**HALLDE** ®

Food Preparation Machines
Made in Sweden

# Prepare your own
# unique taco buffet

—— **Easy, tasty and cost effective**

*" HALLDE has produced advice and hints on how HALLDE's machines and equipment can be used in the preparation of a tasty taco buffet. The aim is to show how to simplify the preparation of the ingredients and make a cost effective, nutritious meal.*

*You can customize the buffet for seasonal variations or make it completely vegetarian if requested. One tip is to dice the ingredients – as it provides an even tastier meal for the eyes.*

# Make your own unique taco buffet

**Mexican-inspired food, especially tacos, is tasty and popular both at home and in restaurants. For example, the taco buffet is probably the most popular school lunch of the week and can be varied endlessly; it can be made from beef, pork, chicken, seafood or be completely vegetarian.**

## Ingredients and seasonings – We provide tips, you choose:

### VEGETABLES AND FRUITS
*Lettuce:* Slice 4 – 10 mm
*Tomato:* Dice 8x8x8 – 15x15x15 mm
*Onion:* Dice 8x8x8 – 15x15x15 mm. Slice 0.5 – 3 mm (onion rings)
*Apple:* Dice 8x8x8 – 15x15x15 mm
*Bell pepper:* Dice 8x8x8 – 15x15x15 mm. Slice 1.5 – 4 mm
*Cucumber:* Julienne 2x2 – 4x4 mm. Dice 8x8x8 – 15x15x15 mm
*Leek:* Slice 1 – 1.5 mm

### CHEESE
Grated cheese is almost a given ingredient at a taco buffet. By grating the cheese yourself, you lower the costs and have a wider choice of different types of cheese. Grate the cheese in dimension 4.5 to 8 mm.

### SALSA
Dice the tomatoes in sizes 8x8 - 15x15 mm and mix with spices and oil, or use a Vertical Cutter/ Blender and mix tomatoes, onion, garlic, chili, coriander, salt, pepper, all based on your own taste and preferences.

### GUACAMOLE
Do you want it smooth or chunky? Spicy or mild? Select the ingredients yourself; avocado, red onion, garlic, chili and perhaps some sour cream? Prepare it in a Vertical Cutter/ Blender and its ready in 15 seconds.

### SEASONING
Making your own taco seasoning is easy, tasty and cost effective. Use HALLDE Vertical Cutter/ Blender to prepare a flavourful spice mix.

# for a unique taco buffet

**A GOOD CHOICE OF MACHINE**

| Results | Cutting tools/Preparation | HALLDE Vegetable Preparation Machine | HALLDE Combi Cutter | HALLDE Vertical Cutter/ Blender |
|---|---|---|---|---|
|  | Slicer 4–10 mm | X | X | |
|  | Slicer / Soft slicer 8 – 15 mm with Dicing Grid 8 – 15 mm | X | X | |
|  | Slicer / Soft slicer 8 – 15 mm with Dicing Grid 8 – 15 mm | X | X | |
|  | Slicer / Soft slicer 8 – 15 mm with Dicing Grid 8 – 15 mm | X | X | |
|  | Slicer / Soft slicer 8 – 15 mm med Dicing Grid 8 – 15 mm | X | X | |
|  | Slicer 1 – 1.5 mm | X | X | |
|  | Grater / Shredder 4.5 – 8 mm | X | X | |
|  | Mix in a Vertical Cutter / Blender or Combi Cutter | | X | X |
|  | Mix in a Vertical Cutter / Blender or Combi Cutter | | X | X |
|  | Mix in a Vertical Cutter / Blender or Combi Cutter | | X | X |

*Read more about HALLDE Vegetable Preparation Machines*

## HALLDE Vegetable Preparation Machines

HALLDE's range of Vegetable Preparation Machines covers eight models with capacity from 2 to 40 kg / minute. All models have a large feeder that makes it easy to prepare large vegetables such as iceberg lettuce. The machines have a wide selection of cutting tools for slicing, making julienne cuts and crimping slices, grating/ shredding and dicing in a variety of dimensions.

HALLDE Vegetable Preparation Machines operate at speeds optimised to provide the best possible cutting result – which means that nutritional content are maintained and that liquid is not pressed out during preparation. This reduces oxidation and results in a longer life span.

### Hallde Combi Cutter

HALLDE Combi Cutters are a combination of a Vegetable Preparation Machine and a Vertical Cutter/ Blender in one machine. The Combi Cutter combines the benefits of the Vegetable Preparation Machine and the Vertical Cutter/ Blender.

The machine operates in the same way as a HALLDE Vertical Cutter/ Blender, with specially designed knives and scraper system. This makes processing fast as lightning - and when the machine is used as a Vegetable Preparation Machine, it slices, shreds, grates and cuts julienne, dices and crimping slices.

As a Vegetable Preparation Machine HALLDE Combi Cutters have a capacity of 2 kg/ minute and as a Vertical Cutter/ Blender 3 litres gross volume – which is equivalent to a capacity of up to 80 portions.

*Read more about HALLDE Vertical Cutter/ Blender*

### HALLDE VERTICAL CUTTER/ BLENDER

HALLDE's range of Vertical Cutter/ Blenders consists of six models with a capacity of 3-6 litres gross volume. All models can process cooked and raw products as well as dry and liquid-based food. This means that the taste, nutritional content and energy density are completely maintained during preparation.

HALLDE's Vertical Cutter/ Blender works at two speeds, 1 500 rpm and 3 000 rpm, which makes it easy to achieve exactly the desired texture.

Specially designed knives and a unique scraper system mean processing is done at speed of lightning - which in turn minimizes heating of the ingredients and thereby ensures the quality and nutritional content.

*With HALLDE's machines, you can quickly and easily prepare your own salsa, guacamole and taco seasoning. You can also easily customize the meal to suit individual needs, eating habits and the desired taste, nutritional content and consistency.*

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