

Creative Use Guide: Onyx Tempura Dipping Saucer (910-71059)

Product Overview

The Onyx Tempura Dipping Saucer combines traditional Asian design with contemporary aesthetics, creating a versatile vessel for dipping sauces and culinary presentations. This elegant saucer features our innovative scratch-resistant and fingerprint-resistant matte black finish that maintains its pristine appearance throughout service while dramatically showcasing the vibrant colors of sauces, dips, and culinary creations.

Product Specifications

Tempura Dipping Saucer - Item Number: 910-71059 - **Dimensions:** 4-3/16 inch diameter - **Capacity:** 6 oz - **Case Pack:** 48 units per case (4 dozen) - **Case Weight:** 26.50 lbs - **Case Dimensions:** 13" x 10" x 10.5" - **Material:** Premium Vitrified China and Alumina Body - **Finish:** Scratch-resistant and fingerprint-resistant matte black - **Special Order:** Available with 20-case minimum

Creative Applications

Traditional Asian Service

- **Tempura Dipping:** Present traditional tempura sauce for seafood and vegetable tempura
- **Soy Service:** Offer individual soy sauce portions for sushi and sashimi
- **Ponzu Presentation:** Showcase citrus-infused ponzu sauce for tataki and grilled items
- **Ginger-Scallion Oil:** Display aromatic oils for dumpling and noodle accompaniment

Global Dipping Applications

- **Aioli Service:** Present house-made aiolis for seafood and vegetable applications

- **Compound Butter Display:** Showcase melted specialty butters for seafood and steak
- **Vinaigrette Presentation:** Offer individual portions of signature dressings
- **Reduction Service:** Present balsamic and wine reductions for meat and vegetable dishes

Small Plate Applications

- **Amuse-bouche Presentations:** Serve small bites with accompanying sauce
- **Seafood Cocktail:** Present individual portions of ceviche or seafood cocktail
- **Dessert Applications:** Showcase sweet sauces, coulis, or small dessert portions
- **Tasting Menu Components:** Present individual elements of multi-course tasting experiences

Signature Plating Techniques

Asymmetrical Presentation

- Utilize the organic shape for artistic sauce placement
- Position garnishes to create visual flow within the vessel
- Create negative space contrast with the deep black background
- Emphasize the curved lip for dynamic visual interest

Sauce Artistry

- Layer multiple sauces for visual and flavor complexity
- Create sauce designs that complement the curved interior
- Position garnishes to float or interact with sauces
- Use the depth to showcase layered sauce presentations

Contemporary Service

- Pair with complementary Onyx pieces for cohesive service
- Create multi-level presentations by combining with other vessels
- Incorporate contrasting colored elements to enhance visual appeal
- Use consistent plating styles across multiple saucers for unified presentation

Culinary Style Pairings

Traditional Japanese

- Present tempura dipping sauce with grated daikon and ginger
- Showcase ponzu with citrus zest and scallion garnish
- Arrange wasabi, pickled ginger, and traditional accompaniments
- Display specialty soy variations and infusions

Pan-Asian Fusion

- Present nuoc cham and other Southeast Asian dipping sauces
- Showcase Korean gochujang-based dipping sauces
- Arrange Chinese black vinegar and chili oil combinations
- Display Thai-inspired sweet, sour, and spicy dipping sauces

Contemporary Global

- Present emulsified sauces and foams for modern cuisine
- Showcase international flavor combinations with artistic presentation
- Arrange deconstructed sauce elements for interactive dining
- Display signature house sauces with distinctive garnishes

Seasonal Applications

Spring

- Frame vibrant green herb oils and pestos
- Present delicate spring vegetable purées
- Showcase fresh herb-infused vinaigrettes
- Highlight seasonal seafood accompaniments

Summer

- Display colorful fruit coulis and berry reductions
- Present chilled dipping sauces for summer vegetables
- Showcase grilled item accompaniments
- Highlight summer fruit components in both sweet and savory applications

Autumn

- Frame rich, warm-colored sauces and reductions
- Present savory fruit compotes and chutneys
- Showcase mushroom-based sauces and infusions
- Highlight seasonal spice blends and aromatic components

Winter

- Display holiday sauce accompaniments
- Present rich, indulgent sauce components
- Showcase warming spice blends and infused oils
- Highlight winter citrus components and preserves

Operational Advantages

- **Versatility:** Multiple applications across the menu from appetizers to desserts
- **Durability:** Resistant to chipping and maintains appearance with proper care
- **Efficiency:** Curved shape prevents spills and facilitates easy dipping
- **Visual Impact:** Creates distinctive presentations that elevate perceived value
- **Stackability:** Efficient storage with 48 units per case for high-volume operations

Care and Maintenance

- Hand washing recommended to preserve the matte finish
- Avoid abrasive cleaners that may damage the fingerprint-resistant surface
- Store in a dry location with minimal handling to prevent scratches
- The durable construction resists chipping and maintains its appearance with proper care
- Pre-heat before adding hot items to prevent thermal shock

Special Order Information

Transform any regular white Cameo dinnerware into the sophisticated Onyx finish with our special order program: - 20 cases minimum initial order - 3-4 month production timeline - Premium black textured finish with scratch-resistant and fingerprint-resistant properties - Contact sales@us.cameochina.com for consultation and ordering details

This Creative Use Guide is designed to inspire culinary professionals in maximizing the presentation potential of the Onyx Tempura Dipping Saucer. The versatile design and

premium finish make it an essential addition to establishments seeking to elevate their culinary presentations with sophisticated, durable dinnerware.