

# Creative Use Guide for the Royalmont Soup Plate (302-92/102/122)

## Product Overview

The Royalmont Soup Plate is a sophisticated and versatile piece from Cameo China, designed to enhance the presentation of a wide range of culinary creations. Part of the elegant Royalmont collection, this plate is crafted from Embossed Durable China (Vitrified China with Alumina Body), ensuring exceptional durability and a refined finish. Its subtle concentric lines around the softly curving rims add a touch of understated elegance, making it perfect for both classic and contemporary dining settings.

## Product Specifications

- **Item Numbers:** 302-92, 302-102, 302-122
- **Dimensions:**
  - **302-92:** 8-1/2 in (10 oz)
  - **302-102:** 10-1/2 in (12 oz)
  - **302-122:** 12 in (16 oz)
- **Material:** Embossed Durable China (Vitrified China with Alumina Body)
- **Durability:** Microwave and dishwasher safe

## Traditional Applications

The Royalmont Soup Plate is ideally suited for a variety of traditional culinary uses, offering both elegance and utility:

- **Soup Service:** Perfect for serving creamy soups, broths, and stews.
- **Pasta Dishes:** The generous well accommodates various pasta preparations, from spaghetti to ravioli.
- **Risotto & Grain Bowls:** Ideal for presenting rich risottos, quinoa bowls, or other grain-based dishes.
- **Saucy Entrées:** The deep well is excellent for entrées with ample sauces, preventing spills and enhancing presentation.

# Creative Culinary Applications

Beyond traditional uses, the elegant design and varying capacities of the Royalmont Soup Plate encourage innovative culinary presentations:

- **Deconstructed Salads:** Arrange salad components artfully in the well, with dressing served on the side or drizzled over.
- **Dessert Bowls:** The larger sizes can be used for elegant dessert presentations, such as fruit crumbles with ice cream or layered trifles.
- **Breakfast Bowls:** Serve elaborate breakfast bowls with yogurt, granola, fruits, and drizzles.
- **Individual Casseroles/Gratins:** The durable material and oven-safe nature (check specific temperature guidelines) make it suitable for individual baked dishes.
- **Appetizer Platters:** The wider plates can be used for serving a selection of appetizers or small bites.

## Signature Plating Techniques

The classic aesthetic and subtle concentric lines of the Royalmont Soup Plate provide a refined canvas for signature plating:

- **Central Focus:** Utilize the deep well to create a focal point for your dish, allowing sauces and garnishes to naturally pool around the main ingredient.
- **Rim as a Canvas:** The wide rim can be used for artistic drizzles, garnishes, or small accompanying elements that complement the central dish.
- **Layered Textures:** Build dishes with varying textures and colors within the well to create visual depth and appeal.
- **Contrasting Colors:** The pristine white surface of the plate provides an excellent backdrop for vibrant food colors, making them pop.

## Culinary Style Pairings

The Royalmont Soup Plate complements a range of culinary styles:

- **Classic & Fine Dining:** Its refined appearance seamlessly integrates into formal dining settings, enhancing traditional and contemporary fine dining presentations.
- **Modern & Contemporary:** The clean lines and functional design align with modern culinary aesthetics, especially for dishes with a strong visual component.
- **Hotel & Catering:** Durable and versatile for high-volume service in hotels, banquet halls, and catering events.

- **Farm-to-Table:** The simple elegance of the plate allows the natural beauty of fresh, seasonal ingredients to shine, particularly in rustic yet refined presentations.

## Size Selection Guidance

- **302-92 (8-1/2 in, 10 oz):** Ideal for individual soup portions, smaller pasta dishes, or rich risottos.
- **302-102 (10-1/2 in, 12 oz):** A versatile size for most soup and pasta applications, as well as saucy entrées.
- **302-122 (12 in, 16 oz):** Excellent for larger soup portions, family-style pasta dishes, or elaborate main courses with generous sauces.

This Creative Use Guide aims to inspire chefs and culinary professionals to explore the full potential of the Royalmont Soup Plate, enhancing both presentation and dining experience across all available sizes.