



# Caesar Salad

## INGREDIENTS

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- 1 Baby Gem [SL423](#)
- 30g Kenny's Caesar Dressing [DR160](#)
- 20g Smoked Lardon Pieces [BC103](#)
- 5g Garlic & Herb Croutons [87188](#)
- 15g Parmigiano Reggiano [CH4373](#)
- 20g Anchovy Fillets in Sunflower Oil [FS998](#)
- 1 Medium Free Range Egg [EG106](#)
- Vegaware Box Clamshell Bagasse [PD1239](#)
- Portion Pot [491144](#)
- Portion Pot Lids [491145](#)

## METHOD

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- 1 In a large bowl, combine the leaves, lardons and anchovies and toss them together.
- 2 Place the mixed salad in the takeaway container.
- 3 Add the croutons and boiled egg (optional).
- 4 Put the dressing in the portion pot, add to the container and serve.



# Caprese Salad With Parma Ham

## INGREDIENTS

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2 Heirloom Tomatoes [TM195](#)  
60g Macroom Buffalo Mozzarella [CH3118](#)  
10g Basil [491005](#)  
20ml Pesto [PE116](#)  
10ml Balsamic [VR101](#)  
10g Rocket [SL326](#)  
1 Slice of Parma Ham [CM792](#)  
Drizzle of Extra Virgin Olive Oil [OL102](#)  
Whole Black Peppercorns to Taste [SP293](#)  
Course Sea Salt  
Vegaware Box Clamshell Bagasse [PD1239](#)  
Portion Pot [491144](#)  
Portion Pot Lids [491145](#)

## METHOD

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- 1 Slice the tomatoes into ½ inch slices. Slice the mozzarella balls into ½ inch slices, serving half a ball per portion.
- 2 Arrange the mozzarella and tomatoes in the takeaway container.
- 3 Place the parma ham on top of the salad. Top with rocket and fresh basil leaves.
- 4 Drizzle with olive oil and sprinkle on some sea salt and pepper.
- 5 Put some balsamic and pesto into the portion pots, add to the takeaway container and serve.



# Caprese Salad

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Portion Pot [491144](#)  
Portion Pot Lids [491145](#)

## METHOD

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- 1 Slice the tomatoes into ½ inch slices. Slice the mozzarella balls into ½ inch slices, serving half a ball per portion.
- 2 Arrange the mozzarella and tomatoes in the takeaway container.
- 3 Top with rocket and fresh basil leaves.
- 4 Drizzle with olive oil and sprinkle on some sea salt and pepper.
- 5 Put some balsamic and pesto into the portion pots, add to the takeaway container and serve.



# BBQ Chicken Wings With Blue Cheese Dressing

## INGREDIENTS

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1kg Steam Cooked Chicken Wings [CC925Z](#)

200g Kenny's BBQ Sauce [MS150](#)

4 Sticks Celery [VW809](#)

100g Cashel Blue Cheese [CH1253](#)

170ml Buttermilk [DY509](#)

90g Kenny's Mayonnaise [490641](#)

20g Chives [HB562](#)

Vegaware Box Clamshell Bagasse [PD1239](#)

Portion Pot [491144](#)

Portion Pot Lids [491145](#)

## METHOD

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**1** Defrost the chicken wings, once defrosted deep fry the wings at 180 degrees until crispy.

**2** Toss the wings in the BBQ sauce.

**3** For the blue cheese dressing, blend blue cheese, buttermilk and mayonnaise in a food processor until smooth. Season with black pepper, add in chives and refrigerate until needed.

**4** Cut the washed celery sticks julienne.

**5** To serve, put the wings and celery into the bagasse container with a portion pot filled with the blue cheese dressing.



# Duck Spring Rolls With Shredded Vegetables and BBQ Hoi Sin Sauce

## INGREDIENTS

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200g Duck Spring Rolls [492596](#)  
40g Amoy Hoi Sin BBQ Sauce [OR380](#)  
20g Carrots Chatanay [VG878](#)  
10g Leeks [VW787](#)  
10g Bean Sprouts [SL329](#)  
2g Coriander [490071](#)  
Vegaware Box Clamshell Bagasse [PD1239](#)  
Portion Pot [491144](#)  
Portion Pot Lids [491145](#)

## METHOD

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- 1 Cut the carrots and leeks in very thin strips and finely chop the coriander. Toss them together in a bowl and add the bean sprouts.
- 2 Deep fry the spring rolls at 180 degrees until crispy.
- 3 Place the spring rolls into the takeaway container, add the shredded carrots and leeks alongside.
- 4 Place the BBQ hoi sin sauce in the container in a portion pot.



# Goats Cheese and Caramelised Red Onion Tartlet

## INGREDIENTS

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4 Filo Goats Cheese and Onion Tarts [31224](#)

40g Rocket [SL326](#)

80g Baby Mixed Leaves [SL327](#)

12 Cherry Tomatoes [SL291](#)

40g Diced Mixed Peppers [490134](#)

2 Oranges [FW597](#)

50g Pure Honey [JM333](#)

30ml White Wine Vinegar [VR106](#)

150ml Olive Oil [OL102](#)

½ tsp Caster Sugar [Z313002](#)

Vegaware Box Clamshell Bagasse [PD1239](#)

Portion Pot [491144](#)

Portion Pot Lids [491145](#)

## METHOD

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- 1 To make the vinaigrette, slice the oranges in half. Heat a dry frying pan until smoking. Place the open side of the orange onto the pan and heat until blackened. Squeeze and strain the juice from the orange into a bowl. Add the honey, vinegar and olive oil and whisk well. Add the sugar to taste.
- 2 Heat the goats cheese tart and place into a container.
- 3 Toss the leaves, tomatoes and peppers and add to the container.
- 4 Place a portion pot of vinaigrette into the container and serve.



# Atlantic Prawn Cocktail

## INGREDIENTS

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2 Baby Gem [SL243](#)  
400g Argentinian Prawns [FS856Z](#)  
4 Lemons [FW611](#)  
8 tbsp Kenny's Mayonnaise [490641](#)  
1 tbsp Kenny's Ketchup [MS153](#)  
2 tsp Worcestershire Sauce [Z419008](#)  
Tabasco to Taste [115056](#)  
2 tsp Lemon Juice [FW611](#)  
2 tsp Brandy Pre-Seasoned [AI300](#)  
Vegaware Box Clamshell Bagasse [PD1239](#)  
Portion Pot [491144](#)  
Portion Pot Lids [491145](#)

## METHOD

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- 1 Poach the prawns in court bouillon or salted water until tender. Chill the prawns immediately.
- 2 Cut the baby gems into quarters, serving half a head per portion.
- 3 To make the sauce, whisk the mayonnaise and ketchup together. Add the worcester sauce, lemon juice and brandy into the mix. Add the tabasco to taste.
- 4 Place the lettuce into the container, followed by the prawns and the cocktail sauce in the portion pot.
- 5 Serve with a bread crouete (optional).



# Seafood Chowder

## INGREDIENTS

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2kg Seafood Chowder Mix [FS105](#)  
50g Kerrygold Butter [DY173](#)  
50g Millers Best Pastry Plain Flour [490048](#)  
6 Rooster Potatoes [VW748](#)  
3 Carrots [VG878](#)  
1 Large Onion [VW707](#)  
1.5lt Water  
Vegetable Bouillon to Taste [Z180](#)  
300ml Fresh Cream [490059](#)  
100ml Full Fat Milk [DY232](#)  
2 Slices Wheaten Sliced [P346Z](#)  
Tamper Pots Proof Tub & Lid [PD9860](#)

## METHOD

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- 1 Heat up the butter in a saucepan, once melted, add the flour and cook out the roux to a crumbly texture. Add boiled water to the roux, whisking in gradually.
- 2 Once the water is mixed in, cover with greaseproof paper and cook out for 25 minutes over a gentle heat, ensuring that the liquid does not stick to the saucepan. If the stock is getting too thick, add a little more water.
- 3 Add the potatoes, carrots and onion and simmer until al dente.
- 4 Add the seafood chowder mix and simmer until just cooked, but don't boil it.
- 5 Finally, add the cream, milk, bouillon and season to taste.
- 6 You can also add some chopped fresh parsley to finish the dish, and serve with wheaten slices.



# Ballycotton Oak Smoked Salmon

## INGREDIENTS

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Ballycotton Oak Smoked Salmon [493758](#)

15g Baby Mixed Leaves [SL327](#)

2 Slices Wheaten Bread [P346Z](#)

5 Mini Capers [Z98](#)

1 Lemon Wedge [FW611](#)

1 Lime Wedge [FW580](#)

250ml Extra Virgin Olive Oil [OL102](#)

80ml White Wine Vinegar [VR106](#)

Maldron Sea Salt to Taste [490054](#)

Vegaware Box Clamshell Bagasse [PD1239](#)

Portion Pot [491144](#)

Portion Pot Lids [491145](#)

## METHOD

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**1** To make the vinaigrette, whisk the oil, vinegar and salt in a bowl and set aside in a squeeze bottle.

**2** Place the salmon, bread, leaves, capers and citrus wedges into the container.

**3** Place the vinaigrette into a take away pot inside.