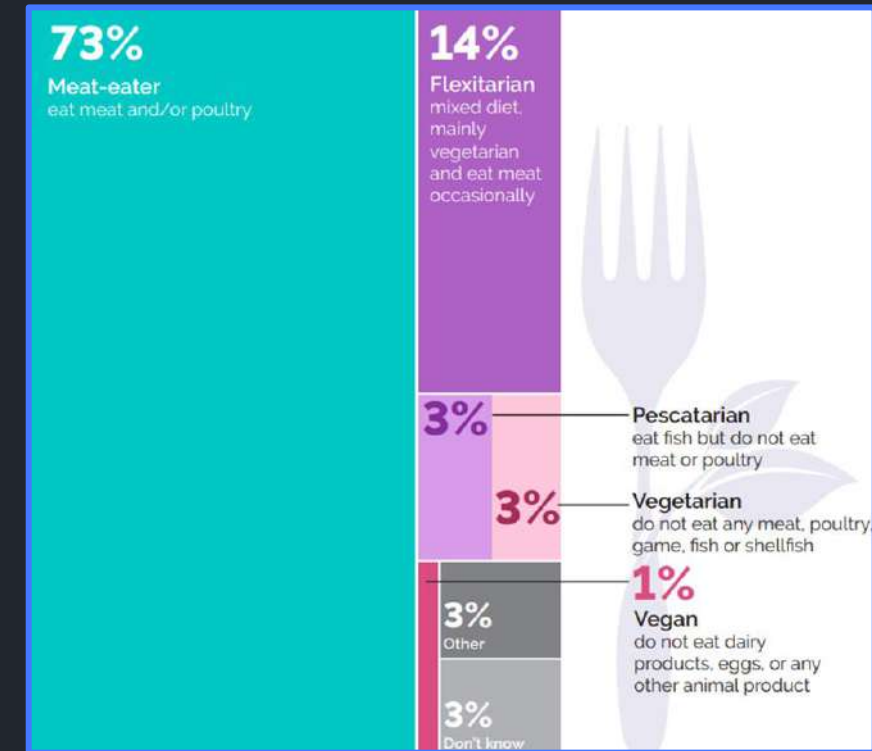


Andrew Ingredients – Summer BBQ season inspiration

May 2021

Catering for your consumers choices

- Veganuary and Meat-Free Mondays have normalised the consumption of plant-based foods on a regular basis.
- Veganism continues to grow – over 580,000 people signed up for Veganuary in 2021, increase of 180,000 from year before.
- It is essential to ensure, where possible, we cater for as many dietary habits as possible.
- The introduction of more products on supermarket shelves that are plant-based is helping to not only excite and appeal to shoppers, but also to make it an expected option no matter where they eat.
- Taste is key – especially for flexitarians who have the most choice of everyone and can more easily switch in and out from a vegan product if it is not delivering on flavour and texture.
- Products that can deliver on taste, quality and texture to satisfy both vegans and non vegans is part of the solution to reduce food waste.



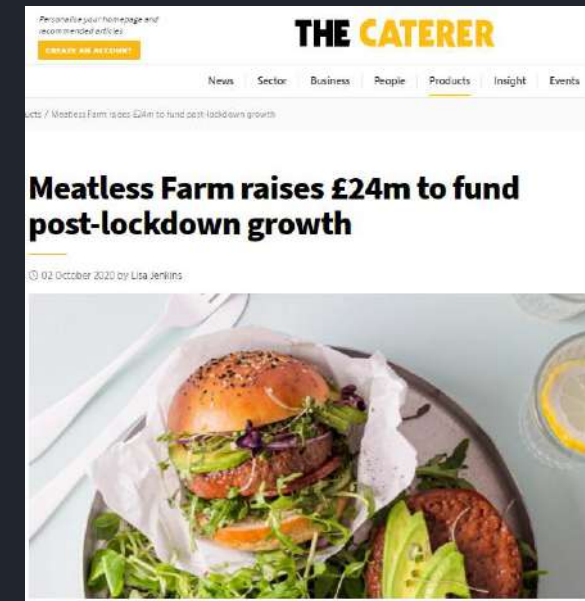
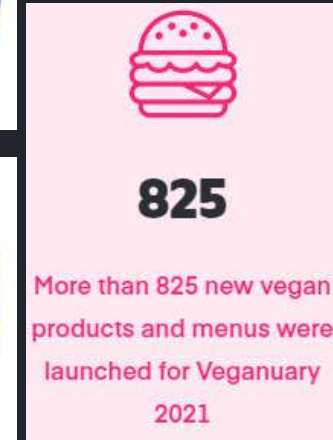
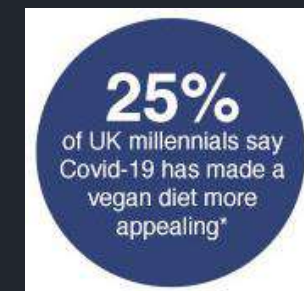
Source: YouGov analysis of UK dietary habits & attitudes to meat consumption 2020. Veganuary.

Plant-based “trend” is here to stay



“Deliveroo has reported a 163% increase in orders of vegan dishes year-on-year and said the first week of January has seen a 153% rise in searches for vegan food in the app compared to December.”

“Wagamama has vowed to make 50% of its main menu meat-free by the end of 2021 in a bid to tackle climate change, and launched a trial to remove red meat from its test kitchen restaurant.”



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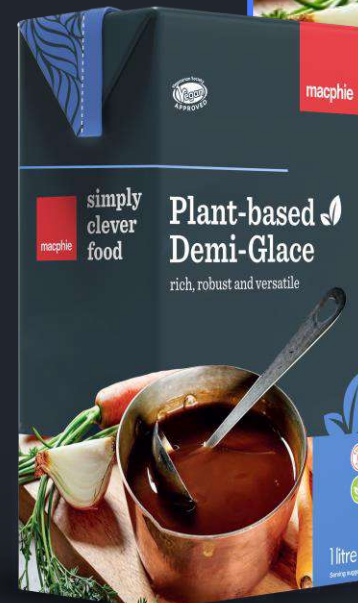
BBQ and grill trends

- Deeper flavour – from flavoured fats to smoking to ageing a number of techniques and ingredients are being used to impart deeper flavour onto BBQ fare.
- Elevated experience – having a backyard barbecue doesn't just mean bangers and burgers; some people are opting to pick up show-stopping steaks, luxury delivery boxes, exotic and seasonal ingredients.
- Cultural transformation – the image of a “typical” BBQ spread is well and truly shot; from plant-based to global cuisine and plenty in between, there is a BBQ spread out there to suit everyone.

Plant-based Demi-Glace



- A great base sauce for meat, vegetable and meat-alternative dishes enabling you to create a range of dishes from one sauce.
 - The classic flavour and colour you would expect of a demi-glace, with the added benefit of being plant-based.
 - A classic building block sauce - perfect as a base for classic brown sauces.
 - Takes inclusions to produce a variety of on-trend culinary applications:
 - You can augment with alcohol, cream and acidic additions
 - Ready to use (best served hot) – no need to dilute (avoids human error, saves time and ensures consistency).
 - Consistent high quality and great shine – a great look for your end product.
- Minimal skill required and a huge time saver.
 - Flexible usage:
 - Microwave
 - Hob
 - Oven
 - Bain-marie
 - Hot-cabinet
 - Freeze-thaw stable
 - Pack size 12 x 1 litre.
 - Shelf life from manufacture 9 months.
 - Vegan certified.



Product code: 10009265 (12 x 1 litre)

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Application ideas.....

For BBQ season:

- Glaze – on chicken & then on the side as a gravy
- Glaze on ribs

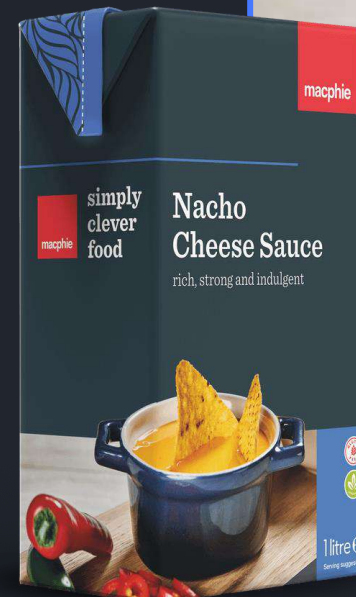
Other ideas throughout the year:

- Bean chilli
- Seitan casserole
- Wild mushroom on brioche
- As a jus on lamb
- Steamed suet pudding
- Potato terrine
- Pie filling
- Mushroom stroganoff with pasta



Nacho Cheese Sauce

- A rich, indulgent and mildly-spiced cheese sauce made with real cheddar.
- Nacho Cheese Sauce has a vibrant colour and great cling which makes it perfect for sharing platters and dips.
- Ideal for nachos, dirty fries, hot dogs, chicken and waffles and pasta.
- Simply heat and serve.
- Ready-to-use, consistently high quality.
- Versatile in application, minimal skill set required.
- Holds inclusions to produce a variety of on-trend applications.
- Microwave, hob, kettle, bain-marie, hot-cabinet-stable.
- Made using non-hydrogenated oil and free from artificial colour.
- Pack size 6 x 1 litre.
- Shelf life from date of manufacture 9 months.



Product code: 10008003

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macphie

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Pizza Topping

- A rich blend of tomatoes and herbs, ready to use straight from the pail.
- A great way to use up day-old baguettes as a French bread pizza.
- Pack size 6kg.
- Shelf life from date of manufacture 9 months.



Product code: 10000325



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macphie

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Plant-based White Sauce



macphie

- A delicately flavoured, smooth white sauce, with the recognised mark of vegan certification.
- An extremely versatile base sauce ideal for a pizza sauce, lasagne, pasta bake, panini filling or curry sauce base.
- Ambient stable and freeze-thaw in application.
- Microwave, bain-marie and freeze-thaw stable in application.
- Ready to use – best served hot.
- Made using non-hydrogenated oil and free from artificial colours.
- Pack size 12 x 1 litre.
- Shelf life from date of manufacture 9 months.



Product code: 10008842

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macphie



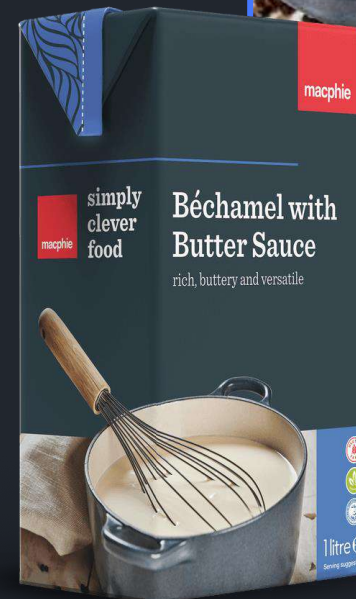
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Béchamel with Butter Sauce

- Ready to use, this creamy white sauce is enriched with butter and is tolerant to a range of ingredients.
- Great for soups, dips and main dishes such as lasagne, cauliflower cheese, pie fillings and stroganoff.
- Made using non-hydrogenated oil and free from artificial colours and flavours.
- Microwave, bain-marie and freeze-thaw stable in application.
- Ready-to-use, consistently high quality.
- Versatile in application, minimal skill set required.
- Holds inclusions to produce a variety of on-trend applications.
- Microwave, hob, kettle, bain-marie, hot-cabinet-stable.
- **A great alternative to mayonnaise, it can be used in sandwiches, wraps as well as toasties.**
- Pack size 12 x 1 litre & 10 litre.
- Shelf life from date of manufacture 12 months (1 litre) and 9 months (10 litre) .



Product codes: 10000212 (12 x 1 litre)
10000213 (10 litre)



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Highlighted Products

Plant Based White Sauce



Bechamel with Butter



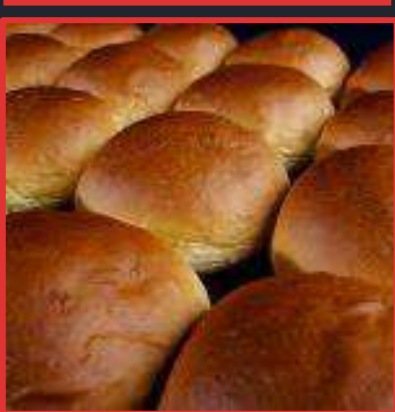
Plant based Demi -Glaze



Nacho Cheese Sauce



Softie



Complete Bread Mix



Pizza Topping



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Brioche

Method

1. Mix all ingredients except butter on a spiral mixer on slow for two minutes, fast for six.
2. Add butter to the developed dough as it mixes on faster speed.
3. Continue mixing on this speed to reach a smooth dough.
4. Scale as required (60g pieces make 72 rolls) and mould.
5. Prove for an hour at 40°C (104 °F) at 85% relative humidity.
6. Bake at 220°C (425°F) for 8-10 minutes for rolls, 15-20 minutes for loaves.

Ingredients

- 200g Macphie Softie®
- 2000g bread flour
- 200g sugar
- 800g egg (16 eggs)
- 350g milk
- 400g butter, softened



Makes: 72 rolls

Nacho cheese, sour cream and salsa dips

Method

1. Chop the coriander and tomato and mix into the pizza topping sauce.
2. Place the tortillas in a oven proof dish, pour on the nacho sauce and bake for 10 minutes until hot.
3. Top the hot nachos with the sour cream, salsa mix, guacamole and slices of jalapenos.

Ingredients

- 1 litre Macphie Nacho Cheese sauce
- 200g Macphie Pizza Topping sauce
- 500g tortilla chips
- 150g fresh tomato
- 20g coriander
- 300ml guacamole or smashed avocado
- 300ml sour cream
- 150g chopped jalapenos



Chicken and guacamole cheese burger

Method

1. Season and oil the chicken breasts.
2. Chargrill the butterflied chicken breasts ensuring they are fully cooked through.
3. Cut the buns and lightly toast.
4. Lay the lettuce, onion and guacamole on the base bun and place chicken on top.
5. Heat nacho cheese sauce and pour on top of chicken, before adding lid.
6. Serve with guacamole and nachos.

Ingredients

- 1 litre Macphie Nacho Cheese sauce
- 10 brioche burger rolls
- 10 chicken breasts, butterflied
- 180g red onion, sliced
- 2 baby gem lettuce
- 10ml vegetable oil
- 200ml guacamole or smashed avocado
- Salt and cracked pepper to taste



Nacho BBQ cheese burger

Method

1. Cook the burgers as per on-pack instructions.
2. Cut the buns and lightly toast.
3. Lay the lettuce, onion and tomato on the base bun and top with the burger.
4. Heat the Macphie Nacho Cheese Sauce, pour on top of burger and add a drizzle of BBQ sauce.

Ingredients

- 1 litre Macphie Nacho Cheese sauce
- 10 brioche burger rolls
- 10 x 120g beef burgers
- 180g sliced red onions
- 3 tomatoes, sliced
- 2 baby gem lettuce
- 10ml vegetable oil
- 100ml BBQ sauce



Nacho hot dog with charred onions

Method

1. Slice the onions into rings and lay flat on a tray. Drizzle with some of the oil and cook in oven at high temperature until charred.
2. Cook hot dogs on a char grill, ensuring they are bar marked and fully cooked through.
3. Cut the buns along the top and lightly char
4. Heat Nacho Cheese Sauce, lay the sausage in the bun and drizzle the sauce over. Slice the spring onion and toss over along with the charred onions.

Ingredients

- 1 litre Macphie Nacho Cheese sauce
- 10 brioche hot dog rolls
- 10 x 8" hot dogs or vegetarian dogs
- 150g spring onions
- 100g onions
- 10ml vegetable oil



Nacho hot dog with bean chilli

Method

1. To make chilli, cook down the onions and chilli, then add the tomato paste, beans, chopped tomato, paprika and seasoning. Cook for 30 mins.
2. Cook hot dogs on a char grill, ensuring they are bar marked and fully cooked through.
3. Cut the buns along the top and lightly char.
4. Heat nacho cheese sauce. Add the hotdog, chilli and a drizzle of the Macphie Nacho Cheese Sauce, before topping with sliced spring onion.

Ingredients

- 1 litre Macphie Nacho Cheese sauce
- 10 brioche hot dog rolls
- 10 x 8" hot dogs or vegetarian dogs
- 150g spring onions
- 200g kidney beans
- 150g onions, chopped
- 600g chopped tomatoes
- 10g smoked paprika
- 150g cannellini beans
- 20g red chilli, chopped
- 100g tomato paste
- 10ml vegetable oil
- 5g salt, or seasoning to taste



Roasted tomato, red onion and basil blondie pizza

Method

1. Spread the Plant-based White Sauce over the pizza base, sprinkle with the cheese, red onion and tomatoes.
2. Bake in the oven until golden on the edges at 225 degrees.
3. Once cooked, deep fry the basil leaves. Drain well and place on the pizza before serving.

Ingredients

- 100g Macphie Plant-based White Sauce
- 1 pizza base
- 50g red onion (chopped)
- 100g cherry tomatoes
- 10g basil leaves (deep fried)
- 50g vegan cheese



Makes: 5 portions

Sundried tomato & broccoli toasted sandwich

Method

1. Mix the sundried tomato, spinach and 75g of Plant-based White Sauce together.
2. Toast the bread and layer the sundried mix on two slices, place the veg mix on both.
3. Place 100g of Plant-based White Sauce on the top slice of bread and glaze under the grill until brown.

Ingredients

- 3 slices of toasted multi-seed bread
- 175g Macphie Plant-based White Sauce
- 20g sundried tomato paste
- 30g shredded spinach
- 50g mini broccoli florets (Charred on the BBQ)
- 50g julienne red pepper (Charred on the BBQ)



1 Portion

Roast pepper and tomato Mexican burrito wrap

Method

1. Roll out the dough (as per pack instructions) brush with the Mexican rub mix and place on a hot char grill. Bar mark on both sides.
2. In a pan, place the oil and lightly cook the peppers and onions until soft.
3. Lay the bread out flat, place a layer of Macphie Bechamel with Butter Sauce and then place the peppers, onions and tomatoes. Place the herbs and cheese on top. Roll the bread up to form a burrito.
4. Bake on a tray in the oven for 15 minutes at 180°C (360°F).

Ingredients

- 100g Macphie Complete Bread Mix (made up as dough)
- 200g Macphie Bechamel with Butter Sauce
- 1 red & yellow pepper (sliced)
- 1 red onion (sliced)
- 150g cherry tomatoes
- 10ml olive oil
- 10g chopped basil/parsley mix
- 30g vegan mozzarella cheese



Makes: 1 portion



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