

MAY 2021

# AT THE PASS

## PUB EDITION

GUIDELINES  
FOR SAFE  
REOPENING

SIMPLE  
MENU IDEAS

FOODSERVICE  
ESSENTIALS

**Sysco**  
At the heart of  
food and service



# WE'RE HERE FOR YOU

Helping our industry is our top priority during these unprecedented times, and Sysco is here to support our customers through each phase of the COVID-19 recovery through a comprehensive range of solutions designed to help your business emerge stronger.

For pub owners planning to resume trading, there are many factors to consider – from practical health and safety concerns to menu planning – and now is the time to put essential strategies in place.

Sysco has created this complete toolkit to help pubs reopen safely. Here you will find menus tailored to meet your pub's specific needs, along with a simple breakdown of the staple ingredients, cleaning supplies, personal protective wear and catering essentials you'll need to manage a successful foodservice operation.

Find the menu that suits your pub's facilities and capabilities: from basic soup and sandwich combos to an extensive restaurant-style offering, these menus provide a straightforward means to launching, expanding or streamlining your pub's food operation.

At [www.syscoireland.com](http://www.syscoireland.com), we've created a resource hub dedicated to helping you reopen, grow and recover your business in the weeks ahead. You'll find expert information on topics such as sanitisation, must-have products and how to optimise your menu.

*We are in this together and  
committed to helping our customers  
and communities succeed.*



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From al fresco dining options and staple kitchen items to personal protective wear and cleaning supplies, these are the must-haves for any foodservice operation.

KEY

Cow

Goat

Lamb

Stanley Valley

Tournafulla

Hereford

Glin Valley

Glenheaven

SHS

CAIS

Pizza Si

McCarrens

Bord Bia Quality

Cloughbane

Block & Barrel

Arrezzo

Irish Nature

Pre-portioned

Ovenbake

Vegetarian

Vegan

Halal

Thaw & serve

Microwave

Gluten Free

Frozen

New

Irish

GMO Free



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# 7 KEY STEPS TO A SAFE RE-OPENING

## ASSESS RISK

Ensure that the risk assessment for your business addresses COVID-19. Use government information to inform decisions and consider how this will impact existing food safety management systems. Review and, where necessary, update HACCP procedures to cover any new changes in your business; for example, the introduction of takeaway/food-to-go services should trigger a review.

- Update Safety and Health Plans, Safety Statement and other relevant documents to address all COVID-19 restrictions.
- Document the start-up checks undertaken.
- Inform the local food authority that the business is restarting, and of any changes to registerable activities.
- Prepare a COVID-19 Response Plan. For more information visit [www.ifsa.eu.com](http://www.ifsa.eu.com) and [www.covid19.failteireland.ie/](http://www.covid19.failteireland.ie/).



## COMMUNICATE

Make sure your plan of action is clearly outlined to all employees, and keep them in the loop as it's updated. An up-to-date list of the contact information of all employees, including emergency telephone numbers, should be readily available.

Regularly review all COVID-19 related signage throughout the premises to ensure they display the latest Government recommendations.



## TRAIN

Provide training to employees around all measures being adopted to manage the threat of COVID-19. Use the most appropriate training channels to do this.

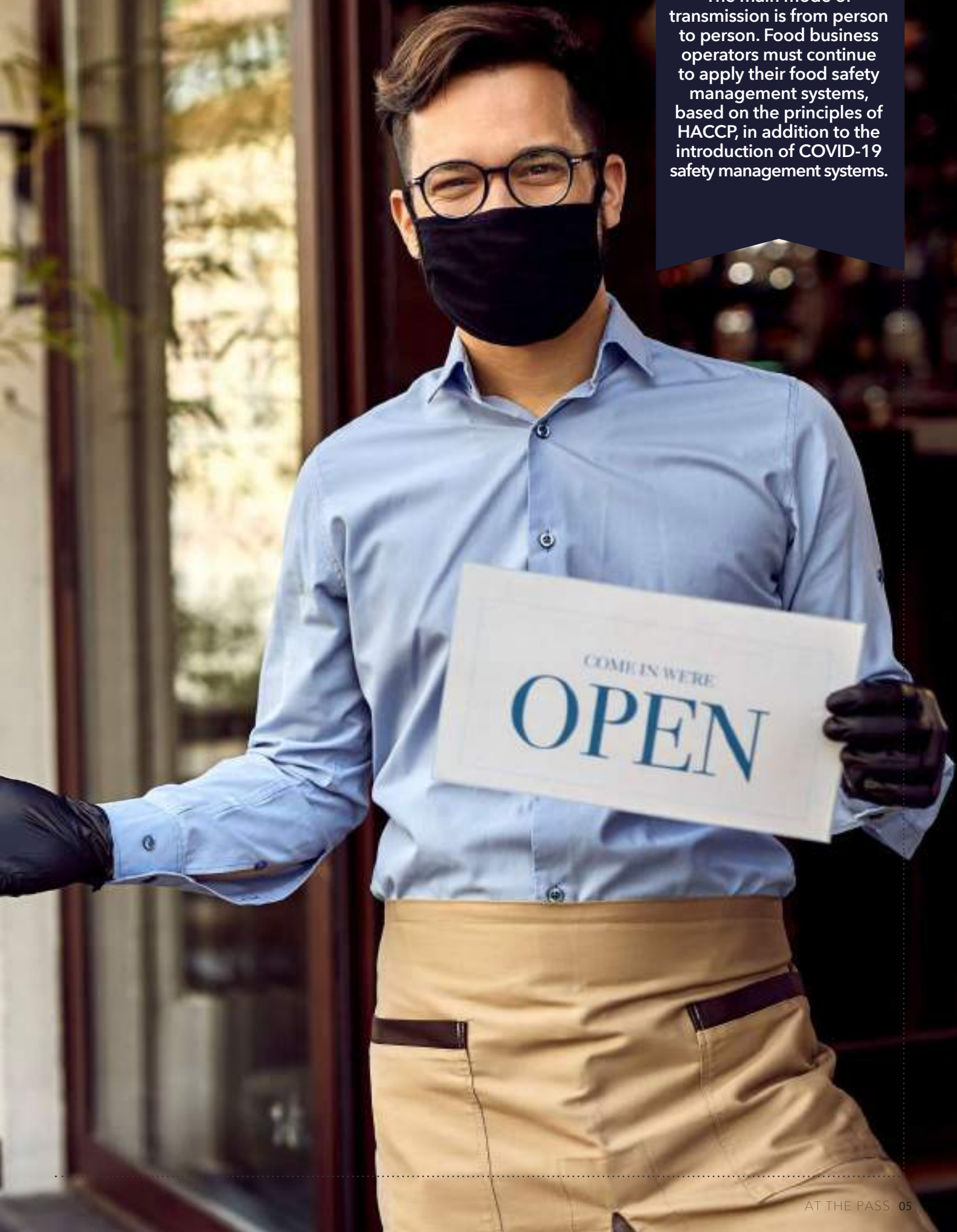
Make your employees aware that they must not attend work if they have symptoms.





## Food Safety and COVID-19 Safety

The main mode of transmission is from person to person. Food business operators must continue to apply their food safety management systems, based on the principles of HACCP, in addition to the introduction of COVID-19 safety management systems.





## CLEAN AND SANITISE

Ensure contact/touch surfaces such as table tops, work equipment, door handles and handrails are visibly clean at all times and are cleaned and disinfected very regularly. Implement a modified daily cleaning schedule and be sure that bathroom facilities, communal spaces and touchpoints are cleaned every 30-60 minutes. Hand sanitiser dispensers (touchless whenever possible) must be placed at all entrances and at specific points within the public areas of your establishment. All hand sanitisers must have a minimum alcohol content of 60%.



## KEEP A DISTANCE

Both employees and guests must be reminded to stand at least 2m away from others. This is reduced to 1m in a controlled environment once various safety measures are met. For more information on what constitutes a controlled environment, be sure to visit [www.covid19.failteireland.ie/pubs](http://www.covid19.failteireland.ie/pubs).

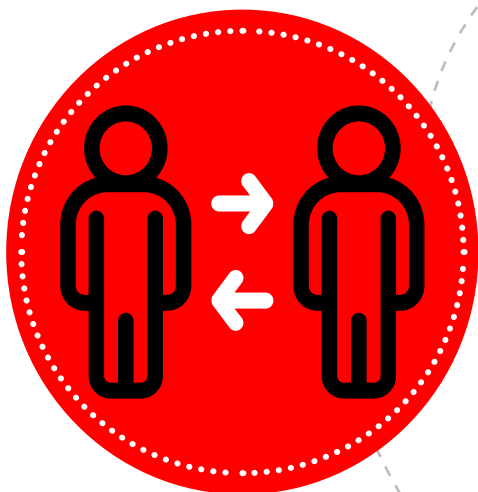
Rearrange tables, seating and couches to allow for this space, and ensure any queuing arrangements have clear distance markers. If you cannot ensure that employees stay the recommended distance apart at all times, alternative protective measures must be put in place, e.g. physical barriers between employees.



## KEEP CONTACTS

Customers should be asked to:

- **STOP** before entering to ensure that anyone exiting the premises has done so. They should check there is a space available for them before proceeding past this point.
- **SANITISE** their hands upon entering. You will need to sanitise seats and tables thoroughly after every use.
- **SIGN in**. You will need to collect names, addresses and contact details for one customer per group in a log-in book. Encourage patrons to bring their own pen; communal pens should be sanitised after every use.
- **SIT** and keep within the area marked on the floor. Table service is to be the standard wherever possible, and customers should remain sitting unless using the bathroom, paying, or leaving the premises.



## STAY INFORMED

Regularly review government guidelines as they adjust and evolve, and be prepared to make relevant changes where necessary.



**Find all the information you need to support you through a safe re-opening at:**  
[www.syscoireland.com](http://www.syscoireland.com)



# SIMPLE SOLUTIONS

We're here to make it as easy as possible for you to incorporate a food offering for the first time. Even where kitchen facilities are limited, keeping things simple is the key to a smooth transition into a post-Covid business. Leveraging a small variety of meal combos can help your new menu, soup and a sandwich is a classic combination that requires little in the way of expertise, and is appealing to any customer palate. This type of simple fare will sit happily alongside a range of drinks, keeping your customers happy, safe and satiated – and your tills well-fed, too.





**BRAKES MEDIUM SLICED WHITE LOAF**  
Frozen bread is ideal for the early days when you're still gauging demand, as it will stay fresh. Simply thaw and use for fresh sandwiches, or place in toaster bags and heat in the toaster or under the grill for a toasted option.



## SOUPS

SU178	Cream of Vegetable Soup	1x2Lt
SU185	Chicken & Vegetable Soup	1x2Lt
SU186	Tomato & Basil Soup	1x2Lt



## BREAD FOR SOUPS

P346Z	Sliced Wheaten Bread 2 Pack Wrapped	90x45gm
BR997Z	Bread Roll Wrapped	120x35gm



## INDIVIDUAL BUTTER PACKS

496063	Golden Harvest Mini Butter Portions 7g	1x150's
491455	Flora Original	200x10gm



## SANDWICH BREADS

102442	Brakes Medium Sliced White Loaf	1x8's
BR991Z	Sliced White Sourdough Loaf	6x800gm

### CREAM OF VEGETABLE SOUP

Ready to heat and serve with a bread roll and butter — the classic, simple pub lunch. A sprig of parsley makes a simple but attractive garnish.



### SLICED WHEATEN BREAD 2 PACK WRAPPED

Classic brown bread in handy individually-wrapped portions — simply thaw and serve with soup.



### DROMON BUTTER

Individually-wrapped pats of butter are essential for serving with soup.





### STREAKY BACON COOKED

Ever-popular bacon, ideal for classic BLTs, bacon and egg breakfast sandwiches or over meat-lovers' pizzas.

### DICED COOKED CHICKEN FILLET

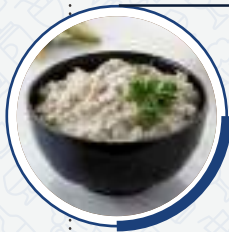
Cooked chicken ready to be scattered over pizzas or use as a sandwich filling, with or without mayonnaise. Always remember that deli meats need to be kept chilled at all times.

### BLOCK & BARREL HAM BAKED SLICED

Ideal for fresh sandwiches — whether pre-made or made to order — or those all-important toasties. Salad, coleslaw and crisps are perennially popular accompaniments.

### MOZZARELLA CHEDDAR MIX GRATED

A ready-mixed blend of 50% Mozzarella, 25% white and 25% red Cheddar, ready for topping pizzas or piling into hot or cold sandwiches.



### CHICKEN & MAYO WITH SAGE & ONION STUFFING

One of Ireland's most popular sandwich fillings, ready-mixed for your ultimate convenience.



### DELI STYLE COLESLAW

Whether used as a sandwich filling or served as a side for cheese toasties, coleslaw is a guaranteed hit with customers.

### CHUNKY SALAD POTATO

Always a popular side dish for sandwiches.

### PERRI CRISP CHEESE & ONION CATERING

A must-have accompaniment for your range of sandwiches (and pints, of course!).



## DELI MEATS & CHEESE

CM810	Block & Barrel Sliced Baked Ham		500gm
CM542	Irish Sliced Roast Beef		1Kg
CC748	Diced Cooked Chicken Fillet		2Kg
TY708	Sliced Superior Roast Gold Turkey		500gm
BC125	Cooked Streaky Bacon		1Kg
CH1078	Grated Mozzarella Cheddar Mix		1x2Kg



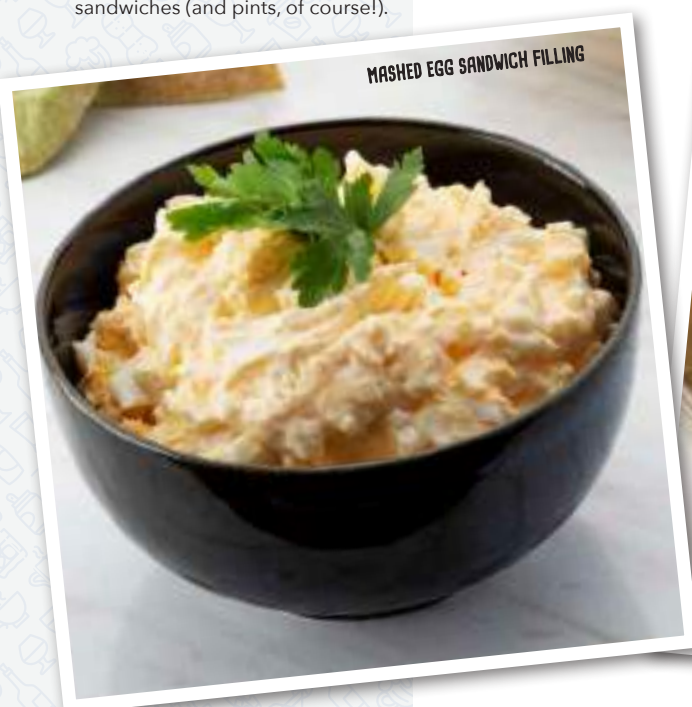
## SANDWICH FILLINGS

490308	Chicken & Mayo with Sage & Onion Stuffing		1x1Kg
490309	Mashed Egg Sandwich Filling		1x2Kg
490311	Tuna & Sweetcorn Salad		1x1Kg



## STAPLE SIDES


490737	Deli Style Coleslaw		1x2Kg
490990	Chunky Potato Salad		1x2Kg
459632	Perri Crisp Cheese & Onion Catering		9x200gm
491000	Coleslaw Dry Mix		1x2Kg








## FRESH VEG SANDWICH FILLINGS

TM197	Tomatoes	1Kg
VP714	Sliced Red Onions	1Kg
VW705	Cucumber	1x14's
SL327	Mixed Leaves Bag	 2x500gm
FW642	Washed Mixed Leaf Italian Salad	8x500gm
VP715	Mixed Sliced Peppers	1x1Kg



## SERVING STAPLES

71511	Brakes Brilliantly Butterly Spread	2Kg
MS147	Kenny's Mayonnaise	 2x2.27Lt
89408	Brakes Pepper Sachets	1x2,000's
89409	Brakes Salt Sachets	1x2,000's

### CUCUMBER

Adds a refreshing crunch to salad sandwiches or side salads.



### SLICED RED ONIONS

Red onions provide a milder flavour than white, making them ideal for use in sandwiches, including the pub favourite "toasted special" — ham, cheese, tomato and onion.

### MIXED LEAVES BAG

A healthier lettuce option for BLTs and side salads.

### BRILLIANTLY BUTTERLY SPREAD

Choosing catering sizes of ever-popular spreads like butter and mayonnaise helps to cut costs and minimise waste in the kitchen.



# PUB GRUB

Clever heat-and-serve menu items make it possible to offer your customers a selection of classic pub fare, while keeping your kitchen stress-free. Whether it's comforting pies or crave-worthy burgers and chips, these straightforward product combinations easily build into popular main courses that never go out of style. These full-meal menu options provide reassuringly familiar choices for those venturing out into the world once more.





**BEEF & STOUT PIE**  
A hearty pub favourite that's frozen for convenient storage and simple to defrost overnight. Ideal served with a side salad and a baked potato.



## HOT MENU OPTIONS

490293	Cloughbane Beef Lasagne	  	1x2.6Kg
490664	Deli Cottage Pie	  	1x2.6Kg
490665	Cloughbane Chicken & Broccoli Bake	  	1x2.4Kg
RM870Z	Beef & Stout Pie	  	6x275gm
RM871Z	Steak & Kidney Pie	  	6x275gm
RM873Z	Chicken Leek & Ham Pie	  	6x275gm



## JACKET POTATO

3939	Brakes Baked Jacket Potato		35x230-290gm
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## SIDE SALADS

490737	Deli Style Coleslaw		1x2Kg
490987	Couscous Salad		1x2Kg
490990	Chunky Potato Salad		1x2Kg
490991	Broccoli, Carrot & Nut Salad		1x2Kg
490992	Spicy Rice Salad		1x2Kg
490994	Italian Pasta Salad		1x2Kg
490996	Chilli Noodle Salad with Chicken & Fresh Veg		1x2Kg
SA298	Chickpea & Roasted Pepper Salad		1x2Kg
SA300	Shredded Carrot & Seed Salad		1x2Kg
SA302	Beetroot Salad With Honey & Balsamic Vinegar		1x2Kg

### CLOUGHBANE BEEF LASAGNE

Handmade in Ireland using Irish ingredients — something worth mentioning on your menu! Serve the lasagne with a simple side salad or coleslaw, and a baked potato for a hearty pub meal.



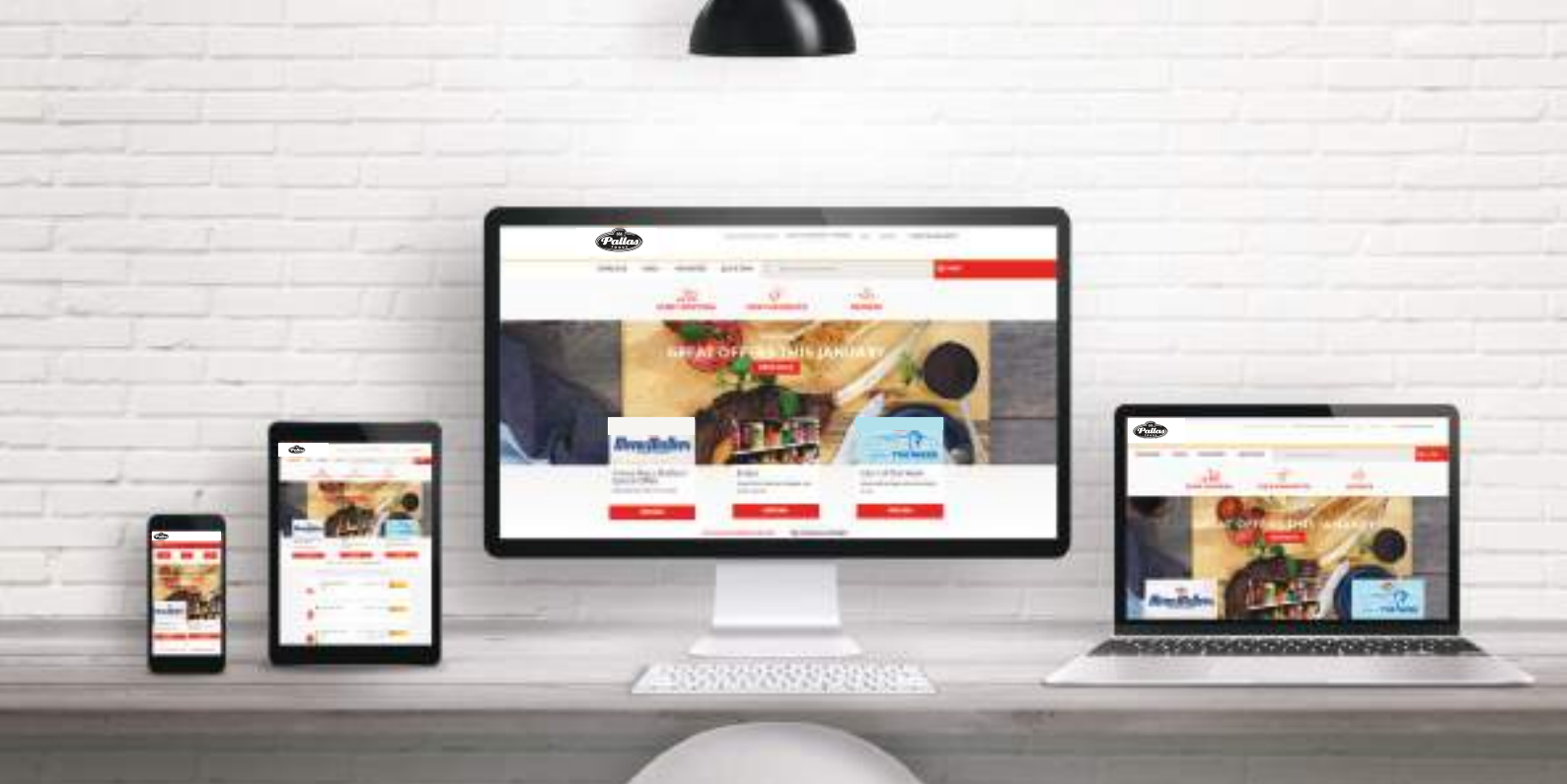
### BRAKES JACKET BAKED POTATO

Serve hot alongside a warm lasagne, pie or bake with an individual pat of butter.



Premade salads hit the sweet spot between convenient and nutritious. Offer a selection of two or three to give your customers a way to customise their meals without any extra work on your part.





# ONLINE ORDERING MADE EASY

We have created an *Online Ordering* website that adapts and responds to whichever device you are most comfortable with. If you prefer to create your order on a desktop PC or laptop, then edit it later using a smartphone or tablet, either at home or on the move, then rest assured that *Online Ordering* from Sysco makes it a user-friendly and convenient experience.

Visit [www.syscoireland.com](http://www.syscoireland.com) or talk to your Area Sales Manager.



ONLINE ORDERING





# PUB GRUB PLUS

Adding a deep fryer to your kitchen capabilities opens up a whole new world of possibilities. Tasty fried favourites like fish and chips or onion rings are not only universally appealing and ready to serve in minutes, but their winning combination of salt, fat and crunch keeps those all-important pints in demand, too.



### BRAKES HADDOCK FILLET BATTER CRISP

Simply cook this pre-battered fillet in the deep fryer for the easiest way to deliver on the ever popular fish and chips.

### BRAKES MUSHY PEAS

A must-have with fish and chips, these mushy peas only need heating through on the hob or in a microwave.

### WHITBY SCAMPI COATED IN BREADCRUMBS

Deep fry straight from frozen for a scampi and chips option in just a few minutes.

### BREADED CHICKEN GOUJONS

Great for a pub menu and as a Children's Menu staple, these chicken goujons can be deep fried straight from frozen.



## FISH & CHIPS

VP759Z Brakes French Fries

4x2.5Kg

33563 Brakes Mushy Peas

6x2.5Kg



3334

**BRAKES BATTER CRISP HADDOCK FILLET**  
18x170-200gm



89732

**BRAKES TARTARE SAUCE**  
2x2.27Lt



## SCAMPI & GOUJONS

FS962Z Whitby Scampi Coated in Breadcrumbs

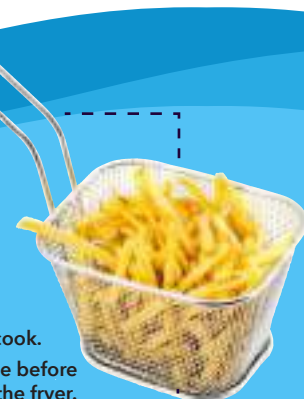
10x450gm

CC806Z Cooked Breaded Chicken Goujons

10x1Kg

### FRYER TIPS

- Don't overfill the fryer.
- Allow oil to cool before cleaning.
- Always use fresh, good quality oil so as not to taint the food.
- Do not over-crowd the fryer, especially with frozen foods – this will quickly drop the temperature of the oil.
- Salt can cause the oil to splatter, so season immediately after cooking.
- If cooking from raw, cut the pieces as uniformly as possible for an even cook.
- If using a batter, dip half of the product into the fryer and allow to bubble before adding it all in; this will prevent the food from sticking to the bottom of the fryer.









## FLAMED GRILLED IRISH BEEF BURGER

Every menu needs a burger: this pre-cooked, flamegrilled Irish beef burger only requires reheating and your toppings of choice to serve.





## BURGER FAVOURITES

CC625Z	Breaded Chicken Burger	 	60x100gm
3625	Sliced Sesame Seed Burger Bun 5"	 	1x48's
MS151	Kenny's Burger Sauce		2x2.27Lt



## STAPLE SAUCES

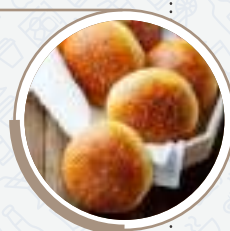
MS632	Kenny's Malt Vinegar Sachets		200x8ml
MS631	Kenny's Real Mayonnaise Sachets		200x15ml
MS636	Kenny's Tomato Ketchup Sachets		200x15gm

### SLICED SESAME SEED BURGER BUN 5"

Give these sesame buns a light toast before serving.

### KENNY'S BURGER SAUCE

You can use a combination of mayo and ketchup to make the base of a burger sauce, or save a step and opt for this pre-mixed sauce.



# FULL SERVICE PUB

If your pub has always included a full restaurant-style offering, then good news: you're already ahead of the curve. What you need now is a smart menu with a strong selection of best-selling items that will guarantee easy sales. Should you need to reduce your spend as you reopen, consider our range of products that are reassuringly cost-effective while still maintaining the quality you need to you're your customers satisfied.







### FAS FROZEN HADDOCK

Perfect for use with the batter, skin-on chips, mushy peas and tartare sauce for the classic pub dinner – or serve the battered haddock in brioche buns for a fancy fish burger.



## DELUXE FISH & CHIPS

FS921Z	Haddock Fillets IQF		30x95-105gm
85715	McDougall's Batter Mix		4x3.5Kg
110934	Brakes Skin On Random Chips		4x2.5Kg
Z464606	Batchelors Mushy Peas		12x624gm
Z418601	Colman's Tartare Sauce		2x2.5Lt



## BANGERS & MASH

PK038	Premium Pork & Chive Sausages		2x1Kg
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VG864Z  
**AVIKO PREMIUM POTATO MASH**  
4x2.5Kg



Z414386  
**KNORR QUICK GRAVY POWDER**  
3x1.2Kg



## BACON & CABBAGE

BC202	Irish Rindless Bacon Loin		5-6.5Kg
VP703	Shredded Cabbage		1x1Kg

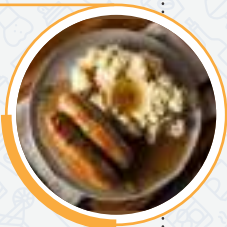
### BRAKES SKIN ON RANDOM CHIPS

A kitchen staple that can be used across your entire menu — a considerable time saver.



### PREMIUM PORK & CHIVE SAUSAGE

Pair with gravy and mashed potato for bangers and mash — the ultimate pub comfort food.



### BRAKES WHOLE GIANT BATTERED ONION RINGS

A tempting side dish that's easy to upsell, or a luxurious addition to bangers and mash.

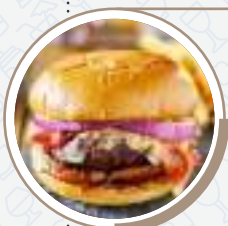




**CHICKEN BREASTMEAT DICED**  
The ever-popular lean protein, ready for use in any curry or stir-fry









**KNORR MEDIUM CURRY SAUCE**  
Offer your curry with rice, chips or half-and-half to satiate Irish consumers' love of carbohydrates!



**BRIOCHE STYLE BURGER BUN 4"**  
A versatile bun that adds an upgraded touch to beef, chicken fillet or veggie burgers.








## CURRY

C225	Diced Chicken Breast Meat		2.5Kg
C63	Diced Chicken Thigh Meat	  	2x2.5Kg
Z414373	Knorr Medium Curry Sauce	 	2x2.25Lt
16805	Brakes Easy Cook Parboiled Basmati Rice		1x5Kg



## PREMIUM BURGER

BF2960	Irish Hereford Prime Beef Burgers	  	16x227gm
BR461Z	Brioche Style Burger Buns 4"	  	48x88gm



CC439Z  
**GLOBAL FARMS COOKED  
BREADED CHICKEN FILLET**  
4x24x90-110gm



CH1626  
**DUBLINER SLICED CHEESE**  
1x1Kg








Z494064  
**SANTA MARIA  
SRIRACHA SAUCE**  
1x980gm



109268  
**BRAKES BOURBON  
BBQ SAUCE**  
2x2.2Kg



## CHICKEN WINGS

CC925Z	Steam Cooked Chicken Wings	 	4x2.5Kg
109268	Brakes Bourbon BBQ Sauce		2x2.2Kg
Z494064	Santa Maria Sriracha Sauce		1x980gm
89714	Brakes Blue Cheese Dressing		2x2.27Lt
VW809	Celery		1x14's






## SPAGHETTI CARBONARA

PA418	Pasta Zara Spaghetti		20x500gm
MS605Z	Surgital Carbonara Sauce	 	4x1Kg





## STEAK AND CHIPS

BF428	Irish Nature Beef Rib Eye Steaks (Wrapped)	 	10x227gm
30926	Brakes Giant Whole Battered Onion Rings		1x500gm
VP734	Bravi Gold Par Fried Chips		2x5Kg



## IRISH STEW

LM105	Traditional Diced Irish Lamb Stew	 	1x2.5Kg
491024	Prepared Stew Mix		2Kg



## BBQ RIBS

PK404Z	BBQ Coated Cooked Pork Spare Ribs		1x10Kg
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### STEAM COOKED CHICKEN WINGS

These pre-cooked chicken wings simply need to be heated through in the deep-fryer or oven, and tossed in the customer's choice of sauce.



### BRAKES BLUE CHEESE DRESSING

Allow your customers their choice of wing sauce — but a side of blue cheese dip is a must!

### COOKED PORK SPARE RIBS BBQ COATED

Convenience is key with these pre-cooked, ready-sauced ribs. All you need to do is heat through and serve!



### TRADITIONAL IRISH STEW DICED (LAMB)

Quality Irish lamb, diced and ready for slow-cooking.





# PIZZA

Beloved across all customer demographics, pizza is a guaranteed win on your menu. It's also an easy way to incorporate a takeaway service into your offering, increasing your revenue with no extra effort. Our ready-to-cook range requires little from your kitchen staff and can be easily customised for individual customers. For a smart way to cut down on ordering, double up on how you use your products: many popular pizza toppings can be used as fillings for both hot and cold sandwiches, streamlining your needs and creating cost and labour efficiencies when you need them most.














## BASE & SAUCE

PZ139	Pizza Si Pizza Bases & Tomato Sauce 12 Inch			1x48's
PZ136	Pizza Si Extra Thin Pizza Base & Tomato Sauce 11 Inch			1x54's



## SAUCED PIZZA BASES

PZ161Z	Pizza Si Sauced Artisan Pizza Base 10 Inch				1x15's
PZ162Z	Pizza Si Sauced Artisan Pizza Base 9 Inch				1x20's
PZ160Z	Pizza Si Sauced Artisan Pizza Base 12 Inch				1x36's




## TOPPINGS

CM286	Sliced Pepperoni	1Kg
VW747	Traffic Light Peppers	10x500gm
491019	Sliced Mushrooms	1Kg



## PIZZA BOXES

PZ137	Pizza Si Branded Pizza Box 12 Inch		1x100's
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Perfect for sharing or as a takeaway option for increased revenue, pizza is always a popular menu option. Sandwich ingredients like ham, cheese, salami, chicken, sweetcorn, onion, tomato and peppers easily double as pizza toppings too.



## READY-TO-COOK PIZZAS

PZ163Z Pizza Si Margherita Pizza 11 Inch



1x15x28cm



PZ178Z

**PIZZA SI PEPPERONI PIZZA 12 INCH**

1x12x30cm



PZ180Z

**PIZZA SI HAWAIIAN PIZZA 12 INCH**

1x12x30cm



PZ196Z

**PIZZA SI STONE BAKE MARGHERITA PIZZA 12"**

20x395gm



PZ179Z

**PIZZA SI MARGHERITA PIZZA 6"**

40x135gm





*Italian gourmet*  
**BELLISSIMA**  
*pizza doughs*



# THE GOURMET PIZZA BUSINESS SOLUTION

**Italian-made products to help restaurants, hotels, cafés and pubs reinvent their pizza offering!**

- Artisan Pizza Bases
- Gluten Free Options
- Utensils
- Pizza Boxes
- Staff Training



51cm (h) x 34cm (w) x 54cm (d)

## BUY OR RENT

### STONE BAKE PIZZA OVEN

- Bake Authentic Italian Pizzas
- All Equipment Provided
- Trial Period

**Contact your local Sysco Representative or Pizza Si for more details.**

**[www.pizzasi.ie](http://www.pizzasi.ie)   [info@pizzasi.ie](mailto:info@pizzasi.ie)**





A close-up photograph of a glass filled with a light-colored, creamy dessert, possibly a milkshake or smoothie. The glass is topped with a dusting of brown powder, likely cocoa. Fresh fruit, including two large strawberry slices and three blueberries, are arranged on top, along with several fresh mint leaves. The glass sits on a rustic wooden cutting board. In the background, another similar glass is partially visible, also topped with fruit. A dark, semi-transparent trapezoidal shape is overlaid on the right side of the glass, containing the text.

# DESSERTS

Little luxuries have become more important in the past year than ever before, and many customers will view the return to Irish pub culture as cause for celebration. Be sure to offer a range of sweet treats – even a limited selection – in order to meet this demand.





**SALAMANDER  
DEEP APPLE TART**  
Warm this in the oven  
or microwave, then  
serve with vanilla  
ice cream or crème  
anglaise.



## TRADITIONAL APPLE TART

490018 Salamander Deep Apple Tart

1x12ptn

IC214Z Bourbon Dairy Vanilla Ice Cream

2x5Lt



## PERFECT PUDDINGS



CE1377Z

**INDIVIDUAL BREAD & BUTTER PUDDING**  
12x175gm

Heat this pudding in the microwave or warm in the oven to crisp the top, then serve with crème Anglaise.



4225

**BRAKES STICKY TOFFEE PUDDING**  
16x120gm

Warm this indulgent pudding in the microwave and serve with salted caramel ice cream.

IC315Z Salted Caramel Dairy Ice Cream

2x5Lt

DY202 Debic Crème Anglaise

1x2Lt



## CLASSIC FAVOURITES

DT250Z Cream Profiteroles

275x14.5gm

2379 Brakes Chocolate Sauce

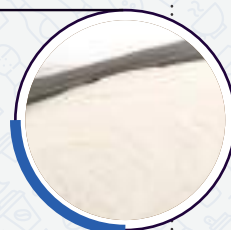
12x1Lt

X477 Crème Brûlée

6x1Lt

### SALTED CARAMEL DAIRY ICE CREAM

A sweet and slightly salty ice cream that is an elevated accompaniment to tarts and puddings.



### BRAKES CRÈME ANGLAISE

Perfect for tarts and traditional puddings.

### CRÈME BRÛLÉE

Cook slowly on a stove to 70°C, then portion and chill before serving.



### CREAM PROFITEROLES

Simply serve the profiteroles chilled, then heat the chocolate sauce for an indulgent and easy dessert.







F325Z  
**RED FRUIT COULIS**  
1x500gm

Bursting with fresh flavour, this is a light dessert that can be served chilled with the red fruit coulis drizzled over.



### DEATH BY CHOCOLATE CAKE

Transform this into a warm, molten chocolate cake by simply heating in the microwave.



## SERVE FROM CHILLED



CE2020Z  
**IRISH CREAM LIQUEUR BROWNIE CHEESECAKE**  
1x14ptn

A fusion of popular staple desserts, simply serve this decadent slice chilled.



DT707Z  
**RASPBERRY & WHITE CHOCOLATE ROULADE**  
20x72gm

Bursting with fresh flavour, this is a light dessert that can be served chilled with the red fruit coulis drizzled over.



DT741z  
**TRADITIONAL TRIFLE**  
12x125gm

Serve this trifle straight from chilled.



Z2205  
**WHITE CHOCOLATE & RASPBERRY TRAYBAKE**  
1x42ptn

An easy traybake dessert that can be served chilled.



## CHOCOLATE CRAVINGS

490974 Death By Chocolate Cake

1x14ptn



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