strong, meaty, fatty, smoky
<b>Texture</b>	: Tender, moist, fatty

**Best way to consume :**  
Thinly slice against the grain  
Salad, sandwich



## *Jambon de Poulet*

### CHICKEN HAM

Made by soaking the whole chicken breast in salt brine for a period as long as three days. Then, BALIBEL's chicken ham is poached before being oven baked

<b>Main Ingredients</b>	: Chicken
<b>Procedure</b>	: Soaked in salt brine for 3 days, poached, oven baked
<b>Taste</b>	: Mild, slightly savoury, adaptable
<b>Texture</b>	: Slightly lean

**Best way to consume :**  
Sliced thinly  
Sandwich



## *Poulet Pastrami*

### CHICKEN PASTRAMI

This chicken pastrami is made of chicken breast that has been brined, partly dried, seasoned, smoked and stuffed with green pepper seeds and other herbs and spices.

<b>Main Ingredients</b>	: Chicken breast, green pepper seeds, herbs, spices
<b>Procedure</b>	: Brined, partly dried, smoked
<b>Taste</b>	: Savoury
<b>Texture</b>	: Tender

**Best way to consume :**  
Salad, sandwich, wrap



## *Poulet Fumée Sans os*

### SMOKED BONELESS CHICKEN

<b>Main Ingredients</b>	: Chicken
<b>Procedure</b>	: Smoked
<b>Taste</b>	: Smoky
<b>Texture</b>	: Tender

**Best way to consume :**  
Salad, sandwich, casserole, pasta



## *Gésier Confit de Volaille*

### CONFIT OF CHICKEN GIZZARD

A gizzard is made from a part of a chicken stomach. It is thoroughly cleaned and carefully marinated. The result is a confit chicken gizzard as tender as crunchy.

**Origin** : France  
**Main Ingredients** : Chicken Gizzard (chicken stomach)  
**Procedure** : Thoroughly cleaned, marinated, confit  
**Taste** : Flavourful  
**Texture** : Tender, plump, slightly chewy, crunchy

**Best way to consume :**  
 Salad  
 Paired with potato, vegetables



## *Terrine de Canard*

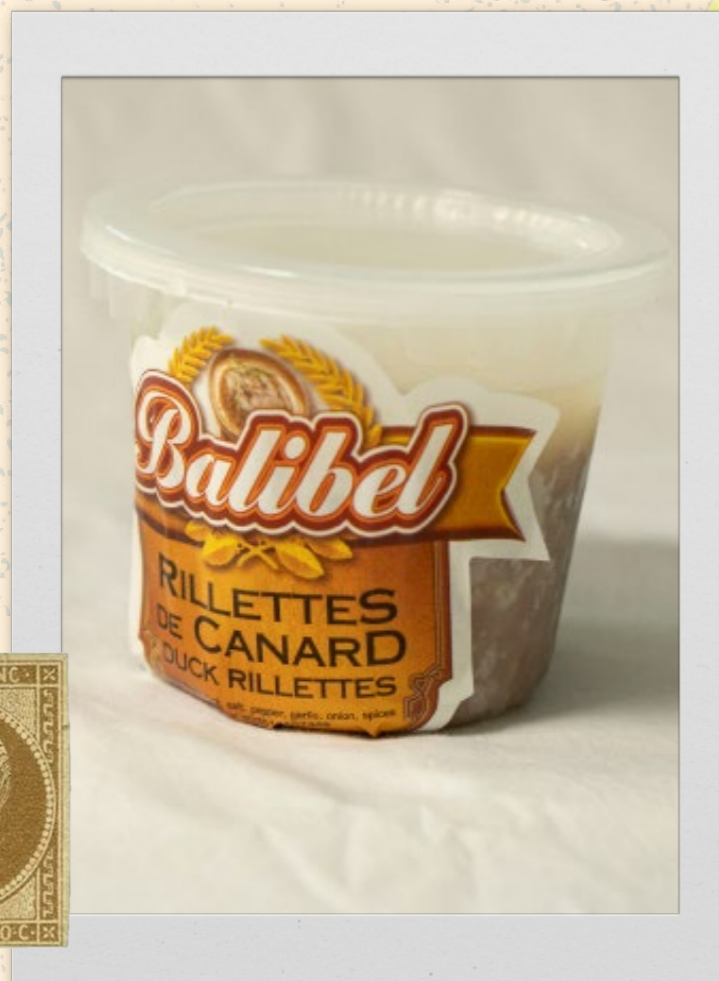
### DUCK TERRINE

A terrine is a preparation of finely chopped meat cooked in the oven. The meat of BALIBEL's duck terrine has been marinated for 48 hours before being cooked in a bainmarie. To delight the palate, BALIBEL adds to it terrine an assortment of spices and herbs and sprinkles them with Arum-Arum.

**Origin** : French  
**Main Ingredients** : Duck, spices, herbs  
**Procedure** : Finely chopped, cooked in oven  
**Taste** : Flavourful, rich, complex  
**Texture** : Soft, some chunky pieces

**Best way to consume :**  
 Thick slice  
 Paired with bread, crackers, salad, gherkins, pickles, chutney, relish





## *Rillettes de Canard*

### POTTED DUCK

Potted duck (duck rillettes) has been slowly cooked in its own fat for many hours, after having been crumbled by hand and seasoned with herbs and spices that BALIBEL has the secret.

- Origin** : France  
**Main Ingredients** : Duck, secret herbs and spices  
**Procedure** : Slowly cooked in its own fat for hours, crumbled by hand, seasoned  
**Taste** : Rich, flavourful, luxurious  
**Texture** : Soft, smooth, fatty

**Best way to consume :**  
Spread on bread or crackers, with gherkins or pickles

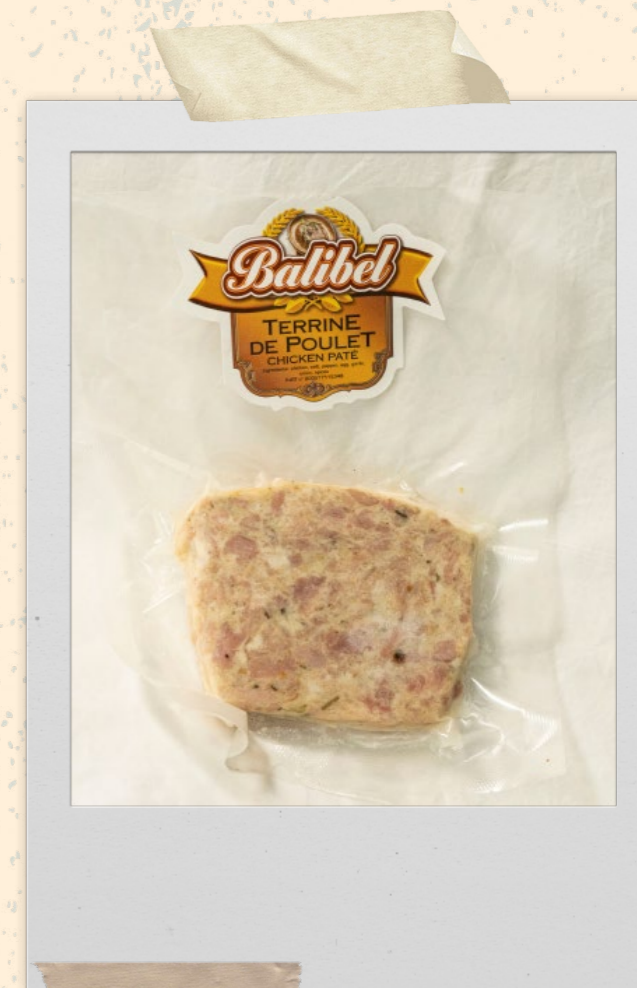
## *Terrine de Poulet*

### CHICKEN TERRINE

This rich confit chicken terrine combines succulent chicken loaded with flavors of Italian herbs and spices and sprinkled with BALIBEL's Arum-Arum that makes it tasty and delicious

- Origin** : France  
**Main Ingredients** : Chicken, Italian herbs, spices arum-arum  
**Procedure** : Finely chopped, cooked in oven  
**Taste** : Flavourful, complex  
**Texture** : Soft, succulent, some chunky pieces

**Best way to consume :**  
Thick slice  
Paired with bread, crackers, salad, gherkins, pickles, chutney, relish



## *Mousse de Foie de Volaille*

### CHICKEN LIVER MOUSSE

Chicken liver mousse is a combination of chicken liver, butter, eggs and spices. BALIBEL instills into its mousse a certain amount of port wine, before baking it in a bain-marie, covered with fat to prevent any oxidation.

- Origin** : France  
**Main Ingredients** : Chicken liver  
**Procedure** : Baked in a bain marie, covered in fat to prevent oxidation  
**Taste** : Creamy, flavourful  
**Texture** : Soft, light

**Best way to consume :**  
Spread on bread, crackers





## *Terrine de Lapin*

### RABBIT TERRINE

A terrine is a preparation of finely chopped meat cooked in the oven. The meat of BALIBEL's rabbit terrine has been marinated for 48 hours before being cooked in a bainmarie. To delight the palate, BALIBEL adds to it terrine an assortment of spices and herbs and sprinkles them with Arum-Arum

<b>Origin</b>	: France
<b>Main Ingredients</b>	: Rabbit, spices, herbs, arum-arum
<b>Procedure</b>	:Marinated for 48 hours, Cooked in a bain marie
<b>Taste</b>	: Flavourful, complex
<b>Texture</b>	: Soft, some chunky pieces
<b>Best way to consume :</b>	
	Thickly sliced
	Paired with salad, gherkins



## *Magret de Canard Betutu*

### BRAISED DUCK IN BALINESE SPICED

<b>Origin</b>	: Bali
<b>Main Ingredients</b>	: Duck, spices
<b>Procedure</b>	: Braised
<b>Taste</b>	: Complex, flavourful, blend of spices
<b>Texture</b>	: Succulent, melt in mouth meat
<b>Best way to consume :</b>	
	Paired with rice, sauteed vegetable, sambal

# FISH



# FISH



## *Filet de Saumon Fumée*

### SMOKED SALMON FILLET

It has been our great pleasure to introduce to you our premium quality cold cuts! Today, BALIBEL is proud to present his latest product: Alaskan-style smoked salmon (also called "hot smoked")! Cured for three days in a light wet salt and sugar brine, our salmon is then smoked during 4 to 12 hours at a temperature of 100 to 165° F, depending on its size and weight. Once considered as a luxury product, smoked salmon is nowadays quite popular and appreciated as a healthy delicacy. Indeed, its great nutritional benefit, such as its high content of amino acids, omega-3 fats and vitamin D and B12, transforms salmon in a true 'brain food'.

**Main Ingredients** : Salmon

**Procedure** : Cured for three days in light wet salt and sugar brine, Smoked during 4 to 12 hours at 100 to 165 degree Fahrenheit

**Taste** : Slightly salty, slightly smoky

**Texture** : Tender, silky smooth

Nutritional content: high in amino acids, omega-3 fats and vitamin D and B12

**Best way to consume :**

Salad, bagel, sandwich, pasta



## *Filets de Maquereau Fumée*

### SMOKED MACKEREL FILLETS

To achieve excellent smoked mackerel fillets, BALIBEL selects all its fish directly in the nearby fishing ports. Mackerels are first cleaned, the fillets lifted carefully, then cold smoked on coconut wood. BALIBEL's smoked mackerel fillets are refined with a bouquet of spices to become a real pleasure for the mouth.

- Main Ingredients** : Mackerel (directly from nearby fishing ports)
- Procedure** : Cold smoked on coconut wood
- Taste** : Slightly sweet, smoky
- Texture** : Slightly firm, chewy
- Best way to consume** :  
Salad, potatoes, acidic citrusy dressing



## *Filets de Sardine Marinés*

### MARINATED SARDINE FILLETS

BALIBEL's marinated sardine fillets are refined with a great application. According to its quality and its freshness, the fish is carefully selected directly at the fishing port. Its silvery belly is then cleaned and the fillets are carefully separated in order that no bones will bother the consumer. Seasoned with a whole bunch of spices and herbs, BALIBEL's marinated sardine fillets change a quite common fish into a real delicacy.

- Main Ingredients** : Sardine (directly from nearby fishing ports), spices, herbs
- Procedure** : Marinated
- Taste** : A real delicacy
- Texture** : Meaty, slightly oily
- Best way to consume** :  
Served with crusty toasted bread  
Paired with vegetables, beans or grains



## *Mojama (Ham of The Sea)*

### SPICY AIR DRIED TUNA FILLET

Mojama is a Spanish delicacy consisting of filleted saltcured tuna loin. Air dried Mojama is also called “Jamón of the sea”, after Spain’s famous cured ham. To create this traditional cured tuna, a whole yellowfin loin is salted and dry-cured to perfection. The cured Mojama has the deep flavour of the sea and is deliciously served when thinly sliced

<b>Origin</b>	: Spain	<b>Texture</b>	: slightly firm
<b>Main Ingredients:</b>	Yellowfin, Tuna loin	<b>Best way to consume :</b>	Thinly sliced
<b>Procedure</b>	: Salt-cured, Air dried		Tapas with bread, almond, green olives, olive oil
<b>Taste</b>	: Slightly salty, rich, umami, deep flavour of the sea		Salad





## *Filets de Thon Fumée*

### SMOKED TUNA FILLET

**Main Ingredients** : Tuna  
**Procedure** : Smoked  
**Taste** : Smoky  
**Texture** : Slightly firm  
**Best way to consume** :  
Sandwich, pasta, salad, turned into dip



## *Filets d'Anchois Marinés*

### MARINATED ANCHOVIES FILLET

**Origin** : Italy  
**Main Ingredients** : Anchovies  
**Procedure** : Marinated, cured  
**Taste** : Flavourful, hint of acidity from the  
marinate, tart, salty  
**Texture** : Silky, fleshy  
**Best way to consume** :  
Appetizer, antipasti  
With bread, olive oil





# SAUSAGES



# SAUSAGES

## *Boudin Noir*

BLOOD SAUSAGE



Blood sausage (or black pudding) is made by pork blood and fat, cream and other seasonings. Its preparation is particularly complicated by the fact that the pig's blood must be used very fast after butchering. Mixed with various ingredients, it becomes the stuffing. BALIBEL's blood sausages are stuffed straight away and then blanched in boiling water

- |                              |   |
|------------------------------|---|
| <b>Origin</b>                | : France, Spain, German, UK   |
| <b>Main Ingredients</b>      | : Pork, blood, pork fat, cream, seasonings                                  |
| <b>Procedure</b>             | : Stuffed, blanched   |
| <b>Taste</b>                 | : Complex, intense, rich, flavourful  |
| <b>Texture</b>               | : Soft, slightly dry and chalky, crispy outer (depending on cooking method) |
| <b>Colour</b>                | : Black   |
| <b>Best way to consume :</b> | Pan fry with potatoes or sauteed apples, cheese, lettuce)                   |



## Andouillette Fumée

### SMOKED INTESTINE SAUSAGE

A smoked intestine sausage is a French speciality; a small sausage made from chitterlings served hot. BALIBEL's smoked intestine sausage owes its flavour to the raw material, carefully cleaned, but also to its herbs, spices, condiments, white wine, as well as the smoking process.

- Origin** : France  
**Main Ingredients** : Pork intestines, herbs, spices, condiments, white wine  
**Procedure** : Smoked  
**Taste** : Smoky, distinct, acquired taste,  
**Texture** : Slightly coarse inner & crispy outer (depending on cooking method)  
**Best way to consume** :  
 Sauteed, roasted, pan fry, grilled until casing goes



## Saucisse d'Agneau

### LAMB SAUSAGE

- Origin** : France  
**Main Ingredients** : Lamb  
**Taste** : Distinct, slightly acquired taste, flavourful, complex  
**Texture** : Plump, moist  
**Best way to consume** :  
 Grilled, roasted, pan fry, baked  
 Served with chickpea, roasted peppers, onions, vegetable  
 Stuffed in rolls or between bread



## Chipolata

### BBQ PORK SAUSAGE ITALIAN STYLE

A chipolata is a long and fine sausage of Italian origin, made with moderately minced pork and put into natural casings. BALIBEL seasons his chipolatas with thyme, chives, coriander and cloves. The chipolata is ideally consumed fried or grilled after the fat has been evacuated during the cooking.

- Origin** : Italy  
**Main Ingredients** : Minced Pork, natural casing, Thyme, chives, coriander, cloves  
**Procedure** : Minced, stuffed  
**Taste** : Rich, flavourful, meaty, porky  
**Texture** : Long and fine  
**Best way to consume** :  
 Pan fried, grilled, until the fat has evacuated during cooking process  
 Served with baked beans, pasta, bread, eggs, potatoes



## Kielbasa

### POLISH SAUSAGE

Kielbasa is a Polish sausage, made by a mixture of pork and beef, precooked and smoked. BALIBEL's Kielbasa is delicately seasoned and flavoured with white wine

- Origin** : Poland  
**Main Ingredients** : Pork, Beef, Spices, White wine  
**Procedure** : Precooked, Smoked  
**Taste** : Savoury, delicately seasoned  
**Texture** : Tender, tightly packed in casing  
**Best way to consume** :  
 Boiled, browned, sauteed or grilled  
 Mixed with soup, stews or casseroles  
 Served with potatoes, beans, cabbage

A merguez is a small hot red sausage made from beef and mutton either hot or mildly spicy. Originating from Maghreb (North Africa), it is spiced with cumin and pepper and ideally accompanies couscous, but can also be barbecued or fried.

## *Merguez Tunisienne*

### SPICY/ HOT LAMB SAUSAGE

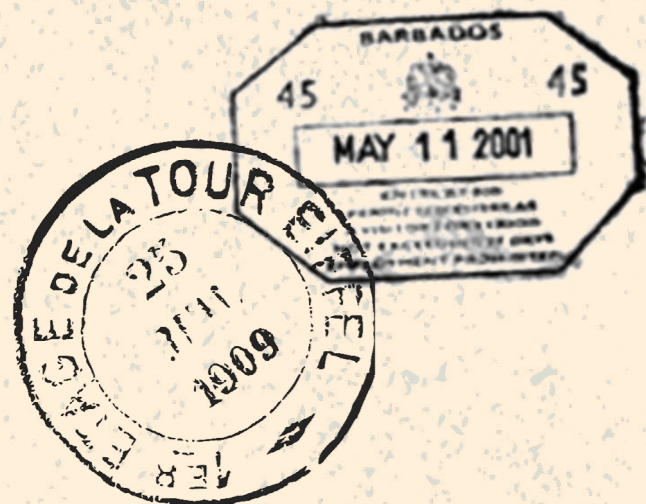
**Origin** : North African  
**Main Ingredients** : Lamb  
**Taste** : Spicy-hot, earthy, bold, distinct blend of spices  
**Texture** : Smooth, plump, juicy  
**Best way to consume** :  
 Grill, baked, roasted  
 Kebab, bun  
 Serve with herbed couscous, roasted peppers, potatoes



## *Merguez Algerienne*

### SPICY/ MILD LAMB SAUSAGE

**Origin** : North African  
**Main Ingredients** : Lamb  
**Taste** : Spicy-mild, flavourful, earthy  
**Texture** : Smooth, plump, juicy  
**Best way to consume** :  
 Grilled, baked, roasted  
 Kebab, bun  
 Serve with herbed couscous, roasted peppers, potatoes





## *Saucisse a Griller Nature*

### PLAIN BBQ PORK SAUSAGE

**Origin** : France  
**Main Ingredients** : Pork  
**Procedure** : BBQ  
**Taste** : Savoury, meaty, porky  
**Texture** : Plump, juicy  
**Best way to consume :**  
 Grill, baked, roasted, pan fry  
 Kebab, bun, sandwich, pasta  
 Breakfast platter  
 Served with potatoes, veggies



## *Saucisse a Griller Curry*

### CURRY BBQ PORK SAUSAGE

**Origin** : France  
**Main Ingredients** : Pork , curry spices  
**Procedure** : BBQ  
**Taste** : Meaty, flavourful, tingles of curry spices, complex & slightly bold  
**Texture** : Plump and juicy  
**Best way to consume :**  
 Grilled, baked, roasted, pan fry  
 Kebab, bun, sandwich  
 Breakfast platter  
 Served with potatoes, veggies

## *Saucisse a Griller Ail & Parsley*

### GARLIC & PARSLEY BBQ PORK SAUSAGE

**Origin** : France  
**Main Ingredients** : Pork, garlic, parsley  
**Procedure** : BBQ  
**Taste** : Meaty, flavourful, palate pleasing blend of garlic and parsley  
**Texture** : Plump, juicy  
**Best way to consume :**  
 Grilled, baked, roasted, pan fry  
 Kebab, bun, sandwich, pasta  
 Breakfast platter



## *Saucisse de Poulet*

### CHICKEN SAUSAGE

**Origin** : France  
**Main Ingredients** : Minced Chicken, natural casing, thyme, chives, coriander  
**Procedure** : BBQ  
**Taste** : Flavourful, mild, savoury, blends well with various other flavours  
**Texture** : Plump and juicy  
**Best way to consume :**  
 Grilled, baked, roasted, pan fried  
 Kebab, bun, sandwich, pasta  
 Breakfast platter  
 Fried or grilled  
 Served with potatoes, veggies





# JAM



# JAM



*Mango Jam*



*Pineapple Jam*

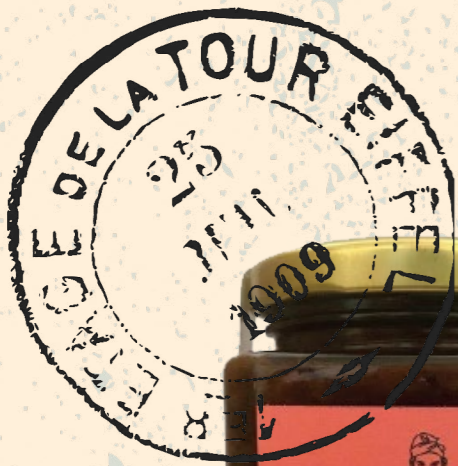


*Jambu Jam*



*Strawberry Jam*





DRAGON TOMATO



TOMATO



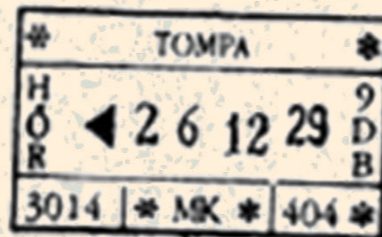
BANANA DATE & GINGER



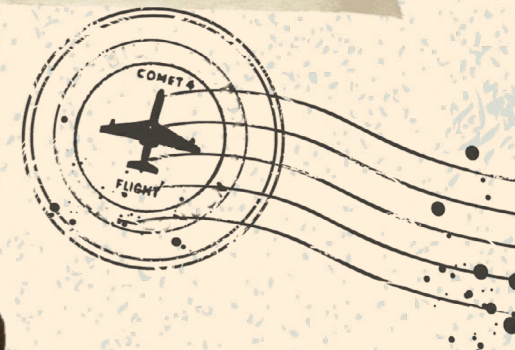
PORTABELLO



SPICY DRAGON TOMATO



PICKLED BERRY





CASHEWMUS



TANGY TAMARILLO



TANGY MANGO MINT



MANGO MINT



# PICKLES



# PICKLES



## *Poivre Vert*

### **GREEN PEPPER**

Green pepper originates from black pepper (*Piper nigrum*). Indonesia regularly ranks among the 5 world's largest producers. The greatest chefs appreciate green pepper for its highly aromatic and fruity qualities.

Harvested before the berries are mature, the green colour is obtained by the wet conservation of immature berries. Thanks to its conservation in brine BALIBEL's green pepper brings you a fresh flavour and a charming crunchy taste.





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## *Black Garlic in Honey*

## *Fleur de Sel Kusuma*

### HIGH QUALITY REFINED SALT

Fleur de sel is the thin layer on the surface of shallow salt water, formed by evaporation under the combined wind and sun action. In Bali, the salt is extracted manually, drained and dried in the sun. Evaporation then brings up very fine crystals, much whiter than those of ordinary table salt. Rich in magnesium and trace elements, the nutrient intake of sea salt is undeniable and its taste is more subtle than that of common salt. As it dissolves very quickly, experts recommend adding this condiment only at the end of the cooking process. BALIBEL's fleur de sel is so delicious that it competes without a problem with the famous sea salt of French Guérande in Bretagne.



# MUDA MUDI



# LIQUOR

ARAK MUDA MUDI is a delightful liquor that can be enjoyed as a refreshing aperitif or as a sweet digestive to end meals. This liquor is part of the Matadji distillery liquor which has been rewarded of the best 2020 liquor in Indonesia. All the ingredients used are natural and the high-quality arak used for this Liquor has been aged several months after the distillation.





*Orange*



*Moka Delight*



*Mango*

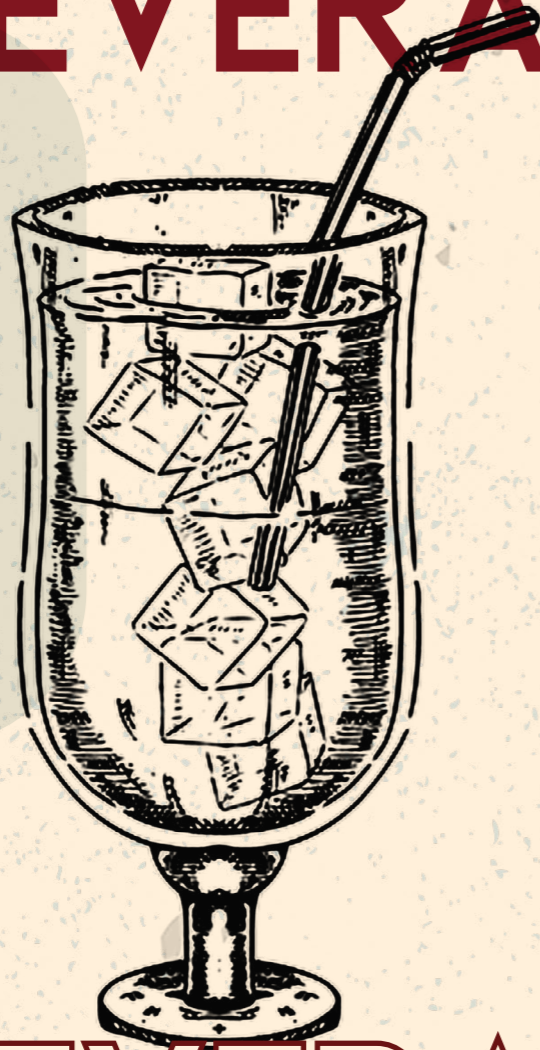


*Banana*



*Mint*

# BEVERAGES



# BEVERAGES



*Kombucha*



*Ginger Tea*



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balibel\_charcuterie



<https://www.balibel.com/>



Jl. Marlboro No. 41

Teuku Umar Barat

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