



## Where **foodservice** shops.

Creating the perfect dish starts with quality ingredients. That's why Bidfood is Australia's leading distributor to the foodservice industry and trusted by over 50,000 chefs.

From dry and chilled items, quality meats, seafood, liquor and more, Bidfood provides all the ingredients for success.



To find out more visit **bidfood.com.au**





# Toasted Sesame Dressing

*Ready to become the new favourite on your menu*

A nutty dressing with a hint of umami and a slightly sweet flavour to enrich your dishes and to delight your customers.

- Use this delightful dressing for leafy green salads, Asian slaws, noodle salads and chopped salads.
- It's also a terrific dressing to make steamed vegetables so much tastier.
- Ready to use to complement a variety of dishes!
- It elevates any dish as a dipping sauce for chicken, pork, beef and seafood.
- Delicious with Asian-inspired sandwiches and burgers.



SIZE	UNITS PER CARTON	SERVES PER UNIT	SHELF LIFE	PRODUCT CODE	AVAILABLE IN
1L	12	40	6 Months	10010314	 

 PLANT-BASED  NO ARTIFICIAL FLAVOURS  NO ARTIFICIAL COLOURS



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**GROENZ**  
A Golden State Foods company

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[www.groenz.com.au](http://www.groenz.com.au)  
[ordersliquidau@gsf-anz.com](mailto:ordersliquidau@gsf-anz.com)



# Dress up your summer menu with tasty Caesar Dressing

- **Versatile**

A perfect accompaniment for your Caesar Salad, with any leafy salad, potato, pasta, or seafood salad. Can also be used as a replacement for mayonnaise.

- **Great tasting**







A creamy rich dressing made with parmesan cheese, lemon juice, garlic and black pepper.





- **Consistent**

Our high quality sauces & dressings help create delicious taste every time.

- **Convenient**

Created with chefs in mind to be ready to use.

SIZE	UNITS PER CARTON	SERVES PER UNIT	SHELF LIFE	CODE	AVAILABLE IN
2L	6	80	6 Months	10-00021	     

 VEGETARIAN
  NO ARTIFICIAL FLAVOURS
  NO ARTIFICIAL COLOURS
  FREE RANGE

BIDFOOD CODE  
**28575**



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1121106AUS





# Maple Flavoured Syrup

New and improved recipe to help you create delicious dishes!

.....



## Drizzle

- Pour over pancakes, waffles, muffins, ice cream, french toast or freshly sliced fruit.

## Make a frosting

- Combine with cream cheese, mascarpone or cream to make a delicious frosting.

## Glaze over meats

- Drizzle over meat, ham, turkey or chicken before roasting.

## Roast vegetables

- Coat vegetables to bring extra caramelization when roasting.

## Salad dressing

- Mix through a salad dressing to add a little touch of sweetness.

## Sauce

- Add sweet notes to a sauce to balance the acidity.

## Stir with everything

- With tea or coffee, or replace sugar for drinks.

**Bidfood Code: 2L- 139328**

**Bidfood Code PCU: 81501**

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# Pork Loin in Maple Mustard Sauce

## Brine

- 6 cups cold water
- 1/2 cup **Frenchmaid Maple Flavoured Syrup**
- 1/3 cup salt
- 3 Tbsp grated fresh ginger
- 3 tsp black pepper
- 1 Tbsp dried rosemary
- 1/2 tsp red pepper flakes
- 5 cloves garlic, crushed

## Pork and Sauce

- 500g pork loin
- Olive oil
- Salt and pepper
- 1/2 cup **Frenchmaid Maple Flavoured Syrup**
- 1/2 cup **Frenchmaid Dijon Mustard**

## Method

Combine all ingredients for the brine until dissolved. Brine the pork for at least 8 to 10 hours. Remove pork from the brine and pat dry. Season all sides of the pork loin with salt and black pepper.

Heat olive oil in an oven-proof pan over high heat. Add the pork and sear on all sides. Combine the same amount of **Frenchmaid Maple Flavoured Syrup** with **Frenchmaid Dijon Mustard** in a bowl, whisking until smooth.

Brush generously the pork with half of the mixture and roast for about 40 minutes until browned or internal meat temperature is 63°C. Put the remaining sauce in a saucepan to heat. Allow the pork to rest for 5 to 10 minutes, slice and drizzle with the remaining sauce.



SIZE	UNIT PER CARTON	SERVES PER UNIT	SHELF LIFE	CODE
30 g	100	100	9 Months	10-00156
2L	6	80	18 Months	10-00191



VEGAN



NO ARTIFICIAL FLAVOURS



NO ARTIFICIAL COLOURS



NO ADDED PRESERVATIVES

**Ingredients:** Invert sugar, glucose syrup, golden syrup, maple flavour (0.5%), colour (150d). **Contains no known allergens.**

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# HONEY MUSTARD

*Enhance the taste of your dishes*

A mild mustard sauce  
with a distinctive sweet honey flavour.

- Use it as an ingredient in homemade marinades, dressings, or sauces. Combine it with other ingredients like soy sauce, garlic, or herbs for delicious results.
- Versatile and flavourful, serve with meat, ham and chicken.
- Perfect in salads, sandwiches, wraps, burgers and as a dipping sauce with finger food.
- This sauce complements anything it touches without overpowering it.

SIZE	UNITS PER CARTON	SERVES PER UNIT	SHELF LIFE	BIDFOOD CODE
2 L	6	80	12 Months	56229

 SUITABLE FOR VEGETARIAN  NO ARTIFICIAL FLAVOURS

**ALLERGENS:** Contains no known allergens.



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# Introducing Instant Whole Milk Powder



Dairy Farmers Instant Whole Milk Powder is the new addition to the Bega Foodservice portfolio.

With a minimum of 28% fat and good solubility, Dairy Farmers Instant Whole Milk Powder is ideal for healthcare and hospital kitchen settings, where calorie and protein fortification is integral to providing high quality meals for patients and residents.

With the same levels of protein and milk fat as fresh milk, Dairy Farmers Instant Whole Milk Powder is convenient, versatile and cost effective to use in an array of applications, such as:

- ➔ To fortify full cream milk, used in milkshakes, smoothies and desserts
- ➔ To stir through cream based soups, casseroles and sauces
- ✔ Vegetarian
- ✔ Certified Halal and Kosher
- ✔ Free from artificial colours, flavours or preservatives
- ✔ Proudly Australian owned and made
- ✔ Packed into 15kg polyethylene lined, multi-walled bags – heat sealed for maximum product protection

Bega Product Code	Product Description	Pack Size	EAN	Shelf Life	Storage
3977	Dairy Farmers Wholemilk Powder Instant	15kg bag	9310232961798	730 days	Ambient



Available with Dairy Farmers or Pura milk deliveries,  
please contact Bega Foodservice Customer Service on  
1800 000 570 or [orders@bega.com.au](mailto:orders@bega.com.au)

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### 7 Star Beef Lasagne (Premium)



Premium minced beef bolognaise sauce with 5 layers of fresh pasta, topped with a creamy mornay sauce.

Product Code	1100840
Bidfood Code	125410
Serving size	260g
Piece count per carton	50
Carton configuration	5 x 2.6kg



**Serving suggestion or topping**  
Top with fresh basil.



### 7 Star Beef Lasagne (Everyday)



Beef bolognaise between layers of fresh pasta, topped with a creamy mornay sauce.

Product Code	1100849
Bidfood Code	121198
Serving size	210g
Piece count per carton	60
Carton configuration	6 x 2.1kg



**Serving suggestion or topping**  
Top with fresh micro herbs.



### 7 Star Vegetable Lasagne



Oven roasted eggplant with zucchini and capsicum in a rich tomato sauce with 5 layers of fresh pasta sheets, topped with a mornay sauce.

Product Code	1100841
Bidfood Code	116631
Serving size	260g
Piece count per carton	50
Carton configuration	5 x 2.6kg



**Serving suggestion or topping**  
Top with fresh thyme.



**Vegetarian**



## 7 STAR



### 7 Star Chicken & Mushroom Lasagne



Diced chicken and mushroom in a creamy sauce between layers of fresh pasta and topped with a mornay sauce.

**Product Code** 1100845

**Bidfood Code** 138488

**Serving size** 260g

**Piece count per carton** 50

**Carton configuration** 5 x 2.6kg



**Serving suggestion or topping**  
Top with fresh rosemary.



### 7 Star Spinach & Ricotta Lasagne



Spinach and ricotta between layers of fresh pasta topped with a creamy mornay sauce.

**Product Code** 1100851

**Bidfood Code** 123147

**Serving size** 210g

**Piece count per carton** 60

**Carton configuration** 6 x 2.1kg



**Serving suggestion or topping**  
Top with baby spinach leaves.



**Vegetarian**



### 7 Star Country Bake



Premium take on the traditional shepherds pie. Premium ground beef cooked in a tomato and herb based sauce, topped with diced potatoes and finished with mornay sauce.

**Product Code** 1100870

**Bidfood Code** 179690

**Serving size** 260g

**Piece count per carton** 50

**Carton configuration** 5 x 2.6kg



**Serving suggestion or topping**  
Top with fresh micro greens.



### 7 Star Tuna Bake



Al dente tri-coloured spiral pasta, tuna and sweet corn, combined in a tasty alfredo-style sauce and finished with parmesan cheese.

**Product Code** 1100843

**Bidfood Code** 106062

**Serving size** 260g

**Piece count per carton** 50

**Carton configuration** 5 x 2.6kg



**Serving suggestion or topping**  
Top with fresh corn and spring onions.



### 7 Star Potato Bake



Slices of potatoes cooked to perfection in a creamy cheesy sauce.

**Product Code** 1100874

**Bidfood Code** 142949

**Serving size** 260g

**Piece count per carton** 50

**Carton configuration** 5 x 2.6kg



**Serving suggestion or topping**  
Top with fresh flat leaf parsley.



**Vegetarian**



### 7 Star Spinach & Ricotta Cannelloni



Pasta tubes with a rich cheese and spinach filling, topped with a tomato and vegetable sauce and melted cheese.

**Product Code** 1100861

**Bidfood Code** 135803

**Serving size** 210g

**Piece count per carton** 50

**Carton configuration** 5 x 2.1kg



**Serving suggestion or topping**  
Top with fresh basil.



## 7 STAR



### 7 Star Beef Stroganoff



Tender beef chunks slowly cooked in creamy mushroom sauce.

<b>Product Code</b>	1100848
<b>Bidfood Code</b>	138520
<b>Serving size</b>	260g
<b>Piece count per carton</b>	50
<b>Carton configuration</b>	10 x 1.3kg



**Serving suggestion or topping**  
Top with fresh flat leaf parsley.



### 7 Star Butter Chicken



Tender chicken thigh pieces in a traditional butter sauce.

<b>Product Code</b>	1100847
<b>Bidfood Code</b>	144528
<b>Serving size</b>	260g
<b>Piece count per carton</b>	50
<b>Carton configuration</b>	10 x 1.3kg



**Serving suggestion or topping**  
Top with fresh micro herbs.



### 7 Star Indian Beef Curry



Tender beef chunks in a mild curry sauce.

<b>Product Code</b>	1100846
<b>Bidfood Code</b>	199484
<b>Serving size</b>	260g
<b>Piece count per carton</b>	50
<b>Carton configuration</b>	10 x 1.3kg



**Serving suggestion or topping**  
Top with fresh coriander.



### 7 Star Curried Prawns



Cooked prawns in mild curry sauce with asian spices and coconut cream.

<b>Product Code</b>	1100852
<b>Bidfood Code</b>	135761
<b>Serving size</b>	260g
<b>Piece count per carton</b>	50
<b>Carton configuration</b>	10 x 1.3kg



**Serving suggestion or topping**  
Top with fresh coriander.



### 7 Star Thai Green Curry



Marinated chicken pieces in a spicy thai style sauce

<b>Product Code</b>	1100862
<b>Bidfood Code</b>	162692
<b>Serving size</b>	260g
<b>Piece count per carton</b>	50
<b>Carton configuration</b>	10 x 1.3kg



**Serving suggestion or topping**  
Top with freshly cracked pepper.



### 7 Star Beef Braised Au Jus



Slowly braised beef, sliced for your convenience.

<b>Product Code</b>	1100842
<b>Bidfood Code</b>	104998
<b>Serving size</b>	60g
<b>Piece count per carton</b>	233
<b>Carton configuration</b>	4 x 3.5kg



**Serving suggestion or topping**  
Perfect for roast beef rolls or roast of the day.



## 7 STAR



### 7 Star Meatballs



Succulent beef meatballs are versatile, convenient, and guaranteed to elevate any dish they're added to.

**Product Code** 1101194

**Bidfood Code** TBC

**Serving size** 11g

**Piece count per carton** ~909

**Carton configuration** 1 x 10kg



#### Serving suggestion or topping

A convenient finger food option or base for spaghetti and meatballs.



### 7 Star Beef Schnitzel



Thinly pounded cut of premium beef, coated in a crispy golden breadcrumb crust. Perfectly seasoned and ready to be served.

**Product Code** 1101220

**Bidfood Code** TBC

**Serving size** 150g

**Piece count per carton** ~80

**Carton configuration** 1 x 20kg



#### Serving suggestion or topping

A convenient base for beef parmigiana or katsu curry.





# Patties®



## Patties Caterers Selection Vegetarian Premium Spinach & Ricotta Rolls



Gourmet vegetarian delights! Bite size parcels with a spinach and creamy ricotta filling.

<b>Product Code</b>	1004374
<b>Bidfood Code</b>	110353
<b>Serving size</b>	22g
<b>Piece count per carton</b>	48
<b>Carton configuration</b>	2 x 24



**Vegetarian**



**Serving suggestion or topping**  
Tomato relish



**Halal**



## Patties Party Pie



The perfect entertaining solution for all occasions. 100% Australian beef and luscious gravy, baked in a golden brown pastry.

<b>Product Code</b>	1003151
<b>Bidfood Code</b>	5381
<b>Serving size</b>	47g
<b>Piece count per carton</b>	72
<b>Carton configuration</b>	6 x 12



**Serving suggestion or topping**  
Pea & mint puree



## Patties Party Pastie



A medley of potato, carrot, onion, peas, corn and 100% Australian meat, enclosed in our traditional pastry.

<b>Product Code</b>	1005151
<b>Bidfood Code</b>	12765
<b>Serving size</b>	42g
<b>Piece count per carton</b>	72
<b>Carton configuration</b>	6 x 12



**Serving suggestion or topping**  
Tomato relish



# PATTIES



## Patties Party Sausage Roll



A crowd favourite and an Aussie classic. 100% Australian meat combined with shredded carrot and onion, wrapped in flaky, golden pastry.

<b>Product Code</b>	1005651
<b>Bidfood Code</b>	12347
<b>Serving size</b>	57g
<b>Piece count per carton</b>	72
<b>Carton configuration</b>	6 x 12



**Serving suggestion or topping**  
Caramelised onion jam



**Halal**



## Patties Mini Party Sausage Rolls



A bite sized version of our classic. These one-bite delights combine 100% Australian meat with shredded carrot and onion, all wrapped in our golden pastry.

<b>Product Code</b>	1006216
<b>Bidfood Code</b>	12748
<b>Serving size</b>	26g
<b>Piece count per carton</b>	96
<b>Carton configuration</b>	2.50kg



**Serving suggestion or topping**  
Classic tomato sauce



## Patties Cocktail Sausage Roll



A bite-sized version of our iconic sausage rolls. 100% Australian meat combined with a hint of shredded carrot and fresh onion.

<b>Product Code</b>	1005653
<b>Bidfood Code</b>	5379
<b>Serving size</b>	38g
<b>Piece count per carton</b>	72
<b>Carton configuration</b>	6 x 12



**Serving suggestion or topping**  
Wrap with bacon, bake and serve with caramelised onion jam



**Halal**



## Patties Lite Party Pie



A lighter version of our classic pies. 100% Australian beef and luscious gravy, baked in a golden-brown pastry.

<b>Product Code</b>	1003951
<b>Bidfood Code</b>	69994
<b>Serving size</b>	42g
<b>Piece count per carton</b>	72
<b>Carton configuration</b>	6 x 12



**Serving suggestion or topping**  
Classic tomato sauce



## Patties Mini Party Pies



Bite-sized party pies, perfect for hungry little mouths. A guaranteed crowd pleaser for both adults and kids.

<b>Product Code</b>	1006210
<b>Bidfood Code</b>	12060
<b>Serving size</b>	25g
<b>Piece count per carton</b>	120
<b>Carton configuration</b>	3.00kg



**Serving suggestion or topping**  
Drizzle with classic tomato sauce



## Patties Vegan Friendly Chickpea, Spinach & Caramelised Onion Rolls



Golden flaky brown pastry with a chickpea, spinach and caramelised onion filling. Suitable for Vegan diets.

<b>Product Code</b>	1004396
<b>Bidfood Code</b>	190032
<b>Serving size</b>	38g
<b>Piece count per carton</b>	72
<b>Carton configuration</b>	6 x 12



**Serving suggestion or topping**  
Spicy chimichurri dipping sauce



**Vegan Friendly**



# PATTIES



## Patties Gluten Free Traditional French Crêpes



Versatile Gluten Free option that's perfect for either savoury or sweet snacks. Tastes delicious either cold or hot and has a wide range of uses.

Product Code	1003062
Bidfood Code	163926
Serving size	50g
Piece count per carton	72
Carton configuration	6 x 12



**Gluten Free**



**Serving suggestion or topping**  
Salmon, cream cheese & red onion mini crêpe-rolls



## Patties Mixed Variety Party Pie Pack



You can't go wrong with these party pie favourites: Curry Chicken & Veg, Lamb & Rosemary and Pepper Steak. Gourmet flavours fit for any occasion.

Product Code	1006102
Bidfood Code	19594



**Serving suggestion or topping**  
Chicken curry party pie topped with coconut flakes. Pepper steak party pie topped with fried potato skins. Lamb & Rosemary party pie topped with minted jelly.

Item	Serving Size	Piece Count Per Ctn	Ctn Config	Total Ctn Weight
Curry Chicken & Vegetable Party Pie	47g	24	2 x 12pk	1.13kg
Pepper Steak Party Pie	47g	24	2 x 12pk	1.13kg
Lamb & Rosemary Party Pie	47g	24	2 x 12pk	1.13kg
<b>TOTAL</b>	<b>-</b>	<b>72</b>	<b>6 x 12pk</b>	<b>3.39kg</b>



## Patties Combination Party Quiche Pack



A must-have savoury item for any entertaining event. A delicious combination of Quiches including all your favourites: Quiche Lorraine, Cheesy Chorizo, Spinach & Feta (vegetarian).

Product Code	1004470
Bidfood Code	140283



**Serving suggestion or topping**  
Pesto, cracked pepper & mayonnaise sauce

Item	Serving Size	Piece Count Per Ctn	Ctn Config	Total Ctn Weight
Lorraine	46g	24	2 x 12pk	1.1kg
Spinach & Feta	46g	24	2 x 12pk	1.1kg
Cheesy Chorizo	46g	24	2 x 12pk	1.1kg
<b>TOTAL</b>	<b>-</b>	<b>72</b>	<b>6 x 12pk</b>	<b>3.3kg</b>





## Mr Baker's Sausage Rolls



A bulk value solution for everyday entertaining made from 100% Australian meat.

<b>Product Code</b>	1005616
<b>Bidfood Code</b>	6296
<b>Serving size</b>	34g
<b>Piece count per carton</b>	72
<b>Carton configuration</b>	6 x 12



100% Australian Meat



Halal

## Mr Baker's Party Pies



A bulk value solution for everyday entertaining made from 100% Australian meat.

<b>Product Code</b>	1003116
<b>Bidfood Code</b>	6295
<b>Serving size</b>	42g
<b>Piece count per carton</b>	72
<b>Carton configuration</b>	6 x 12



100% Australian Meat





**SANDHURST**  
EST. 1988



## DEHYDRATED ORANGE WHEELS

Bidfood Code: 219772 | 225 g



## VERONA PREMIUM BLEND OIL

Bidfood Code: 214262 | 5L



## TUNA CHUNKS IN BRINE

Bidfood Code: 195090 | 1kg



## AUSTRALIAN CANOLA SPRAY

Bidfood Code: 169225 | 450ml



If you have any enquiries, please contact **Fiorella Boretti**:  
[fiorella@sandhurstfinefoods.com.au](mailto:fiorella@sandhurstfinefoods.com.au) | 0416 794 535



# INGHAM'S FAVOURITES

## VERSATILE & TASTY

### DICED ROAST CHICKEN MEAT

BIDFOOD CODE: 1474

- IQF
- Fully Cooked

*Whole Muscle Breast*

### TEMPURA BREAST BITES

BIDFOOD CODE: 189571

- Crispy Tempura Style Coating
- Fully Cooked

*Incredibly Versatile*



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# Afternoon Delight



Our deliciously moist Fruitcake Slice features visible currants, raisins and glacé cherries, and is conveniently plastic sealed and portion controlled in a ready-to-serve pack. Perfect as a dessert topped with custard or ice cream or as an afternoon treat with tea or coffee.

- Australian Made
- Made with real fruits & spices
- 12 month shelf life
- Convenient individual portions
- Ready-to-serve plastic sealed pack

Bidfood Code	Product Description	TUN (Carton barcode)	Layers	Ctns per Layer	Ctns per Pallet
26157	Menu Master Fruitcake Slice 120 x 40g	19300602360136	8	8	64

## Place an order today!

Please contact your Bidfood Sales Representative.  
Alternatively, call Riviana Customer Service on **1800 748 426**

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# PEACH & ALMOND SCONES RECIPE

Makes approximately 12 scones

## INGREDIENTS:

- 2 1/4 cups self raising flour, sifted
- 1 1/2 tablespoons caster sugar
- 25g cold reduced salt butter, chopped
- 3/4 cup skim milk
- 100g canned peaches in natural juice, drained and chopped
- 50g **Trumps Raw Blanched Almonds 165443**, roughly chopped
- 1 tablespoon skim milk, extra, for brushing

## INSTRUCTIONS:

- Preheat oven to 220°C. Place the flour and sugar in a large bowl. Using your fingertips mix in the butter lightly, until the mixture resembles fine breadcrumbs. Add the milk, peaches and almonds, mixing with a spatula until just combined.
- Transfer the mixture to a lightly floured surface and press together into a round shape, approximately 3cm high. Using a 5cm diameter biscuit cutter, cut out rounds from the dough and place on a baking tray sprinkled with a little extra flour. Gather up the remaining dough, press together and repeat the process.

Enjoy







# NEW SEASON AUSTRALIAN TOMATOES

## Back in Stock



- ✓ New season tomatoes NOW available
- ✓ Australian made & grown with love
- ✓ High quality tomatoes ideal for your foodservice needs





## SPC FOOD SOLUTIONS TOMATOES RANGE

BIDFOOD PRODUCT CODE	PRODUCT DESCRIPTION	PACK SIZE
74722	SPC Diced Tomatoes	3 x 2.95kg
6791	SPC Pureed Tomatoes	3 x 2.95kg
2368	SPC Chunky Crushed Tomatoes	3 x 2.95kg
29648	SPC Pizza & Pasta Sauce	3 x 3kg





# AUSTRALIAN MADE AND OWNED



**ORDER  
TODAY!**

- ✓ Range of pack sizes to help reduce wastage
- ✓ Satisfy dietary and special needs with our reduced-salt variants.

BAKED BEANS	PACK SIZE	BIDFOOD CODE
Baked Beans in Rich Tomato Sauce	220g Can	2 1858
Baked Beans in Rich Tomato Sauce	425g Can	6466
Baked Beans in Rich Tomato Sauce	850g Can	5413
Baked Beans in Rich Tomato Sauce	3.1kg Can	1488
Baked Beans in Rich Tomato Sauce – Salt Reduced	4 x 140g Can	Speak with your Bidfood Branch
Baked Beans in Rich Tomato Sauce – Salt Reduced	425g Can	Speak with your Bidfood Branch
SPAGHETTI	PACK SIZE	BIDFOOD CODE
Spaghetti in Rich Tomato Sauce	4 x 140g Can	Speak with your Bidfood Branch
Spaghetti in Tomato & Cheese Sauce	220g Can	33044
Spaghetti in Rich Tomato Sauce	420g Can	1 12273
Spaghetti in Tomato & Cheese Sauce	420g Can	6467
Spaghetti in Tomato & Cheese Sauce	3kg Can	1489
Spaghetti in Tomato & Cheese Sauce - Salt Reduced	420g Can	Speak with your Bidfood Branch

Visit [www.spc.com.au/food-service/range](http://www.spc.com.au/food-service/range) to find out more.



# THE BANANA BREAD

THE  
COUNTRY  
CHEF  
BAKERY  
CO.

With a traditional homemade taste, the Country Chef Banana Bread is made with 100% Australian farmed Bananas.



**Banana Bread**  
90g | 20 pack

Product Code: 199402  
Thawed Shelf Life: 8 days



**Banana Choc Bread**  
90g | 20 pack

Product Code: 204169  
Thawed Shelf Life: 8 days



**Gluten Free Banana Bread**  
80g | 20 pack

Product Code: 215317  
Thawed Shelf Life: 7 days



**Carrot Sultana Walnut Bread**  
100g | 20pk

Product Code: 209809  
Thawed Shelf Life: 8 days



# INTRODUCING OUR

# Winter Pavlova

## RECIPES

We have the pav-fect new recipes heroing our Pavlova range, ready for the cooler months!

Inspiring you to re-invent your dessert menu with these Pavlova masterpieces!

## Petite Pavlova Tiramisu



Serves

8



### Method

- 1 Firstly make the coffee syrup, bring all the ingredients to the boil and store in the fridge until completely cold.
- 2 While it cools, make the chocolate ganache by first chopping the chocolate to small pieces and place in a bowl. Meanwhile boil cream and pour on top of the chocolate, leave for 2 minutes then stir in until melted. Cover the top with cling wrap and leave it to cool at room temperature.
- 3 To make the coffee mascarpone cream, beat mascarpone and pouring cream until smooth. Add icing sugar and whisk until softly stiff. Add coffee syrup and whisk for further 30 seconds, then scrape down with a spatula and gently fold it together.
- 4 To layer the tiramisu, start by dunking the sponge finger biscuits in the coffee syrup and layer in your desired glass. Next spoon your coffee mascarpone cream and then drizzle the chocolate ganache and sprinkle the toasted hazelnuts. You can either cut the petite pavlovas in half longways or you can pull them apart and layer them before repeating each layer.
- 5 Top the tiramisu off with a dusting of cocoa and a chocolate truffle.

### Ingredients

- The Country Chef Bakery Co. Petite Pavlovas (131720)
- 300g sponge finger biscuits
- 40g hazelnuts, toasted and roughly chopped
- 8 chocolate truffles

### Coffee Syrup

- 200g caster sugar
- 100ml water
- 30 teaspoons instant coffee

### Dark Chocolate Ganache

- 100g dark chocolate
- 100ml thickened cream

### Coffee Mascarpone Cream

- 750g mascarpone
- 600ml thickened cream
- 300g icing sugar
- 8 tablespoons coffee syrup (adjust as desired)



**MORE RECIPES HERE**  
[countrychef.com.au/recipes](http://countrychef.com.au/recipes)



# Salted Brownie Pavlova Slab

Serves  
8



## Method

- 1 Firstly, make the white chocolate ganache, by boiling the cream and vanilla together over medium heat. Once boiled, pour over your chopped white chocolate, and let rest overnight.
- 2 To make the brownie, prepare a 15 x 10cm tray line up with baking paper. Beat the butter, brown sugar, vanilla until pale and light. Add sour cream and beat again, gradually add eggs, then lastly add melted chocolate. Once combined, add flour, cocoa powder, salt and baking powder and mix until combined. Bake at 170°C for 30 – 40 minutes. Let cool at room temperature.
- 3 For the candied walnuts, in a saucepan on medium heat, place the sugar, butter and walnuts, and keep stirring with a rubber spatula until sugar and butter melt and walnuts are fully coated. Pour on a tray with silicone paper to cool, divide pieces with a spatula to desire size.
- 4 To make the salted caramel sauce, melt butter in a pot, once melted add dark brown sugar, salt and heavy cream and stir in with a spatula until blended. Bring the mixture to the boil, scraping down the sides occasionally. Boil for 4-5 minutes. Remove from the heat and cool down at room temperature before storing it in the fridge.
- 5 To top the pavlova, first whip up the chocolate ganache slightly for 1-2 minutes until it's like buttercream texture. Dollop on top of pavlova and then place the caramel popcorn, brownie pieces, candied walnuts and drizzle the salted caramel sauce to finish.

*tips* If you want to add a kick to your salted caramel sauce stir in 1 or 2 tablespoons of your choice of liquor (bourbon, whiskey or cognac) at the same time as your vanilla extract.

## Ingredients

- The Country Chef Bakery Co. Pavlova Slab (28173)
- Caramel popcorn

### White Chocolate Vanilla Whipped Ganache

- 400g thickened cream
- 1 teaspoon vanilla paste
- 335g white chocolate

### Brownie

- 100g butter, softened
- 220g brown sugar
- 4g vanilla essence
- 60g sour cream
- 6 eggs
- 250g dark chocolate
- 80g plain flour
- 50g cocoa powder
- Pinch of salt
- 5g baking powder

### Candied Walnuts

- 40g walnut halves
- 30g sugar
- 6g butter

### Salted Caramel Sauce

- 50g butter
- 100g dark brown sugar
- 5g flake salt
- 110g thickened cream
- 5g vanilla extract



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# FRUIT MINCE PIES



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**A MOIST FRUIT FILLING, ENCASED IN  
A LIGHT, SWEET SHORTCRUST PASTRY  
TOP AND BOTTOM WITH A PLAIN CRIMP  
DESIGN EDGING.**

Moist apple filling

Choice selected  
plump sultanas



Spiced with  
aromatic  
cinnamon and  
nutmeg

Juicy  
currants

## SERVING INSTRUCTIONS

**Unbaked Pies:** Arrange frozen pies on baking trays and bake in a 190 – 200°C pre-heated, fan forced oven for 25-30 minutes or until golden brown.

**Baked Pies:** Thaw when required in ambient conditions. Once thawed, store in ambient conditions and consume within 4 weeks.

	Description	Weight	Carton	Shelf Life (Frozen)	Shelf Life Ambient	TUN
	Pampas Fruit Mince Tarts Baked	71g	112	18 months	4 weeks from thawing	19310023142945
	Pampas Fruit Mince Tarts Unbaked	73g	112	18 months	4 weeks from baking	19310002088592

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