

# FOODS THAT TRAVEL WELL

Choosing food that travels well is the key to success at the moment.

## SALADS

Cold salads work best for takeaway. If using hot and cold items in your salad, place them in separate containers to prevent the salad from wilting while being transported. A changing *Salad of the Day* will keep customers actively checking your website/social media.

## CHICKEN

A plain chicken fillet or supreme will always work beautifully with a sauce poured over it but a crumbed chicken breast will turn soggy and unappealing. If using crumbed chicken, serve the sauce in a separate take away container.



## STEAK

You can charge a premium, but timing is key - always cook it under-done from the way it's requested as it will continue cooking after coming off the grill.

## BRAISING

You can never go wrong with a braised meat dish on your takeaway menu - it can be pre-prepared in large quantities, it's easy to package and it can be reserved for the following day which reduces waste and costs.

## DICED DISHES

A real must for any takeaway menu. A curry, stroganoff or sweet & sour type dish served with rice is a real winner from an assembly and packaging point of view. A changing *Dish of the Day* will work well to keep customers coming back for more.



## **BATTERING**

No matter how crispy a lovely fresh piece of fish is when cooked, once it's packaged and taken home its going to be soggy. Try a breaded piece of fish or Panko crumb - nice scampi, calamari or fish goujons will all work.

## **SEAFOOD**

Most fish will work, and you'll be able to charge a premium for an expensive fillet. Similar to steak, if fully cooked, it will be over-cooked by the time the customer gets it home. Never advertise crispy-skinned fish on your menu because it won't be crispy when your customer opens the container.



## **PASTA**

You can never go wrong with any kind of pasta - it is simple to create, easy to package and travels well. Serve the salad and garlic bread separate to keep the salad fresh and the garlic bread crispy.

## **CHIPS**

Always ensure that your fryers are at the correct temperature. Make sure your chips are crispy with a good sealed coating on them.

## **DESSERTS**

When offering desserts that are served hot, advise your customer to heat it up themselves at home so they can fully enjoy your creation.

