



RECIPE:

Persian Flapjack

SERVES: 10

INGREDIENTS:

Code	Temp band	Description	Quantity	Pack size
01587	Chilled	Everyday Favourites Salted Butter	175g	40x250g
29310	Ambient	Lyle's Golden Syrup Squeeze Bottle	140g	8x750g
96891	Ambient	Tate & Lyle Dark Soft Brown Sugar	50g	4x3kg
40126	Ambient	Everyday Favourites Porridge Oats	250g	4x2kg*
30987	Ambient	Pistachio Kernels	50g	6x1kg*
32874	Ambient	Fine Foods Cranberries	75g	10x1kg
75316	Chilled	Oranges Medium	1	1 x 6
Icing:				
15792	Ambient	Tate & Lyle Icing Sugar	150g	4x3kg
	Ambient	Rose water	5ml	
	Ambient	Warm Water	50ml	
Topping:				
30987	Ambient	Pistachio Kernels	25g	6x1kg*
58269	Ambient	Schwartz Stem Ginger	25g	6x1050g*
55353	Chilled	Pomegranate seeds	20g	1 500g
32874	Ambient	Fine Foods Cranberries	20g	10x1kg

Prep time: 15 mins

Time to cook: 25 mins

Method:

For the flapjack:

- Melt the butter in a large pan, add the golden syrup and dark brown sugar, then heat to melt and combine together
- Add the oats, chopped pistachio nuts, cranberries and the zest of the orange
- Mix well and place in a lined and greased baking tray (approximately 20x30cm). Press down on it to ensure there are no gaps in the mixture
- Bake at 180C for 20 - 25 minutes until the edges are golden. The centre will still be a little soft to touch but still set
- Whilst the flapjack is still warm, cut into 10 even portions and carefully lift the whole flapjack by the corners of the greaseproof paper onto a wire rack to cool

For the icing and topping:

- Combine the sifted icing sugar with the rose water and enough warm water to make a firm icing. Place in a piping bag with a thin nozzle
- When the flapjack is completely cooled, separate pieces and add to the wire rack with a little space in-between
- Drizzle a little icing over the flapjacks and top with the cranberries, pistachio pieces, stem ginger and pomegranate seeds. Then drizzle a little more icing over to finish



RECIPE:

Jewelled Vegan Coleslaw

SERVES: 10

INGREDIENTS:

Code	Temp band	Description	Quantity	Pack size
75059	Chilled	White Cabbage	300g	1 x 1
75591	Chilled	Carrots	100g	1 x 1kg
75375	Chilled	Red Onion	60g	1 x 1kg
04668	Ambient	Everyday Favourites Red Wine Vinegar	20ml	2x5ltr*
29573	Ambient	Everyday Favourites Flaked Almonds	30g	1x1kg
30042	Ambient	Lion Vegan Mayo	100g	6x1ltr
75015	Chilled	Lime	1	1 x 4
	Chilled	Coriander	10g	1 x 100g
32874	Ambient	Fine Foods Cranberries	60g	10x1kg

Prep Time: 10 mins

Time to cook: 2 mins

Method:

For making the coleslaw:

- Shred the cabbage finely into a large bowl, then grate the carrot and onion. After this, mix well with the cabbage
- Pour over the red wine vinegar and mix. This can be left overnight for a softer coleslaw or continue for a crunchier recipe
- Scatter the flaked almonds on a baking sheet and toast under a hot grill to slightly brown - this will happen very quickly so watch them at all times
- Place the vegan mayonnaise in a bowl and mix with the finely grated zest of a lime and finely chopped coriander leaves. Mix this into the slaw mix
- Just prior to serving, add the cranberries and toasted flaked almonds

FLEXING CRANBERRIES



RECIPE:

Chicken Spinach and Cranberry Roulade

SERVES: 10

INGREDIENTS:

Code	Temp band	Description	Quantity	Pack size
77910	Chilled	Chicken Breast Fillet Skinless	10	10x198g
70525	Frozen	Everyday Favourites Leaf Spinach	800g	10x1kg*
32874	Ambient	Fine Foods Cranberries	250g	10x1kg
28087	Chilled	Galbani Ricotta	400g	4x1.5kg*
01587	Chilled	Everyday Favourites Salted Butter	100g	40x250g

Prep Time: 10 mins

Time to cook: 20 mins

Method:

For the roulade:

- Flatten the chicken with a meat mallet to an even level
- Wilt the spinach in a pan and add the cranberries. Remove any excess water by squeezing in a clean cloth
- Place in a bowl with the ricotta, season and mix together
- Place the mix in the centre of the chicken and roll the chicken up into a sausage shape
- Wrap the chicken pieces in cling film tightly so it is water tight
- Bring a pan of water to the boil and drop the chicken into it, simmer and poach for 15 minutes. Remove from the pan when cooked
- Allow to stand for 2 minutes then unwrap each portion
- Melt butter in a sauté pan and baste each piece whilst browning to give flavour and colour
- Once browned, rest on a trivet for a minute before slicing onto the plate