

**NEW4YOU!**  
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# STREET EATS

## EDUCATION RECIPE BOOK

**INNOVATION • NEW IDEAS • INSIGHTS & TRENDS**

**Bidfood**  
Inspired by you



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## WHAT IS STREET FOOD?

The term 'Street food' relates to a relatively new concept in the UK, but is generally seen as food (or drink) cooked and sold by a vendor, from a stall or booth in a public place such as a market.

The food is usually made for immediate consumption and classed as both finger food and fast food and is deemed cheaper on average to a restaurant meal but also perceived as high quality, authentic and exciting.

A high proportion of street food outlets are led by a specific cuisine, some are more niche and specialise in regional cuisines, and others take one idea, ingredient or flavour and create a menu around that.

## WHAT'S INSIDE

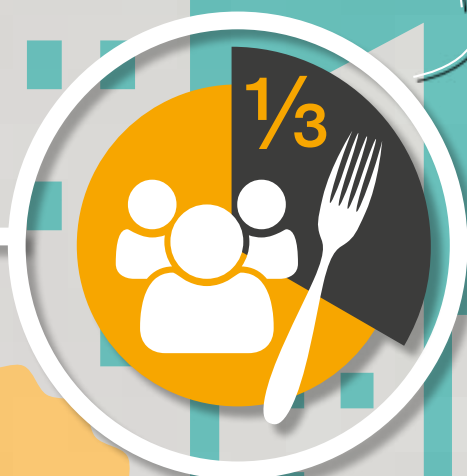
We have created this guide with school compliant recipes to help you bring this trends from the streets to your school menus with product and recipe ideas from all over the globe. We've explored various cuisines and picked some of our absolute favourites for you to choose from including some vegetarian and vegan ideas too

## WHY WE FEEL STREET FOOD SHOULD BE A CONSIDERATION FOR YOUR MENUS?

Street food is one of the fastest growing channels and has begun to transform the way consumers eat over the last couple of years. Your pupils will increasingly be experiencing new flavours when eating out with their parents and introducing new recipes will bring excitement to your menus and allow you to compete with the high street.

# STREET FOOD INSIGHTS

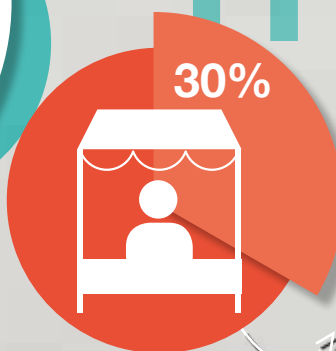
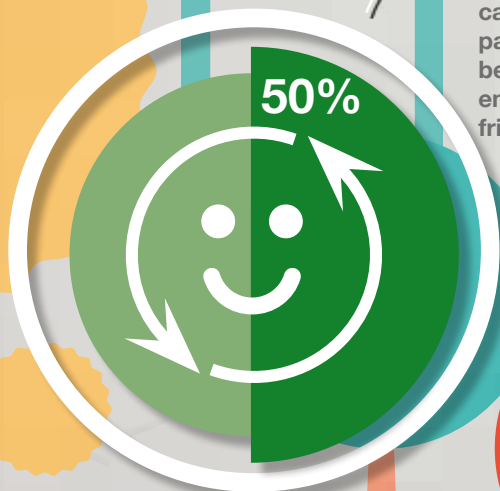
Foodies are a driving force behind the explosion of street food with  $\frac{1}{3}$  saying they often buy street food.<sup>1</sup>



Food courts or street food venues were particularly desirable destinations in 2018, with 25% of Brits visiting for a sit-down meal.<sup>2</sup>



Of consumers associate cardboard packaging with being environmentally friendly.<sup>3</sup>



Of adults have said they are likely to pick up meals from street food vendors to eat on the go in the future.<sup>4</sup>

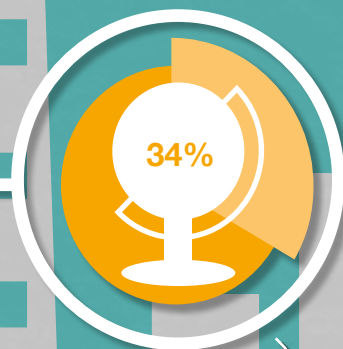




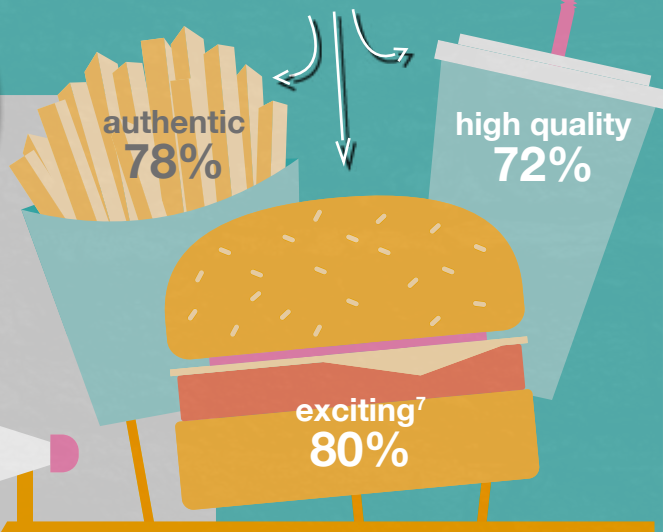
# STREET FOOD INSIGHTS

The UK street food market was estimated to reach a value of £1.2bn in 2018, up 9.1% from 2017.<sup>5</sup>

People purchase street food for a number of reasons, such as convenience, price, choice, quality and authenticity. With foodies most likely to describe it as...



Of consumers are most interested in trying a wider variety of global cuisines.<sup>6</sup>



61%

Of eat in/takeaway consumers like visiting street food markets that serve ethnic foods.<sup>8</sup>





# SUPER GREEN GYOZA AND RICE SALAD

Serve 10

Cook rice as per packet instructions, char grill broccoli

## INGREDIENTS

- 550g S&b Black Rice | 32682
- 100g Broad Beans | 59187
- 200g Everyday Favourites Choice Peas | 04364
- 100g Spinach
- 100g Broccoli
- 2 Avocado
- 40g Lemon
- 4g Knorr Professional Mixed Herbs Puree | 10012
- 50ml Cold Pressed Rapeseed Oil | 97068
- 20 5 Vegetable Green Gyoza | 63053

## METHOD

1. Place the cooked rice, beans, peas and spinach in bowl with the charred broccoli.
2. Chop the avocado in to large chunks.
3. Mix the lemon juice, herbs and oil together in a bowl and pour over the salad mixing well.
4. Put the salad into serving pots and place the chunks of avocado on top.
4. Steam the gyozas until core temp of 82°C is reached and place on top of salad.



# TUNA POKE BOWL

Pre cook rice and grains, dice peppers and onions

Serve 10



## INGREDIENTS

550g	Tilda Brown 'n' White Rice   22637
500g	Everyday Favourites Edamame Soya Beans   29279
200g	Red Onion
200g	Mixed Peppers
200g	Avocado
500g	Everyday Favourites Tuna Chunks In Brine   59673
100g	Munchy Seeds Omega Mix   87841
75ml	Olive Oil   97068
4	Lemons

## METHOD

1. Place the rice into a serving bowl so it covers half the bowl.
2. Defrost the soya beans.
3. Mix the onion and peppers together and place into the bowl on top of the rice.
4. Peel and quarter the avocado and place on top of the rice.
5. Drain the tuna and place in the remaining space in the bowl.
6. Sprinkle over the seed mix and soya beans.
7. Mix the juice of two lemons and oil together place into a separate pot, serve with a wedge of lemon.





# LENTIL PASTA POT

Make stock, mash, peel and dice vegetables

## INGREDIENTS

25ml	Everyday Favourites Extended Life Vegetable Oil   03435
150g	Cooking Onion
150g	Carrots
20g	Garlic Puree   37538
5g	Everyday Favourites Oregano   70348
5g	Everyday Favourites Basil   70350
1kg	Everyday Favourites Chopped Tomatoes   48576
50g	Everyday Favourites Tomato Purée   05636
25g	Everyday Favourites Vegetable Bouillon Paste   04666
250g	Red Lentils   34126
200g	Courgette
150g	Everyday Favourites Mature White Cheddar Cheese   02637
100g	Crispy Fried Onions   93398
650g	La Pasta Di Capri Penne   83293

## METHOD

1. Place the oil in a pan and heat gently.
2. Sauté the onions and carrots cooking until soft, then add the garlic and herbs cooking for a further few minutes.
3. Add the chopped tomatoes, tomato puree and vegetable stock into the pan and simmer for 30 minutes until a pouring consistency is reached, blend until smooth.
4. While waiting for the sauce to cook, rinse and drain the lentils and cook until soft, then rinse under cold water.
5. Next place the courgette through a spiraliser and set to oneside.
6. Cook the pasta according to the manufacturer's instructions on a stove in a pan of boiling water with a little oil then drain.
7. When the sauce and courgettes are ready, place the lentils, courgette and pasta into the sauce mixing well. Place into a pot and sprinkle with cheese and crispy onions.



# ROAST BEEF YORKIE



## INGREDIENTS

850g	Beef Brisket British   47601
???	Everyday Favourites Vegetable Oil   03435
200g	Chefs Pass Beef Bouillon Paste   60990
800g	Parsnip Carrot & Celeriac Wedges   29159
2kg	Prep Potato Diced
15g	Thyme
100g	Maggi Gluten Free Vegetarian Gravy   56099
60g	French's American Mustard   06614

## METHOD

1. Seal the brisket until golden brown in a pan with a little oil then add beef stock and place in the oven, cover and cook for 3 hours.
2. After 3 hours remove the brisket from the oven and add the vegetables and potatoes and thyme. Place back in the oven for one hour or until veg is soft and tender (you may add more stock at this point if needed).
3. Remove brisket from the oven and allow to rest.
4. Strain the vegetables from the stock into a pan and crush the vegetables.
5. Heat the stock in a pan on the stove and thicken with the gravy granules. (This needs to be quite thick).
6. Pull the beef using two forks.
7. Lay out the yorkshire pudding and top with the vegetable mix. Place the beef on top and drizzle with gravy (see recipe below).
8. Add a dollop of mustard on top and roll up.



# YORKIE PUD WRAP

Series  
10

5 mins to prepare

## INGREDIENTS

- 200g Everyday Favourites Plain White Flour | 42018
- 200g Full Fat Milk | 06153
- 200g Everyday Favourites Large Fresh Eggs | 18928
- 20ml Everyday Favourites Extended Life Vegetable Oil | 03435

## METHOD

1. Whisk together the flour, milk and eggs in a large bowl until smooth, then pass through a fine sieve and leave to rest in the fridge.
2. Brush tray with oil then heat in the oven.
3. Pour an even layer of batter onto the tray and place in the oven to cook.
4. Once the batter is fluffy and golden brown all over remove from the oven and fill.



# CAULIFLOWER KERALAN CURRY

Serve  
10

Wash, peel and prep  
vegetables

## INGREDIENTS

- 25ml Everyday Favourites Extended Life Vegetable Oil | 03435
- 400g Cauliflower Trimmed
- 5g Everyday Favourites Ground Turmeric | 70299
- 5g Chef William Fennel Seeds | 70310
- 5g Everyday Favourites Madras Curry Powder | 70395
- 20g Knorr Professional Ginger Puree | 10027
- 10g Garlic Purée | 01456
- 100g Spring Onion
- 2g Everyday Favourites Crushed Chillies | 70384
- 30g Coriander
- 200g Plum Tomato
- 600g Rich & Creamy Coconut Milk | 18853
- 500g Chick Peas In Water | 04016
- 200g Pineapple Pieces In Juice | 01948

## METHOD

1. Heat the oil in a pan and add the prepped cauliflower, pan fry for a couple of minutes.
2. Then add the turmeric, fennel, madras powder, ginger and garlic, cook for a couple of minutes to release the flavours.
3. Then add the spring onion, chilli cook for a further couple of minutes.
4. Then add coriander, tomatoes, coconut milk, chick peas and pineapple, simmer for 20 minutes until cauliflower is soft and tender and the sauce has reduced and thickened.





# TOFU TACO PICKLED RED CABBAGE

## INGREDIENTS

200g	Red Cabbage
200g	Onion
20ml	Juice From A Lime
20ml	Juice From An Orange
15g	Coriander
150g	Avocado Slices   03684
10g	Red Chillis
10	The Foodfellas 6" Corn Tortillas   11752
300g	Blue Dragon Tofu Box   06529
200g	Tomatoes

## METHOD

1. Place the sliced cabbage and onion in a bowl with the lime juice, orange juice and coriander into a bowl and mix well. leave to marinade for a couple of hours.
2. De-frost avocado and add the finely diced chilli.
3. Warm the tortilla.
4. Dice the tofu and roast in an oven at 180°C for 5-10 minutes.
5. Lay out the tortilla and layer with salad, hot tofu, avocado and chopped tomatoes.



# SPICED PULLED MOZAMBICAN LAMB



## INGREDIENTS

800g	Farmstead Lamb Shoulder Tied   60174
100g	Mozambican Coconut Piri Piri Paste   26059
400g	White cabbage
100g	Everyday Favourites Apricot Halves In Juice   88778
30g	Fresh Mint
	Cucumber
300g	Il Pesatore Grilled Peppers   56036
100g	Sweetcorn in Water   03999
100g	Dale Farm Low Fat Natural Yogurt   10467
20g	Everyday Favourites Ground Cumin   70379
10	Hollyland Wholemeal Pitta Bread 340g   93575

## METHOD

1. Place the lamb in a suitable metal tray and rub with the paste, leave to marinate in the fridge (over night if possible), once marinated place into hot oven, 200°C for 40 mins. Once cooked allow to rest.
2. Wash the cabbage and shred then drain the apricots.
3. Place the shredded white cabbage, mint, cucumber, roast peppers, sweetcorn and apricots in a bowl with the yoghurt and cumin, mix well.
4. Warm the pittas in the oven and slice length ways, place the salad mixture on the bottom topping with the lamb and the remaining mint.



# BEEF FEIJOADA



Cook sausage and slice, peel and dice onion, soak beans

## INGREDIENTS

25ml	Everyday Favourites Extended Life Vegetable Oil   03435
400g	Raw Beef Strips   33313
200g	Farmstead Pork & Chorizo Sausage 8s   60090
200g	Onion
20g	Everyday Favourites Garlic Purée   01456
5g	Everyday Favourites Chilli Powder   70372
20g	Everyday Favourites Ground Cumin   70379
200g	Black Eyed Beans   56620
600	Maggi Rich & Rustic Tomato Sauce   34200

## METHOD

1. Place the oil in a pan and gently heat, add the beef strips and cook until brown all over.
2. Add the sausages and onion, cook until the onion is soft.
3. Add the garlic, chilli and cumin powder, cook for a couple of minutes.
4. Then add the beans and stir in the tomatoes and allow to simmer for 20 minutes or until beef is tender, serve.



# TERIYAKI PORK



20 mins to prepare

## INGREDIENTS

900g	Pork Loin Boneless   71369
50g	Spring Onion
100g	Red Pepper
140ml	Rowse Pure Honey   17501
260ml	Blue Dragon Dark Soy Sauce   71399
10g	Ginger
10g	Garlic
100ml	La Pedriza Pure Olive Oil   13644
650g	S/Woods Medium Egg Noodles   48623

## METHOD

1. Finely slice the pork into strips and place in a bowl, then slice the spring onions and red pepper.
2. Add the honey, dark soy, root ginger and garlic to the bowl and mix with the pork, allow to marinade for 15 minutes.
3. Heat the oil in a pan and add the pork, cook until golden brown then turn the heat down and add the onions and pepper, cook for a further 2 minutes.
4. Pour the marinade into the pan and allow to simmer until the sauce becomes thick.
5. Meanwhile bring a pan of water to the boil and place the noodles in, cook as per manufacturers instructions.
6. Strain the noodles and place them into the pan with the pork and vegetables, fold the noodles through and serve.



# KOREAN MEATBALLS WITH NOODLES



## INGREDIENTS

850g	Organic Raw Pork Meat Ball   62882
440g	Everyday Favourites Chopped Tomatoes   48576
8g	Flat Parsley
20ml	Major korean Marie Base   50884
2g	Tate & Lyle Caster Sugar   16165
1g	Everyday Favourites Ground Black Pepper   70279
250g	Pride Egg Noodles   08126

## METHOD

1. Place the meat balls on a tray and cook until they reach 82°C in the center and golden brown in colour all over.
2. Place in a pan the chopped tomatoes, parsley, korean base, sugar and pepper, simmer for 15 minutes until a sticky consistency is reached.
3. Cook the noodles according to manufacturer's instructions and drain.
4. Serve.



# CHICKEN KATSU



Serve with rice or salad  
box

## INGREDIENTS

<b>850g</b>	Chicken Fillet Escalope   71369
<b>100g</b>	Japanese Breadcrumbs Panko   16900
<b>3</b>	Everyday Favourites Free Range Medium Eggs   71399
<b>150ml</b>	Arla UHT Milk   31807
<b>100ml</b>	Everyday Favourites Plain Flour   17501
<b>100g</b>	Onion
<b>30g</b>	Knorr Professional Ginger Puree   48623
<b>30g</b>	Chef William Garlic Purée   75634
<b>20g</b>	Chef William Mild Madras Curry Powder   75509
<b>80g</b>	Rowse Clear Honey   98441
<b>50ml</b>	Amoy Light Soy Sauce   98441
<b>1ltr</b>	Knorr Vegetable Bouillon Mix   98441
<b>100g</b>	Dale Farm Low Fat Yogurt   98441

## METHOD

1. Place chicken on a tray and the breadcrumbs on a separate tray.
2. Beat the milk and eggs together and place in a tray.
3. Finally place flour on another tray and then take the chicken and place into the flour covering well.
4. Take the flour coated chicken and place into the egg mix and then into the bread crumbs and place on a clean tray.
5. To make the sauce, chop the onion finely and fry with the ginger and garlic, adding in the curry powder for 2 minutes.
6. Add honey, soy sauce and stock, simmer for 15 minutes until thickened then fold through the yoghurt.
7. Cook the chicken fillet in the oven at 200°C for 12 minutes or until the core temperature reaches 82°C.
8. Pour the sauce over the chicken and serve.



# ORIENTAL STICKY CHICKEN



## TO MAKE THE PIRI PIRI SLAW

1. Chop 400g of red cabbage, 200g carrots and 200g of sliced onion.
2. Add 10g of asian paste with 90g mayonaise and mix well.
3. Combine all ingredients together and serve.

## INGREDIENTS

- 10 Farmstead Chicken Thigh - Boneless & Skinless 85-110g | 72712
- 150g Major Oriental Mari-Base | 07080
- 160g Everyday Favourites Chopped Tomatoes | 48576
- 60g Major Oriental Mari-Base | 07080
- 180g Major Piri Piri Mari-Base | 09290
- 10ptn Piri Piri Slaw (see recipe above)
- 10ptn Rice

## METHOD

1. Place the chicken into a bowl with the oriental sauce and mix well, leave to marinade over night.
2. Place the chicken on an oven proof tray and roast at 180°C until the core temperature reaches 82°C.
3. While the chicken is cooking blend together tomatoes, oriental base and piri piri base.
4. Once the chicken is cooked place the tomato sauce over the chicken and place back in the oven until the sauce is hot.
5. Cook the rice in a pan of boiling water, drain and serve.



# GINGER CHICKEN NOODLE SOUP



## INGREDIENTS

2ltr	Knorr Clear Chicken Bouillon   23977
750g	Farmstead Chicken Breast Fillet - Skinless   88392
250g	Pride Egg Noodles   08126
100ml	Amoy Dark Soy Sauce   18664
20g	Chef William Garlic Purée   01456
30g	Knorr Professional Ginger Puree   10027
2g	Chef William Crushed Chillies   70384
100g	Red Onion
150g	Spring Onion
200g	Mange Tout
100ml	Beansprout
50g	Coriander
2	Everyday Favourites Free Range Medium Eggs   04285

## METHOD

1. Make the chicken stock up then cook the chicken in the stock according to the manufacturer's instructions, remove the chicken from the pan and shread.
2. Bring a pan of water to the boil and blanch the noodles and rinse in cold water, drizzle 100ml of soy on the noodles and mix together.
3. Add the garlic, ginger and chilli to the pan with the stock and mix well.
4. Finely slice the vegetables and the coriander.
5. Beat the two eggs.
6. Place the chicken back into the stock pot along with the beaten egg and whisk in.
7. Ladle over the vegetables and serve.



# JERK CHICKEN BLACK BEAN CURRY



## INGREDIENTS

50ml	Everyday Favourites Extended Life Vegetable Oil   03435
150g	Onion
50g	Knorr Professional Ginger Puree   10027
50g	Coriander
450g	Farmstead Chicken Breast Fillet - Skinless 150-180g   88392
50g	Knorr Jamaican Jerk Paste   44116
400g	Everyday Favourites Chopped Tomatoes   48576
50ml	Dufrais Red Wine Vinegar   90053
40g	Tate & Lyle Granulated Sugar   06864
1500ml	Everyday Favourites Chicken Bouillon Mix   04183
1kg	Sweet Potato (Peeled)
400g	Triple Lion Black Eyed Beans   56620
200g	Pepper   75564
250g	Everyday Favourites Choice Peas   04364

## METHOD

1. Heat the oil in a pan and gently fry the onion until tender, add the ginger and coriander and cook for a further two minutes.
2. Add the chicken and jerk paste, fold through and cook for two minutes.
3. Then add the tomatoes, vinegar, sugar and allow to cook for a few minutes.
4. Make the stock up according to the manufacturer's instructions and add to pan.
5. Add the diced potatoes and beans, allow to simmer for 30 minutes until chicken is tender and the sauce has reduced.
6. When potatoes are cooked add the peas and cook for a further 2 minutes.
7. Serve.



# BUTTERMILK CHICKEN BAP



## INGREDIENTS

## METHOD

- 10** Central Foods Hirata Buns | 60321
- 800g** Buttermilk Chicken | 74842
- 150g** Yutaka Korean Kimchi | 94454
- 40g** Lion Korean Hot Chilli Sauce | 94430
- 60g** Everyday Favourites Light Mayonnaise | 04123
- 50g** Sleaford Crispy Fried Onions | 93398

- 1.** Steam the buns as per packet instructions, once cooked slice open but not all the way through.
- 2.** Cook the chicken until it reaches 82°C, cut each piece into 2 and place in the bun.
- 3.** Top the chicken with kimchi.
- 4.** Mix the hot sauce with the mayonnaise and place a small spoonfull into the bun.
- 5.** Garnish with crispy onions and serve.



# BITES

## Quorn Mini Garlic And Herb Kiev Bites

Code: 32492 • Case size: 5x2kg  
Supplied: Frozen

## Everyday Favourites Sweet Potato Falafel Bites

Code: 18745 • Case size: 90x22g  
Supplied: Frozen

## Chicken Gyoza 20g

Code: 61504 • Case size: 10x30pk  
Supplied: Frozen

## 5 Vegetable Green Gyoza

Code: 63053 • Case size: 10x30pk  
Supplied: Frozen

## Innovate Foods Macaroni & Cheese Bites

Code: 89499 • Case size: 6x1kg  
Supplied: Frozen

## Everyday Favourites Cooked Barbecue Chicken Wings

Code: 12646 • Case size: 4x1.5kg  
Supplied: Frozen

## TMI Cooked Pigs in Blankets 15g

Code: 97325 • Case size: 4x1.5kg  
Supplied: Frozen

## MSC Whitby Breaded Cod Goujons

Code: 41922 • Case size: 10x450g  
Supplied: Frozen

## MSC Whitby Breaded Haddock Goujons

Code: 41924 • Case size: 10x450g  
Supplied: Frozen

## Amritsari MSC Battered Pollock Goujons

Code: 61427 • Case size: 5x1kg  
Supplied: Frozen

# DIPS

## The Real Deli Houmous

Code: 13024 • Case size: 1x1kg  
Supplied: Frozen

## The Real Deli Tzatziki

Code: 13026 • Case size: 1x1kg  
Supplied: Frozen

# BURGERS

## Farmstead Frozen 100% Quarter Pounder Aberdeen Angus Burger

Code: 04458 • Case size: 24x113g  
Supplied: Frozen

## Farmstead Frozen 80% American Style Beef Burger

Code: 49493 • Case size: 48x113g  
Supplied: Frozen

## Everyday Favourites 90% The Magnificent 7 Beef Burger

Code: 49445 • Case size: 18x198g  
Supplied: Frozen

# SAUSAGES & HOTDOGS

## Farmstead Frozen Lincolnshire Sausages 8's

Code: 09692 • Case size: 2x40pk  
Supplied: Frozen

## Big Al's Gourmet Hotdog

Code: 74364 • Case size: 6x8x90g  
Supplied: Frozen



# GOAT

## Farmstead Diced Goat

Code: 38024 • Case size: 1x1kg  
Supplied: Frozen

## Fairfax Meadow Pork Loin Steak

Code: 72708 • Case size: 5x4oz  
Supplied: Frozen

# CHICKEN

## Butter Milk Chicken Fillets

Code: 99961 • Case size: 4x2.5kg  
Supplied: Frozen

## Theo's Tandoori Sliced Chicken Thigh

Code: 73314 • Case size: 2x2.25kg  
Supplied: Frozen

## Theo's Chicken Brochette – Tikka

Code: 73383 • Case size: 40x80g  
Supplied: Frozen

## Theo's Chicken Kofta – Tikka

Code: 73385 • Case size: 40x60g  
Supplied: Frozen

# MEAT ALTERNATIVES

## Vegetarian Mock Duck

Code: 37008 • Case size: 48x283g  
Supplied: Frozen

## Chef Choice Green Jackfruit in Brine

Code: 37010 • Case size: 24x565g  
Supplied: Frozen

## Blue Dragon Tofu Box

Code: 06529 • Case size: 12x349g  
Supplied: Frozen

# PASTIES & BASES

## Major Tandoori Mari-Base

Code: 07087 • Case size: 2x1.25ltr  
Supplied: Frozen

## Major Caribbean Jerk Mari-Base

Code: 09083 • Case size: 2x1.25ltr  
Supplied: Frozen

## Major Honey, Lemon & Mustard Mari-Base

Code: 09367 • Case size: 2x1.25ltr  
Supplied: Frozen

## Street Food Korean Bulgogi

Code: 25933 • Case size: 4x1kg  
Supplied: Frozen

## Street Food Malay Curry Paste

Code: 26061 • Case size: 4x1kg  
Supplied: Frozen

## Street Food Lemongrass Sambal Paste

Code: 26098 • Case size: 4x1kg  
Supplied: Frozen

## Street Food Nasi Goreng Paste

Code: 26142 • Case size: 4x1kg  
Supplied: Frozen

## Street Food Sweet Tamarind Sauce

Code: 35315 • Case size: 4x1kg  
Supplied: Frozen

## Street food Mughlai Butter Paste

Code: 61437 • Case size: 4x1kg  
Supplied: Frozen

## Street food Masala Goa Paste

Code: 61438 • Case size: 4x1kg  
Supplied: Frozen

# SPICES & SEASONINGS

## World of Spice Jerk Seasoning

Code: 84045 • Case size: 6x650g  
Supplied: Frozen

## World of Spice Za'atar Spice

Code: 94451 • Case size: 6x300g  
Supplied: Frozen

## World of Spice Sumac Spice

Code: 94452 • Case size: 6x500g  
Supplied: Frozen

## Everyday Favourites Paprika

Code: 70375 • Case size: 6x500g  
Supplied: Frozen



# SAUCES

## Everyday Favourites Creamed Horseradish Sauce

Code: 02852 • Case size: 2x2.27ltr  
Supplied: Frozen

## Everyday Favourites Tartare Sauce

Code: 02863 • Case size: 2x2.27ltr  
Supplied: Frozen

## Everyday Favourites English Mustard

Code: 02873 • Case size: 2x2.27ltr  
Supplied: Frozen

## Everyday Favourites Mango Chutney

Code: 04164 • Case size: 2x3kg  
Supplied: Frozen

## Sharwood's Lime Pickle

Code: 37877 • Case size: 6x300g  
Supplied: Frozen

## Lea & Perrins Worcestershire Sauce (Glass)

Code: 50745 • Case size: 12x290ml  
Supplied: Frozen

## Heinz Tomato Ketchup Plastic Bottle

Code: 52093 • Case size: 10x342g  
Supplied: Frozen

## Lion Yogurt & Mint Dressing

Code: 93547 • Case size: 2x2.27ltr  
Supplied: Frozen

## Lion Middle Eastern Hot Sauce

Code: 94437 • Case size: 6x1ltr  
Supplied: Frozen

## Lion Maple & Bourbon BBQ Sauce

Code: 95690 • Case size: 6x1ltr  
Supplied: Frozen

## Lion Louisiana BBQ Sauce

Code: 95698 • Case size: 6x1ltr  
Supplied: Frozen

## Everyday Favourites Green Pesto

Code: 4729 • Case size: 6x950g  
Supplied: Frozen

## Everyday Favourites Hoisin Sauce

Code: 05557 • Case size: 6x1.3kg  
Supplied: Frozen

## Knorr Blue Dragon Sweet Chilli Dipping Sauce (Hot)

Code: 06204 • Case size: 12x1ltr  
Supplied: Frozen

## Lee Kum Kee Plum Sauce

Code: 54915 • Case size: 2x2.6kg  
Supplied: Frozen

## Lee Kum Kee Teriyaki Sauce

Code: 71612 • Case size: 2x2.2kg  
Supplied: Frozen

## Reggae Reggae Sauce

Code: 55041 • Case size: 6x490g  
Supplied: Frozen

## Everyday Favourites Katsu Curry Sauce

Code: 29552 • Case size: 2x2.2ltr  
Supplied: Frozen

## Everyday Favourites Mac N' Cheese Cooking Sauce

Code: 29532 • Case size: 2x2.2ltr  
Supplied: Frozen

# DESSERTS

## Everyday Favourites Gluten Free Carrot Loaf Cake

Code: 19158 • Case size: 1x15ptn  
Supplied: Frozen

## Beechdean Belgian Waffles 55g

Code: 37605 • Case size: 6x8x55g  
Supplied: Frozen

## Strawberries

Code: 55935 • Case size: 5x1kg  
Supplied: Frozen

## Raspberries

Code: 56176 • Case size: 5x1kg  
Supplied: Frozen

## Beechdean Belgian Waffles 90g

Code: 60371 • Case size: 40x90g  
Supplied: Frozen

## Spanish Caramel Filled Churros

Code: 32451 • Case size: 4x1.8kg  
Supplied: Frozen

## Churros Loops

Code: 33597 • Case size: 1x4kg  
Supplied: Frozen

## Premium Selection Vegan Salted Caramel Chocolate Brownie

Code: 61122 • Case size: 1x30pk  
Supplied: Frozen

## Kitchen Range Mini Sugared Ring Doughnuts 14g

Code: 53564 • Case size: 200x14g  
Supplied: Frozen



# CHEESECAKE FILLING & CRUMB

## Everyday Favourites Cheesecake Filling Mix

Code: 03364 • Case size: 2x2.04kg  
Supplied: Frozen

## Everyday Favourites Cheesecake Crumb Base

Code: 04554 • Case size: 2x1.56kg  
Supplied: Frozen

# SWEET INGREDIENTS

## Everyday Favourites Pure Canadian Maple Syrup

Code: 04389 • Case size: 6x620g  
Supplied: Frozen

## Everyday Favourites Lemon Curd

Code: 41199 • Case size: 4x2.72kg  
Supplied: Frozen

## Everyday Favourites Aerosol Cream

Code: 07121 • Case size: 6x500g  
Supplied: Frozen

## Lotus Biscoff Crumbs

Code: 74779 • Case size: 8x750g  
Supplied: Frozen

## Cornish Clotted Cream

Code: 84411 • Case size: 96x40g  
Supplied: Frozen

# DESSERT SAUCES

## DaVinci Gourmet Chocolate Dessert Sauce

Code: 52998 • Case size: 12x500g  
Supplied: Frozen

## DaVinci Gourmet Butterscotch Dessert Sauce

Code: 11162 • Case size: 12x500g  
Supplied: Frozen

## DaVinci Gourmet Raspberry Dessert Sauce

Code: 11163 • Case size: 12x500g  
Supplied: Frozen

## DaVinci Gourmet Strawberry Dessert Sauce

Code: 11164 • Case size: 12x500g  
Supplied: Frozen

# BREADS

## Flame Baked Naan Quarters (Vegan)

Code: 38153 • Case size: 24x6pk  
Supplied: Frozen

## Flame Baked Garlic & Coriander Naan Halves (Vegan)

Code: 38155 • Case size: 24x3pk  
Supplied: Frozen

## Hollyland 12In Khobez Flat Bread

Code: 38570 • Case size: 15x5pk  
Supplied: Frozen

## Hollyland Flatbread 80g

Code: 50620 • Case size: 22x80g  
Supplied: Frozen



## New York Bakery Croll (Croissant-Roll)

Code: 50865 • Case size: 36x64g  
Supplied: Frozen

## Everyday Favourites White Batch Crusty Rolls

Code: 60745 • Case size: 1x84pk  
Supplied: Frozen

## Everyday Favourites White

**Bloomer Bread 14 +2**    
Code: 61140 • Case size: 8x800g  
Supplied: Frozen

## 5" Brioche Burger Bun (Pre-sliced)

Code: 61426 • Case size: 1x48pk  
Supplied: Frozen

## Standard Tear Drop Plain Naan

Code: 61488 • Case size: 10x4x75g  
Supplied: Frozen

## Large Tear Drop Plain Naan

Code: 61489 • Case size: 6x4x130g  
Supplied: Frozen

## Mini Round Garlic & Coriander Naan

Code: 61490 • Case size: 16x6x35g  
Supplied: Frozen

## White Pitta Bread

Code: 61491 • Case size: 6x360g  
Supplied: Frozen

## Wholemeal Pitta Bread

Code: 61492 • Case size: 6x360g  
Supplied: Frozen

## Mini Round Plain Naan

Code: 61493 • Case size: 16x6x35g  
Supplied: Frozen

## Large Folded Naan Flatbread

Code: 61705 • Case size: 24x80g  
Supplied: Frozen

## Kara MK5 Premium Floured Bap

Code: 73227 • Case size: 48x92g  
Supplied: Frozen

## Pretzel Hotdog Roll

Code: 73411 • Case size: 45x90g  
Supplied: Frozen



# BREADS

## Polarbrod Artic Half Moon Flatbread

Code: 74630 • Case size: 6x4x175g  
Supplied: Frozen

## Mission Foods Harissa Tortilla Wrap 30cm (12")

Code: 75767 • Case size: 18x4pk  
Supplied: Frozen

## Mission Foods Indian Tortilla Wrap 30cm (12")

Code: 75771 • Case size: 18x4pk  
Supplied: Frozen

## Mission Foods Chilli Bar Marked Tortilla Wrap 30cm (12")

Code: 75772 • Case size: 18x4pk  
Supplied: Frozen

# GRAINS, NOODLES, PASTA & RICE

## Everyday Favourites Egg Noodles

Code: 08126 • Case size: 1x3kg  
Supplied: Frozen

## Wing Yip Rice Noodles

Code: 12868 • Case size: 1x2kg  
Supplied: Frozen

## Mei Yang Chinese Noodles

Code: 35899 • Case size: 12x250g  
Supplied: Frozen

## Bulgar Wheat

Code: 17165 • Case size: 4x3kg  
Supplied: Frozen

## Pearled Spelt

Code: 32713 • Case size: 12x500g  
Supplied: Frozen

## Giant Cous Cous

Code: 33212 • Case size: 6x1kg  
Supplied: Frozen

## Everyday Favourites Macaroni

Code: 70488 • Case size: 4x3kg  
Supplied: Frozen

## Everyday Favourites Quick Cook Long Grain Rice

Code: 04291 • Case size: 36x200g  
Supplied: Frozen

## Everyday Favourites Basmati Rice

Code: 28867 • Case size: 1x5kg  
Supplied: Frozen

## Tilda Brown 'n' White Rice

Code: 22637 • Case size: 1x5kg  
Supplied: Frozen

## Everyday Favourites Easy Cook Long Grain Rice

Code: 06587 • Case size: 1x15kg  
Supplied: Frozen

# MASH POTATO

## Everyday Favourites Mashed Potato

Code: 01485 • Case size: 4x2.5kg  
Supplied: Frozen

## McCain Chef Solutions Potato for Mash

Code: 32835 • Case size: 4x2.5kg  
Supplied: Frozen

# FRIES & CHIPS

## Everyday Favourites Coated Medium Cut Fries, Skin On 11mm

Code: 19244 • Case size: 4x2.5kg  
Supplied: Frozen

## Everyday Favourites Coated Medium Cut Fries Skin Off 11mm

Code: 19246 • Case size: 4x2.5kg  
Supplied: Frozen

## Everyday Favourites Coated Thick Cut Fries Skin On 14mm

Code: 19247 • Case size: 4x2.5kg  
Supplied: Frozen

## Everyday Favourites Coated Thick Cut Fries Skin Off 14mm

Code: 19251 • Case size: 4x2.5kg  
Supplied: Frozen

## Everyday Favourites Oven Chips

Code: 19253 • Case size: 4x2.5kg  
Supplied: Frozen



# CONTACT US

CALL YOUR LOCAL DEPOT, OR REGISTER ONLINE WITH OUR EASY TO USE WEBSITE THAT WORKS PERFECTLY ON WHATEVER DEVICE YOU USE.

Basingstoke	0370 3663 800	Nottingham	0370 3663 420
Battersea	0370 3663 500	Oban	0370 3663 993
Bicester	0370 3663 285	Paddock Wood	0370 3663 670
Birmingham	0370 3663 460	Penrith	0370 3663 204
Chepstow	0370 3663 295	Salisbury	0370 3663 650
Edinburgh	0370 3663 480	Slough	0370 3663 250
Gateshead	0370 3663 450	Stowmarket	0370 3663 360
Harlow	0370 3663 520	Swansea	0370 3663 230
Lee Mill	0370 3663 600	Wakefield	0370 3663 400
Manchester	0370 3663 400	Worthing	0370 3663 580

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If you require further details please contact our Advice Centre on 0370 3663 000

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