

Creative Use Guide: Onyx V-Type Soup Plate (910-610V102)

Product Overview

The Onyx V-Type Soup Plate combines contemporary design with functional elegance, creating a versatile vessel for soups, stews, and composed presentations. This distinctive plate 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 culinary creations.

Product Specifications

V-Type Soup Plate - Item Number: 910-610V102 - **Dimensions:** 9-3/4 inch diameter - **Capacity:** 16 oz - **Case Pack:** 24 units per case (2 dozen) - **Material:** Premium Vitrified China and Alumina Body - **Finish:** Scratch-resistant and fingerprint-resistant matte black - **Special Order:** Available with 20-case minimum

Creative Applications

Soup Presentations

- **Consommé and Clear Broths:** Showcase delicate garnishes against the dark background
- **Cream Soups:** Create striking color contrast with light-colored purées
- **Hearty Stews:** Present rustic compositions with enhanced visual depth
- **Chilled Soups:** Display vibrant seasonal gazpachos and cold preparations

Composed Plate Applications

- **Risotto Presentations:** Showcase creamy textures against the matte black surface
- **Pasta Compositions:** Present sauced pasta dishes with architectural height
- **Grain Bowls:** Create contemporary grain-based presentations with colorful components
- **Seafood Presentations:** Display seafood compositions with sauce elements

Global Cuisine Applications

- **Asian Noodle Bowls:** Present ramen, pho, and other broth-based noodle dishes
- **Mediterranean Compositions:** Showcase olive oil-based preparations with vibrant garnishes
- **Latin American Presentations:** Display vibrant ceviches and seafood preparations
- **Contemporary Fusion:** Create cross-cultural presentations with multiple components

Signature Plating Techniques

Depth Utilization

- Leverage the V-shaped profile for layered presentations
- Create height through strategic ingredient placement
- Utilize the sloped sides for sauce containment
- Position garnishes to create visual flow within the vessel

Negative Space Composition

- Create dramatic contrast with the deep black background
- Position colorful elements strategically against the dark surface
- Utilize the circular shape for balanced presentations
- Create visual rhythm through repetition of elements

Textural Contrast

- Showcase multiple textures against the smooth matte surface
- Layer crisp elements over soft components
- Create height with vertical garnishes
- Utilize the depth for multiple textural zones

Culinary Style Pairings

Contemporary Fine Dining

- Present deconstructed soup elements with artistic composition
- Showcase modern techniques with precise garnishing
- Create negative space compositions with minimal elements
- Utilize the depth for tableside service of broths and consommés

Casual Upscale

- Present hearty stews and soups with rustic garnishes
- Showcase comfort foods with elevated presentation
- Create approachable compositions with familiar ingredients
- Utilize the generous capacity for satisfying portions

Global Cuisine

- Present authentic international soup preparations
- Showcase traditional ingredients with contemporary plating
- Create fusion presentations that honor cultural traditions
- Utilize the versatile shape for diverse global applications

Seasonal Applications

Spring

- Showcase vibrant green vegetable purées
- Present light broths with spring vegetables
- Create compositions featuring seasonal herbs
- Highlight early harvest ingredients with minimal preparation

Summer

- Display chilled soups with vibrant colors
- Present seasonal gazpachos and cold preparations
- Create compositions featuring summer produce
- Highlight grilled components with accompanying broths

Autumn

- Showcase hearty root vegetable purées
- Present warming stews and substantial preparations
- Create compositions featuring autumn harvest ingredients
- Highlight mushroom-based preparations and earthy flavors

Winter

- Display rich, robust soups and stews
- Present holiday-inspired presentations
- Create compositions featuring preserved ingredients

- Highlight slow-cooked preparations with depth of flavor

Operational Advantages

- **Versatility:** Multiple applications across the menu from appetizers to entrées
- **Durability:** Resistant to chipping and maintains appearance with proper care
- **Efficiency:** V-shaped profile contains liquids and prevents spills
- **Visual Impact:** Creates distinctive presentations that elevate perceived value
- **Stackability:** Efficient storage with 24 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 V-Type Soup Plate. The versatile design and premium finish make it an essential addition to establishments seeking to elevate their culinary presentations with sophisticated, durable dinnerware.