

THE COUNTRY RANGE GROUP MAGAZINE FOR CATERERS  
JULY 2021

# Stir it up

*Road to Recovery*

SETTING UP FOR A  
SUMMER OF STAYCATIONERS

*here comes  
summer*

FROM BBQ'S AND SALADS TO FINE  
DINING - TAKE A LOOK AT WHAT'S ON  
THE MENU THIS SEASON





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Served chilled straight from the can or in a tall glass with ice

# FREE THE GOOD ENERGY!



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# For starters...

Welcome to the July Issue of Stir it up Magazine. Summer is upon us and as the market re-opens caterers across the foodservice marketplace are looking to change up their menus to keep customers, residents, pupils, and students happy, healthy, and content.

Our Leading Lights feature this month is Tom Kerridge. We chatted to Tom about how his life has changed since he last featured with us in 2016, coping with the pandemic, the future of hospitality, his new book, working with Marcus Rashford and much more.

The Category Focus feature looks at the roadmap to recovery and how hospitality operators are balancing new regulations and changes in consumer behaviour with latest insight and advice from key industry figures. Our Melting Pot on page 36 looks at Summer Menus giving some delicious and inspirational menu ideas focussed on Street Food.

On page 15, the 'Nourishing Young Minds' piece talks about the importance of Educating nursery school children about food, where it comes from and how to use it in cooking.

'The Ingredients of Success' on page 19 looks how the Catering charity The Clink works in partnership with Her Majesty's Prison and Probation Service (HMPPS) to reduce re-offending rates by training inmates in their kitchens.

In addition to all this, we are always delighted to include our own readers in our regular features.

We hope you enjoy the July issue. If you would like to get involved write to us at [editor@stiritupmagazine.co.uk](mailto:editor@stiritupmagazine.co.uk)

*"New research has shown that 83% of travellers would prefer to holiday in the UK than travel abroad this summer"*

THE CUMBERLAND



## THE COOKS CALENDAR

### July

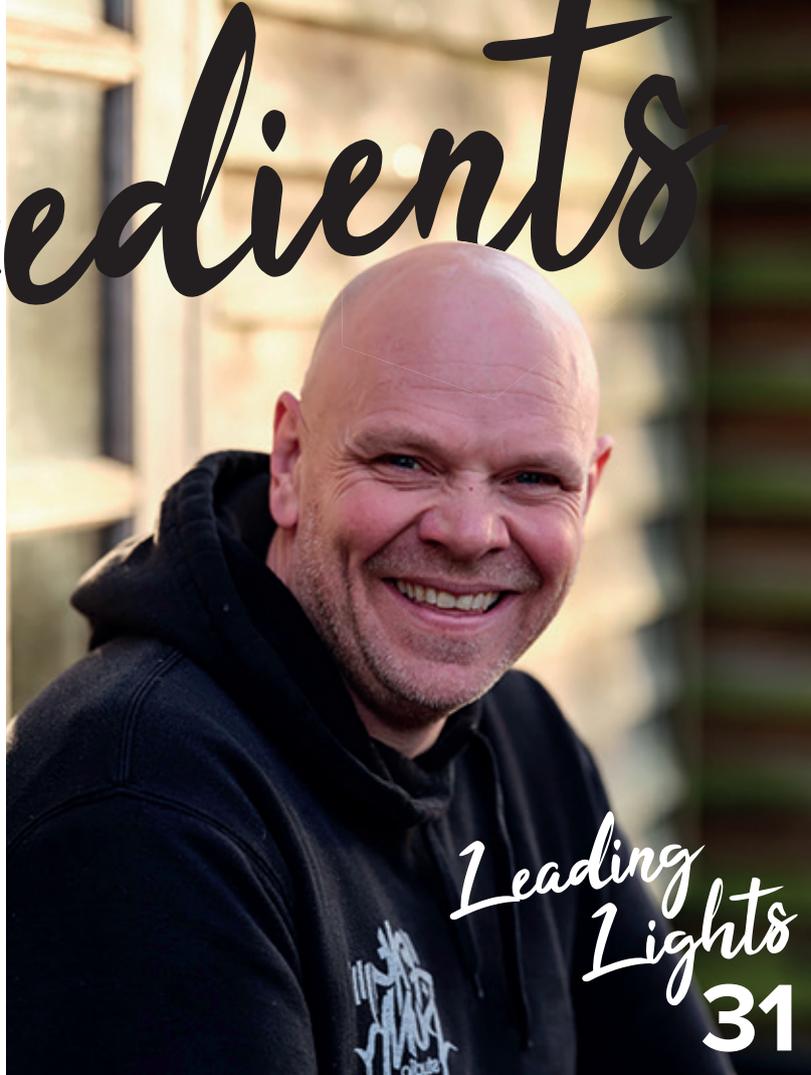
- 1 - 30/ National Picnic Month
- 1 - 31/ Ice Cream Month
- 2 - 11/ National BBQ Week
- 5 - 11/ Great British Pea Week
- 7/ World Chocolate Day
- 16/ National Cherry day
- 17/ Hot Dog Day
- 25/ Wine and Cheese Day
- 31/ International Cheesecake Day
- 31/ Avocado Day

### August

- 6/ International Beer Day
- 13/ National Prosecco Day
- 10 - 15/ Afternoon Tea Week
- 24/ National Plum Day
- 26/ National Burger Day



# Ingredients



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## Contact us ...

**Writers**  
Lindsey Hoyle  
Sam Houston  
Jackie Mitchell

**Subscriptions Telephone:**  
stiritup@countryrange.co.uk

**Design & Print**  
Eclipse Creative  
www.eclipsecreative.co.uk

**Front Cover**  
Tom Kerridge's Outdoor  
Cooking is out now  
(Bloomsbury Absolute, £22)

As part of our environmental policy this magazine is printed using vegetable oil based ink and is produced to high environmental standards, including ISO14001 and FSC® certification.



### OUR EDITORIAL PARTNERS...





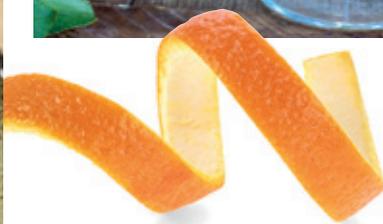
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News from  
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Advice From 28  
the Experts



# Readers' Lives

1. **NAME:** Stephen Drummond
2. **JOB TITLE:** Head Chef
3. **PLACE OF WORK:** Daresbury Park Hotel
4. **WHAT ARE YOUR TYPICAL WORKING HOURS?** 42-48
5. **HOW LONG HAVE YOU WORKED IN THE CATERING INDUSTRY?** 40 years
6. **WHAT IS THE MOST INTERESTING FACT ABOUT YOU?** I have cooked for the famous actor Robert Powell, better known for his role as Jesus of Nazareth
7. **WHAT IS YOUR FAVOURITE CUISINE?** Creole, I enjoy the use of all the spices which create the unique flavour
8. **WHAT IS YOUR SIGNATURE DISH?** Hunters chicken with a twist - chicken supreme filled with diced cooked bacon and cheese, oven

baked and finished with BBQ sauce and crispy bacon

9. **WHAT IS YOUR MUST-HAVE KITCHEN GADGET?** Blender

10. **WHAT IS YOUR TOP CULINARY TIP FOR OTHER CATERERS AND CHEFS?** Keeping your knives sharp makes the job much easier

11. **WHO IS YOUR INSPIRATION AND WHY?** I would have to say Keith Floyd. Excellent chef who had a no nonsense approach and created some amazing dishes

12. **WHAT IS YOUR FAVOURITE COUNTRY RANGE PRODUCT AND WHY?** For me it has to be the BBQ sauce, well flavoured and coats everything perfectly

Country Range  
Barbecue Sauce  
Pack size: 2.5kg >>



## PLATE ARRIVALS Hawaii

Delivering on-trend dishes from around the globe



The islands of Hawaii include a diverse demographic of ethnicities all adding their own flavours, there remains a vibrant following of traditional favourites – the true tastes of Hawaii.

**POI** Poi is a thick paste made from taro root that is either steamed or baked and pounded. Water is added to the mixture to create a very sticky pudding like consistency. Poi has a unique flavour; it is starchy and slightly sour from the light fermentation in the preparation process.

**LAULAU** Traditionally laulau is made with pork wrapped in layers of taro leaves and cooked in an underground hot rock oven for hours until it turns soft and smoky flavoured. The meat is tender and juicy while the leaves turn to a spinach like consistency.

**KALUA PIG** Cooked in an underground oven, the pork slow roasts so it becomes extremely tender and retains a remarkable smoky flavour. Kalua pig is like southern American pulled pork, but instead of the tangy barbecue sauce it has a pungent wood smoke flavour. Kalua pig goes great with a nice big pile of rice!

**POKE** Poke is the Hawaiian version of Japanese sashimi (raw fish). Hawaiian poke is served in bite sized hearty cubes. The most common type of fish is ahi (tuna), but several other kinds of fresh saltwater fish are also very commonly used.

**LOMI SALMON** Raw salmon is cured with salt and diced up along with tomatoes, onions, and normally some chilli peppers. The result is a salmon infused Hawaiian style salsa garnish, and it absolutely works incredibly well together.



Lomi Salmon

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# IN SEASON: *Lamb*



EAT THE SEASON



## Message from George McIvor, Chairman of The Master Chefs of Great Britain

80% of Scottish farmland is not suitable for growing cereals and vegetables but ideal for lamb production. Farmers follow certain practices to help them farm sustainably and produce quality Scotch Lamb.

Production plays an important part in sustaining the diverse landscape for which Scotland is famed. Scotland's hill livestock farmers typically farm both cattle and sheep, a mixed grazing system which benefits landscape biodiversity. Grass grazed by livestock captures carbon dioxide from the air and stores it in the soil.

Farming plays an important part in social sustainability with over 50,000 jobs depending on the Scottish red meat industry, often in fragile rural communities. Scottish livestock farms typically remain in the same family, allowing skills to be passed down through generations. This includes invaluable knowledge of the terrain and conditions, as well as animal care skills. Livestock production has played a key role in Scotland's social heritage for centuries, with cattle farming remaining at the heart of rural communities.



## OFFICIAL TASTING NOTES

Lamb works so well in numerous ways, including unusual recipe combinations. Take Anchovy, for example, it blends beautifully with lamb meat. The fishy notes are lightened down to give an unctuous savoury combination.

Or try ditching the mint sauce and swapping for chocolate. Studies show that its one of the best seasonings for lamb roast.

Did you know that lamb works better with whisky than red wine? This is because the whisky has flavours of cocoa and almond which complement lamb perfectly.

## 1/ SPRING RUMP

Mark Fletcher has encased loin of lamb in light pastry and served with faggot and smoked kidney, golden raisin, spring onion and cabbage, Jersey royals and fennel.



## 2/ LOCH LOMOND LAMB

Roast succulent Rump of spring lamb, wild garlic and asparagus.



## 3/ BBQ LAMB FAJITAS

Add lots of summer vegetables to create these colourful tasty fajitas which are ready in 10 minutes.



## 4/ LAMB CHOPS

Grilled Lamb Chops with vegetables finished with a sprinkling of pomegranate to add vibrant colour and flavour.



## 5/ MOROCCAN LAMB TAGINE

Packed with tender lamb, aromatic spices, sweet apricots and honey, this Moroccan tagine recipe is inspired by the classic flavours of North African cooking.

Recipes supplied by: **1.** Mark Fletcher, **2.** Mark Fletcher, **3.** Santa Maria, **4.** Paul Dickson, Country Range Development Chef, **5.** Paul Dickson, Country Range Development Chef. Visit [www.stiritupmagazine.co.uk/recipes](http://www.stiritupmagazine.co.uk/recipes) for more recipe inspiration.



## WASTE NOT, WANT NOT

You can safely store cooked lamb for up to three days in the fridge, or for up to two months in the freezer. Using lamb leftovers makes for a quick, easy meal, but with incredible flavours! Some tasty dishes could include Lamb Ragù, a spicy Lamb Jalfrezi or a tasty stew.

## Also In Season:



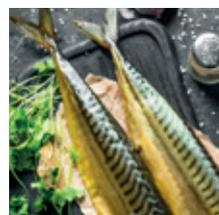
Beetroot



Watercress



Apricot



Mackerel



Raspberry



Pork

Authentic

**YAMAS!**

## CELEBRATE THE MEDITERRANEAN WAY THIS SUMMER!

With holidays abroad feeling a little bit out of reach this summer, why not bring the taverna experience to your menu for a taste of culture?



### *Lesty Orange, Date & Halloumi Salad*

A perfect starter or light bite

#### Ingredients

250g YAMAS! Halloumi  
2 oranges  
A handful of pitted dried dates  
A handful of fresh mint leaves  
Pomegranate seeds

A glug of oil

#### Dressing

3 : 1 ratio  
Olive Oil : Pomegranate Molasses  
A pinch of salt

Serves 2

#### Method

To begin, peel, deseed, and de-skin the oranges segments.

Chop the dates into small chunks.

Shred the mint leaves.

Arrange all the salad ingredients into bowls or onto plates (as preferred).

Slice or dice the YAMAS! Halloumi as required, and pan fry in a glug of oil until golden. Scatter over the salad.

Sprinkle over a generous amount of pomegranate seeds and drizzle the dressing over the top.

YAMAS!

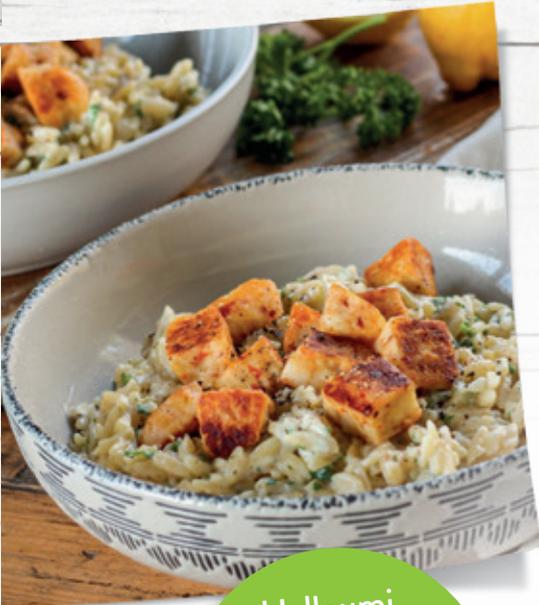


Recipe by Amy Sheppard @Amysheppardfood 



## Lemon & Garlic Orzotto with Halloumi Croutons

Mediterranean fusion flavour pairings



Halloumi croutons are a perfect topping for sauces, soups & salads!

### Ingredients

- Oil for frying
  - 150g shallots (or onion) finely sliced
  - 2 cloves garlic finely sliced
  - Juice and zest of large unwaxed lemon
  - 1 litre vegetable stock
  - 500g orzo
  - 225g YAMAS! Halloumi (or YAMAS! Chilli Halloumi if you're daring enough)
  - 1/2 dessert spoon flour
  - 200g garlic & herb soft cheese
  - A handful of fresh parsley finely chopped
  - Salt and pepper
- Serves 4

### Method

Heat a drizzle of oil in a large, non-stick frying pan with a lid. Add the sliced shallots and fry for 5 minutes on a medium heat until hot.

Add the garlic and fry for one minute.

Stir in the lemon juice zest and the stock.

Add the orzo, stir and bring to the boil. Turn the heat right down to a low simmer, stir and place the lid on the pan.

Give it a quick stir every 5 minutes or so to ensure it's not sticking to the pan, before replacing the lid.

Simmer for 15 - 20 minutes until the orzo is tender.

*Tip - If it's absorbing the stock too quickly, add a splash of boiling water.*

Sprinkle the YAMAS! Halloumi cubes with flour and toss until coated. Heat a glug of oil in a non-stick frying pan on a medium to high heat. Once it's spitting hot, add the YAMAS! Halloumi and fry until golden brown all over (shake the pan every so often to move them around).

Stir the cream cheese, parsley, salt and pepper into the orzo and mix until combined.

Serve in bowls and top with YAMAS! Halloumi croutons and a little ground black pepper.

YAMAS!



## Frozen Greek Yogurt Bark

Perfectly positioned for brunch menus or a healthy, delicious, on-trend dessert



### Ingredients

- 500g YAMAS! Greek Yogurt
- Juice and zest of 1/2 a lime
- 3 table spoons of honey
- 200g Strawberries, chopped
- 200g Raspberries, chopped
- Mixed seeds

### Method

Mix the YAMAS! Greek Yogurt, zest & juice of the lime and the honey.

Spread onto a tray & top with chopped berries & seeds.

Chill down in the freezer until frozen. (approx. 3-4 hours).

To serve, break the YAMAS! Greek Yogurt Bark into pieces and serve with a drizzle of honey.

Authentic  
**YAMAS!**

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# Unearthing the next Greta

**Trailblazing education catering specialists CMC has further bolstered its green credentials after helping to inspire the next generation of Greta Thunbergs through a successful campaign around Earth Day.**

In addition to the Earth Day festivities on the 22nd April, CMC expanded the celebrations with different activities taking place and goals being set for the children each day of the week. This included a Meat-Free Monday, Tuesday Ocean Day, Waste Not Wednesday, Thursday Earth Day and British Foodie Fun Friday.

The Earth Week campaign saw many of their schools get involved and is just one of many annual events from CMC's Funky Food Wall Planner, which was created to engage with pupils on key food, environmental and sustainability issues facing the world.

Kirstie Clyde, CMC Catering Consultant, said:

*"Healthy eating alongside a good education gives children a great start in life."*

"We have spent a lot of time as a business looking at how we can be greener and how we can encourage our customers and pupils to join us on this journey. We pride ourselves on going the extra mile to provide exciting, food-related activities that can help form responsible habits when it comes to eating, lifestyle and the environment. Earth Week was a huge success with fantastic take up from our school customer base. It's a great example of the added value we offer to our clients, not just to nutritiously feed children, but to fuel their minds and build character as well."

"Some of the popular dishes from the week included the oat cookies which are made using the Country Range oats and margarine plus the oven baked chicken which was served with the Country Range mayo that was infused with lemon and herbs."

Founded by chef Gary Stewart in 2000, CMC have been pioneers in helping many schools raise the bar when it comes to their food offering by taking back control of their catering.

Passionately believing that every child deserves a quality, nutritious and tasty lunch, CMC helps provide over 5 million meals a year and is run by a small, specialist team of catering professionals, chefs and consultants.

Kirstie Clyde continued:

"Healthy eating alongside a good education gives children a great start in life. For some children, the school meal is the only meal of the day so it's imperative that schools can have control on the food their children receive. We work with educational establishments who want to bring their catering in-house but lack the time and expertise to do this, and also those who already have their own catering but want to review and improve their service."

"We want children to have an enjoyable food experience at school and for lunch time to be an important and exciting part of their school day. Sharing a table and a good meal has so many positive learning opportunities for children, from using a knife and fork to socialising, so it's integral to their development."

Working closely with schools and colleges to create, plan, manage and run their own in-house catering service, CMC's close-knit team don't just consult but are an integral daily part of a school's team.

Providing a flexible service, bespoke packages are tailored to the needs of specific schools or colleges with an emphasis on quality food sourcing, reviewing performance and taking the day-to-day issues away from the management and teachers.

CMC also help with all legal issues to ensure the food is compliant, staff training and its CMC Tracker Finance system is perfect for auditing, budgeting and supplier management.



**Above (main)**  
CMC Catering Consultants Steve Evans and Kirstie Clyde

**Right (top to bottom)**  
Catered meals and Steve Evans giving a presentation

# FOOD FOR THE GREAT OUTDOORS

With July set to be another month filled with reunions, get-togethers, day trips, staycations and some fantastic food celebrations, it's the perfect time for chefs to be inventive with their summer food and drink menus.

*Tortilla Ice Cream Cones*

## Pimp Up Your Picnic

With everyone cooped up indoors for the past year and holidays abroad still challenging, the perfect picnic can be just the antidote to enjoy food al fresco. While squashed Marmite sandwiches, a few bags of crisps, a packet of penguins and some badly bruised fruit may have been an acceptable picnic thirty years ago, today picnics are a more elaborate affair. Whether the venue is a care home garden, inner city park, beach, river, hill, lake or mountain, here's a little food for thought to make sure you can offer some portable pleasure this National Picnic Month.

- **SENSATIONAL SARNIES** – experiment with your breads, fillings and condiments to create visual appeal and intrigue. Try to these quesadillas for some Mexican magic. [www.countryrange.co.uk/recipes/double-chicken-quesadilla/](http://www.countryrange.co.uk/recipes/double-chicken-quesadilla/)
- **A BIT ON THE SIDE** – treat guests and tempt customers to spend more with delectable dips, olives, crisps, nibbles and snacks.
- **SWEET DREAMS** – finish with flair by offering some knockout cakes, biscuits and desserts.
- **OLYMPIC-PICNIC** – add some Japanese or global flavours to give a Tokyo 2020 Olympic theme to your offering.



*Double Chicken Quesadillas*



**“CONSISTENT QUALITY – AT A GOOD PRICE – IS REALLY IMPORTANT AND THAT’S WHY WE USE COUNTRY RANGE.”**

RESTAURANT - CORNWALL



## ICE CREAM OF THE CROP

The most majestic, affordable hot summers day treat - ice cream with the wow factor is essential for any business offering in July. As National Ice Cream Month kicks off, our Country Range ice cream offers the ultimate quality and enables kitchens to create a variety of spectacular, visual and appealing options, the only limitation is your imagination. Think delicious desserts, sexy sundaes, pimped up cones, tempting toppings or try our amazing tortilla ice creams and really push the boundaries to the max this summer.

### INGREDIENTS

- 4 Country Range Tortilla Wraps
- 1 Country Range Free Range Medium Egg yolk
- 20g icing sugar
- 25g Country Range Milk Chocolate Drops
- Country Range Dairy Vanilla Ice Cream

### METHOD

1. Melt the chocolate and keep it warm.
2. Cut the tortilla wrap in half and roll each half into a cone, securing with a cocktail stick.
3. Brush the outside with egg yolk and dust with icing sugar. Bake at 200°C for 8 minutes until crisp.
4. Once cool, brush the inside with melted chocolate.
5. Serve with a scoop of vanilla ice cream, topped with multi coloured crispies.

# National BBQ Week

2<sup>ND</sup> – 11<sup>TH</sup> JULY

The BBQ is another occasion that has been given a foodie makeover in recent years and the days of over-charred, undercooked sausages and burgers only identifiable by dental records are thankfully over. Cooking over fire is now revered as an art form by chefs and consumers alike so make sure you don't disappoint! Here's some pointers to ensure your BBQ offering is smoking hot this National BBQ Week and beyond.

**“THE COUNTRY RANGE BLACKENED CAJUN SEASONING IS BRILLIANT AND WE USE THE COUNTRY RANGE SWEET CHILLI DIPPING SAUCE IN SALAD DRESSINGS.”** CATERING

DEPARTMENT, CENTRAL LONDON

- **MIX UP THE MENU** – the variety of ingredients cooked over coals is expanding every year so there really are no limits. Look at different meats, fish, vegetables and cuts. Try our BBQ Chicken Wings for the stress-free option or try our Curried BBQ Chicken recipe - [www.countryrange.co.uk/recipes/curried-bbq-chicken/](http://www.countryrange.co.uk/recipes/curried-bbq-chicken/)
- **RUBS AND MARINADES** – vital for infusing flavour and adding international colour into dishes. Try our Homemade BBQ Sauce recipe which is great as a marinade or dipping sauce. [www.countryrange.co.uk/recipes/homemade-bbq-sauce/](http://www.countryrange.co.uk/recipes/homemade-bbq-sauce/)

**“COUNTRY RANGE PRODUCTS ARE A GOOD BASIS FOR THE KITCHEN AND SO ADAPTABLE. WE MAKE A JERK CHICKEN SALAD AND USE THE COUNTRY RANGE MANGO CHUTNEY MIXED WITH NATURAL YOGHURT FOR A DELICIOUS DRESSING.”**

CATERING OPERATION,  
EXETER



Curried BBQ Chicken



NEW FROM COUNTRY RANGE



**“I LOVE THE COUNTRY RANGE SEASONINGS, ESPECIALLY THE PERI PERI AND CAJUN SEASONINGS. THEY’RE JUST SO FULL OF FLAVOUR.”** RESTAURANT, GLASGOW

- **CHOOSE YOUR FUEL WISELY** - wood and coal will add so much more to the final flavour.
- **US THEME** – take advantage of the Independence Day celebrations this month with some classic American-inspired dishes and flavours.
- **SIDES, SALADS AND SAUCES** – the glue that binds the BBQ and add real texture and colour.

A Variety of Meat with Homemade BBQ Sauce





# TAKE YOUR BBQ & OUTDOOR DINING TO THE NEXT LEVEL

76015817 - BULL'S EYE BBQ ORIGINAL (3) 2L



**FROM BRISKET TO BURGERS, OR RIBS TO RIBEYE, BULL'S-EYE HAS GOT YOU COVERED THIS SUMMER**

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**53% OF CONSUMERS ARE WILLING TO PAY MORE FOR A DISH SERVED WITH BULL'S-EYE BBQ SAUCE<sup>2</sup>**

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# Nourishing Young Minds

**Educating nursery school children about food, where it comes from and how to use it in cooking, is vitally important. Stir it Up magazine recently spoke to two nurseries who are working hard to improve the relationship children have with food through innovative, fun activities.**

## FIELD TO FORK EDUCATION AT ICP NURSERIES

ICP Nurseries introduced their "Cooking Station" concept at 44 sites three years ago to nurture a closer, more positive connection between children and food. Tracy Storey, CEO, says "Depending on workload, our chefs will get

involved and work with the children whether it's making fruit kebabs, baking bread or scones. It's an experience that is on offer throughout the day and children are encouraged to be independent and choose when they wish to cook."

*"The food and drink industry's environmental impact accounts for 20-30% of the UK's total greenhouse gas emissions, say School Food"*

During these regular cookery sessions, children learn various skills such as hygiene (cleaning tables and washing hands), naming ingredients and learning about where they come from,

how to crack an egg and use exploration language around textures and smells.

Dean Richter, ICP Nurseries' Senior Chef, who also works as chef at Northcote House & Bennerley House in London, explains how 4-5 year olds learn about slicing fruit

using plastic serrated knives. "They make up fruit kebabs with pieces of melon, strawberries and orange. For the toddlers, it's more about baking cakes and muffins, stirring the cake mix. On National Banana Day we made banana muffins."

On another occasion, Dean made fishcakes with the children; "I bought a piece of cod from the fishmonger and demonstrated how to fillet and prepare it and then we made fishcakes, mashing up the potato, putting in the egg and flour, cooking them and then eating them. It changed their attitude to fish as they had made it themselves."

### Above (main)

Playing with chopsticks and noodles

### Left

Taking care of the seedlings



## THE CHILDCARE PARTNERSHIP FOCUS ON REDUCING CARBON EMISSIONS

Childcare Partnership, a group of 45 day nurseries, is actively working to reduce carbon emissions, under its strategy "ZeroBy30" to net zero by the end of 2030. Mark Bird, Health, Safety & Environment Director, says "Beef has quite a severe carbon figure compared to say, chicken, due to the land needed, volume of food, water and other factors. Our dedicated meat-free days effectively removing meat from the menu for one fifth of the meals has a huge impact."

The nursery chain is in its second consecutive year of the Soil Association's "Food For Life" Silver Award at all participating sites. "This dovetails with our net zero strategy," says Mark.

At Woodlands Day Nursery in Milton Keynes, there are a maximum of 83 children (from 6 weeks to 5 years) at each session, whether morning, afternoon or full-time. Tracy Miller, who has worked there as chef for 15 years, says "It makes sense to develop a menu based on popular meals. Getting to know what children enjoy and like cuts down on food waste. Two days a week are completely meat free."

Children are taught about food items, where they come from and how they are used. "For example I may crack an egg on the side of the table," says Tracy. "Put the contents in the bowl and discuss where it comes from and how eggs are used in cooking."

[www.childbasepartnership.com](http://www.childbasepartnership.com)

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**A bespoke, free training platform dedicated to chefs working in NHS hospitals has recently been launched to support their career progression in the sector. Hosted by the NHS Supply Chain's culinary specialists, they feature live demonstrations, hands on cooking, guest speakers and the opportunity to network with peers.**

All NHS chefs can register their interest for a Chef's Academy event which are held at colleges and cookery schools across the country. So far, academy days in Manchester, Birmingham, London and the south coast have taken place, with more to come. Nick Vadis, Culinary

Specialist at NHS Supply Chain and one of the trainers, says "We're exploring the use of further colleges in Newcastle, Bristol and Plymouth. We want to provide the opportunity for chefs to attend these training days from as many Trusts as possible across the country. Chefs in other areas of the catering industry benefit from development days and interaction with other chefs. NHS hospital chefs deserve more attention. It's important we invest in them and their future, which is why we launched this bespoke training platform."

The training programme aims to continue the ongoing journey of raising catering standards and gives NHS hospital chefs opportunities for career

development. Nick says "This is something encouraged in the Independent Review of NHS Hospital Food 2020. If we can support and play a small part in bringing some of the recommendations in that review to life it can only be a good thing. By investing in the talent that exists within this sector we can hopefully attract future talent."

The day-long events give chefs the chance to learn new skills without the distractions of their day job. Nick says "We generally pitch the day at a chef de partie level or below, but make sure that their lead chefs in Trusts have access to all the dishes and recipes that we cover on the day so they can be utilised."

The training comprises of practical hands-on cooking, as well as transferable skills that chefs can replicate at their Trust including; cost analysis, improving efficiency in the kitchen and assessing the nutritional value of dishes.

During the events, participants are taught how to cook a variety of international cuisines. The

regional focus on India saw chefs cooking dishes such as Vada Pav (spiced potato burgers), Meen Molee (a creamy fish curry), chickpea and sweet potato rogan josh, Keema kathi roll (a lamb or chicken spiced wrap) as well as side dishes such as lemon pilau rice, tarka dhal and coriander chutney. Nick says "The food programmes are all built around what is popular among consumers. We're also covering 100% plant-based dishes, as well as pan-Asian dishes including chicken katsu burgers, chilli glazed salmon with noodles, donburi rice bowls and firecracker chicken."

According to Nick, patient dining has to be nutritious and suitable for the patient. "There can be a lot of personalisation in patient dining due to the individual's different needs. Meals also need to be enjoyable in both appearance and taste for patients, staff and visitors. You have a captive audience, so there needs to be variety as well as innovation and excitement."

[www.supplychain.nhs.uk/event/chefs-academy/](http://www.supplychain.nhs.uk/event/chefs-academy/)

#### Above (main)

West Herts College 2021

#### Below (left to right)

Student chef and Nick Vadis, Culinary Specialist at NHS



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# The ingredients of success

**Catering charity The Clink works in partnership with Her Majesty's Prison and Probation Service (HMPPS) to reduce re-offending rates by training inmates in their kitchens, supporting them to develop skills for employment upon release. The Award-winning training scheme has achieved a 65.6% reduction in re-offending and has big plans for expansion.**

The Clink runs four training restaurants at HMP High Down, HMP Cardiff, HMP Brixton and HMP Styal - where members of the public can dine - and a further three prison kitchens, three gardens and an events catering business. During the pandemic, the Clink@Home delivery service was introduced, operating from

within The Clink Restaurant at HMP Brixton. "The restaurants allow prisoners to learn, engage with the public and take their first steps towards a new life. The food is a contemporary twist on traditional British cuisine." Says Christopher Moore, chief executive

Following their training, the participants receive a City & Guilds National Vocational Qualification in Food Preparation & Cookery - and for those in the gardens - Horticulture. Prisoners who embark on The Clink's training are volunteers, with six to 18 months left to serve on their sentence and most importantly, are motivated to work in catering.

Ever evolving, their latest endeavour is The Clink Kitchens in partnership with HMPPS and New Futures Network which is being rolled out to 70 prison kitchens over the next three years.

**Left**  
Christopher Moore, Chief Executive



Clink trainers work in the kitchens supporting students to achieve their NVQs, however the training doesn't stop at the prison gates. The charity's support and mentoring team work closely with each of the training course graduates up to a year after release. They help them find suitable jobs, prepare for work and assist with tasks such as opening a bank account and occasionally pay for accommodation. Gemma Slater from The Clink says "The Clink meets them at the gate on release

dedicated and motivated and has settled in really well. We look forward to continuing to work with The Clink to provide second chances and career opportunities in the future."

Success stories also include Kevin, who has competed in Channel 4's "Bake Off: The Professionals". While at HMP Brixton, he started working at The Clink in 2015 after being charged with conspiracy to supply. He says "While I was in The Clink, I realised that I had developed

*"The restaurants allow prisoners to learn, engage with the public and take their first steps towards a new life. The food is a contemporary twist on traditional British cuisine."*

and provide 24/7 support with any issues. We are one of few organisations to work both sides of the prison gate."

Helping to find graduates a job in the catering industry is crucial and many well-known hospitality companies have supported the charity, hiring Clink graduates. Hand Picked Hotels placed their first candidate in one of their kitchen brigades, Katie Owlett, Resourcing Manager says "He has made an excellent addition to our team - he is hardworking,

a passion for cooking. I knew that in order to be successful upon release, I had to reach out for help via the Clink's support workers." Kevin's support worker helped him with temporary accommodation and once he was settled, put him forward for a job in a private members' club. He says "Not only do I have a job and appeared on TV, I've given speeches to members of Parliament about my time in custody and I'm now writing a book."

[www.thelinkcharity.org/](http://www.thelinkcharity.org/)

# SETTING UP FOR a Summer of Staycationers

As we work our way through the roadmap to recovery from the COVID-19 pandemic, consumers are keen to get out and about, booking holidays and short breaks across the UK and Ireland. Following the announcement of hotels and accommodation reopening, bookings have been coming in thick and fast, but how are operators coping with balancing new regulations and changes in consumer behaviour while offering guests a relaxing break away from it all?



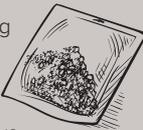
WHERE POSSIBLE, TRY TO MINIMISE QUEUES AND CONGESTION. IF YOUR RESTAURANT IS ALSO OPEN TO THE PUBLIC AND HAS MULTIPLE ENTRY POINTS, CONSIDER DIRECTING GUESTS THROUGH AN ALTERNATIVE DOOR TO THE MAIN RECEPTION. THIS WILL EASE PRESSURE POINTS IN COMMUNAL AREAS WHERE GUESTS WILL ALSO BE CHECKING IN TO THE HOTEL.

Despite the restrictions of lockdown, many guests are still nervous about communal dining and buffet style meals, leading to a huge shift to in-room dining. The more time a guest spends in their room, the more we need to focus on that space to make it a positive experience. Small changes such as enhancing refreshments available in guest rooms will help to minimise the stress on room service staff so they can prioritise food orders, but you can also go one step further and personalise in-room refreshments, as Rebecca Hill, Owner of Galtres Lodge and Forest Restaurant explains:

"I have always wanted to make these bespoke, in fact I want to tailor the whole hotel room to the guests' preferences by adding a section to our confirmation email or pre-arrival email with an optional questionnaire which would ask questions like: are you a warm person or a cold person, are you a tea or coffee drinker, do you like sweet or savoury? If you don't want to answer then you wouldn't have to, but if you do, then we could have your room set to a warmer temperature, with extra tea-bags and a savoury treat instead of the usual home-made biscuit that we provide – depending on your answers."

It may not always be possible to offer an extensive menu for in-room dining, but for premises with unusable communal spaces such as a lounge, library or conservatory, converting them into private dining spaces could help to encourage guests out of their rooms while delivering a more intimate, exclusive dining experience.

"Avoiding communal dining spaces doesn't have to mean missing out on a luxury experience, as the food itself, regardless of setting, should remain central. Providing a guided tour of local delicacies through successive courses can immerse guests in the personal culinary journey they desire." Comments Tim Hall, Executive Chef at Burgh Island Hotel.



## BREW-TIFUL BREAKFASTS, BUT NO BUFFET

It is doubtful that the much-loved breakfast buffet has gone for good, however many hotels and B&B's are moving away from the buffet and turning towards grab-and-go or table

The Galtres Lodge



## Interview WITH HOSPA

We took some time out with Jane Pendlebury, CEO of HOSPA, the Hospitality Professionals Association, a not-for-profit educational

organisation formed to bring together professionals involved in all things commercial within the UK's hospitality industry, for further insight into how the sector is preparing for Summer.

### Have in-room dining requests increased as a result of COVID?

In-room dining has increased hugely during the pandemic. In fact, it's the one area where many hotels have seen significant revenue improvements. Data from Hotstats, a hotel benchmarking and analysis provider, which presented during our annual HOSPACE conference in November, found that room service within European hotels had risen 24% YOY, while in the Middle East it was a massive 76%.

### Which outdoor dining events are proving popular for hotels this year?

Hotels are seeking to use any outdoor space they can – from pub car parks to backyards; dining areas have been fashioned in all sorts of places, with hoteliers and other operators getting ever more creative.

### What advice would you give to hoteliers/ accommodation owners to maximise trade this Summer?

It's completely dependent on location. Coastal and rural destinations have been struggling to cope with the level of demand since the Government signposted reopening. City and town centres, however, are not finding it so easy. But, with some clever promotion and the packaging of experiences, many are now seeing better uptake in room bookings.

service breakfast options and they may not look back. Historically, buffets generate a lot of wastage in food and staff time. Providing a positive alternative could help hoteliers make some long-term cost savings, however there is no doubt that to pull this off, serving the most important meal of the day will require extra thought.

Research by DéliFrance has reported a significant shift towards individually wrapped products, stating that for viennoiserie, almost half (49%) of people surveyed would now opt for individually wrapped pastries and 12% want to see a wrapped selection of mini pastries. This change in consumer behaviour has resulted in an increase in demand of 400% for their wrapped pastry range.

This trend has been echoed by the Weetabix Food Company who have seen sales of their individually wrapped cereal packs increase in the past few months. "We know that as the

hospitality sector adapts to the new post-COVID world, they will need to find new and innovative ways to offer their consumers healthy and nutritious food that is easy to prepare, convenient and with hygienic packaging", says David Bone, Foodservice Channel Manager, Weetabix. "Our range of portion packs, and grab and go products can help caterers build customer confidence and satisfy their requirements."

### MAXIMISE ALL OPPORTUNITIES

Encouraging guests to spend more time on premise in bars, cafés and restaurants will increase the overall average spend and build sales from key profit centres. There are a number of initiatives to take advantage of, depending on your target market; offering a picnic lunch for day trippers, a lunchtime meal deal for guests on a budget, afternoon tea or bottomless brunches will be sure to attract a cross section of guests and increase footfall.

DéliFrance's pre packed individual croissants



Taylors of Harrogate coffee bags



### A STAY TO REMEMBER

As we have already seen over the past 8 months, there are many ways of enhancing dining areas and outdoor spaces. In winter we saw igloos, tents and log-cabins but now the weather is warmer, converting gardens, patios and woodland into enchanting dining rooms, using planters, fairy lights, fire pits and candles is a much simpler affair. Making indoor or outdoor spaces as special as possible, supporting them with marketing and beautiful insta-worthy photography will encourage guests to dine on site rather than go out for the evening.



# STAYCATIONS

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# Sticky toffee pudding

SERVES  
4

**Sumptuous, moist and magical, this Sticky Toffee Pudding recipe is the ideal indulgent delight for summer.**

The recipe was created by talented entrepreneur Anthony Banks, Owner/Chef of The Ribble Valley Group, which was set up in 2013.

Catering for a wide range of events from small bespoke dinner parties to weddings with 250-plus guests in Lancashire and the wider north west, the company has also recently launched a wholesale sandwich business and a coffeeshop – Kingsway Coffee.

“When it comes to an indulgent, classically northern dessert that never fails to win the hearts and stomachs of our guests, Sticky Toffee Pudding rules. This is my special version, which I spent a lot of time perfecting and it’s our most popular dessert by far. I use the Country Range staple ingredients such as the chopped dates, eggs and flour which are of fantastic quality and then my secret ingredient is golden syrup. You will be amazed at the difference this makes in providing that moist, sticky sweet goodness to the final dish.”



**ANTHONY  
BANKS**

## INGREDIENTS

- 1 & 1/2 lbs Country Range chopped dates
- 2 pints water
- 1 lb dark Brown Sugar
- 1/2 lb golden Syrup
- 2 lbs Country Range self raising flour
- 4 tsp Country Range bicarbonate of soda
- 4 tsp Country Range baking powder
- 8 Country Range Free Range eggs
- 1 lb Country Range salted Butter

### Toffee sauce

- 1.1 lb dark brown sugar
- 1.1 lb Country Range salted butter diced and kept cool
- 1 litre of double cream



## METHOD

1. Place the dates in a pan with the water and bicarbonate of soda, bring to the boil and simmer for 5 minutes until they have started to break down. Remove from heat and leave to one side to cool slightly.
2. Cream the eggs, sugar and golden syrup until turning slightly white then add the butter and mix.
3. Add the warm dates into your egg mixture, constantly mixing.
4. Now add your flour and baking powder into your date mixture.
5. Line a 1/1 gastro tray with butter and caster sugar and pour the mix into the tray.
6. Bake in the oven with 30% steam on 180°C for 30-40 minutes or until a clean knife comes from the mixture when tested.
7. While the pudding is cooking, place the double cream in a pan and bring to the boil.
8. Once the double cream comes to the boil, add the dark brown sugar and mix constantly.
9. When the cream and sugar are nicely combined and starting to heat again, just before they boil add the butter, remove from the heat and whisk until combined.
10. When the pudding is cooked, remove it from the oven and insert a knife into the sticky toffee pudding, making lots of small piercings all over it and cover with the toffee sauce, then set aside to cool.
11. Portion either later that day or the next day and serve warm with a generous portion of Country Range dairy vanilla ice cream.



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# WAYS TO USE

## Sweet Chilli Dipping Sauce



**Sweet chilli sauce is a versatile ingredient and a favourite staple in the kitchen. It can be used across a variety of menus.**

The Country Range Sweet Chilli Dipping sauce has a sweet blend of chillies and garlic, a perfect sauce accompaniment for sharing platters.

This issue we have Sam Jones, who is Head Chef at the Bay Hotel Coverack, sharing with us five innovative ways to use this product.

### ABOUT: SAM JONES

After graduating from Westminster Kingsway College he worked in a very busy good quality restaurant near Falmouth in Cornwall. From there Sam spent four years at Kota restaurant where he started as a chef de partie and worked up to sous chef and for a short time acting head chef.

Sam learnt so much at this time not just about food but about running a kitchen and was greatly inspired. He now adopts the methods he learnt at Kota in his own kitchen

He took over the kitchen at the Bay Hotel Coverack at the start of 2020, with COVID, short staffing and lockdowns it proved a very tough year where he learnt a lot of things the hard way. There has been a lot of investment in the hotel and the kitchen is steadily expanding which is wonderful to see. Along with the restaurant "Hevva" gaining its own identity away from the hotel he really wants to push to gain recognition for the hotel and Coverack and to showcase the amazing produce he has on his doorstep. Also being a commercial fisherman on the side owning his own vessel certainly makes life a little less ordinary.

### 1/ Dip for king crab

Cornish king crab previously known as spider crab is an immensely plentiful and cheap food sauce and one of the tastiest shellfish going. Combine crème fraîche or sour cream with sweet chilli sauce and this makes a great dip for king crab legs straight out the pot and cracked open.

### 2/ Dressing

Using sweet chilli sauce in a salad dressing. Combine sweet chilli with lime juice, fish sauce, rice wine vinegar, mirin, sake, sesame oil and seeds, soy sauce and a little honey. This will give any Asian salad a great punch of flavour. Also, to make it vegan just remove the fish sauce and replace the honey with a little palm sugar.

### 3/ Marinade

Add sweet chilli to soy sauce, kecap manis, ketchup, a little lime juice, sesame oil and 5 spice as a marinade on pork ribs. Roast covered in foil for 2 hours. Then remove the foil for another half hour. Napkins at the ready, always a popular staff dinner and great as part of an Asian feast.

### 4/ Sweet chilli fish croquettes

Garlic, galangal or ginger and lemongrass sweated down with sweet chilli sauce is a great base to add cooked fish and potato to make fish cakes and croquettes with. Double pane and deep fry.

### 5/ Buttermilk and sweet chilli fried chicken

Add sweet chilli sauce to buttermilk as a marinade for skinned and boned chicken thighs. Lift out the marinade then coat them in a rub of semolina, rice flour, cornflour and lime zest.

*"A sweet blend of chillies and garlic, a perfect sauce accompaniment for sharing platters."*

Country Range  
Sweet Chilli Dipping Sauce  
Pack size: 700 ml >>>



**ANDREW GREEN  
CRAFT GUILD  
OF CHEFS**

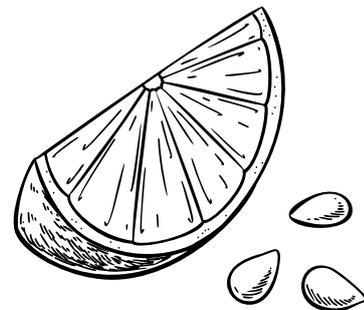
With things really opening up now, green shoots of employment are starting to show themselves, it is good to see so much movement in the hospitality sector. The Craft Guild feel that with this we are really starting to look at the rest of the years calendar, and push the British Student Culinary Championships which are being held on 26-27 October at Central Bedfordshire College. This is a chance for young Chefs to take part in much needed competition, see just what others are producing and this makes for great learning experience.



For more on the Craft Guild, visit [www.craftguildofchefs.org](http://www.craftguildofchefs.org) or follow the Craft Guild of Chefs on Twitter at [Craft\\_Guild](https://twitter.com/Craft_Guild)



# Mix it up



By Kat Stanley-Whyte,  
Mixologist and Bar Manager  
at Unomas, Edinburgh,  
[www.unomasbar.co.uk](http://www.unomasbar.co.uk)

Whether pre-pandemic or during lockdown, spirit-based drinks have been enjoying a surge in interest over these past few years, even with fierce competition across the drinks sector. The gin boom shows no signs of flagging, the rum moon is still rising, vermouth is back with a vengeance, the spritz is sexy again, mezcal has been making its move and even liqueurs have been enjoying a moment in the sun. So, as our fully unrestricted summer really starts this July, here's my tips to get in the cocktail spirit and ensure you don't miss out on the plaudits, profit and positive promotion.

## CLASS GLASS

Central to the serve, experience, visual appeal and taste, choose the correct glass to match the drink. People have probably been drinking out of all kinds of receptacles at home this past year so now is the time to give them a reminder of the quintessential cocktail experience and that starts with the right glass.

## SIMPLICITY

The G&T, Negroni, Daquiris, Rum Punch, Tom Collins and Old Fashioned are classics, much-loved and in-vogue for a reason so if you're new to the cocktail game, first master these and keep things simple. Once you're confident with the classics, start experimenting and adding your own twists. You don't need hundreds of spirits, recipes and ingredients for an exciting menu. Just like the perfect cocktail, it's about quality and balance.



*"Takeaway cocktails are here to stay, so make sure you have a cocktail offering to-go"*



## FIZZ

It's going to be an explosion of celebrations in July so expect bubbles to play a big role as friends and families reunite and indulge. A selection of spritz-style drinks or cocktails with a champagne or Prosecco top are essential for these alfresco occasions in the sun and will delight all from beach bar to care home garden.

## BATCH

This is a great way to achieve a fast serve and to help ingredients infuse. Measure and mix your spirits in bulk in a bottle, chill if required and then when it comes to the serve, it's just the finishing touches.

## TAKEAWAY

It's not just a pandemic fad, takeaway cocktails are well and truly here to stay so if you have a licence, make sure you have a cocktail offering to-go. Even with hospitality reopening, expect there to be a plenty of outdoor socialising over cocktails so an array of creative serves for off-premises is vital.

## BITTERS

Seen as the 'seasoning' for drinks, bitters are very much back in fashion,

coming in all sorts of flavours from the well-known angostura bitters to more citrus, berry and herbal-led concoctions. A fab way of flirting with flavour, bringing ingredients together and adding dimensions.

## MAKE YOUR OWN

Try infusing your own spirits, making your own syrups or even creating your own bitters. This is great fun and will add to your expertise but it will also help you create one-off drinks and flavours.

## MEZCAL

A growing trend over the last few years across the UK, it's very underrated with a spectrum of different flavours on offer from smoky to zesty to fruity. Mezcal is also very versatile whether you want it straight or in a cocktail and is also fantastic when paired with food. Try it alongside Asian dishes and spicy plates like a classic chilli and even chocolate.

## COCKTAIL CARE

Classic cocktails are a fantastic element to add to the weekly menu or events schedule at care homes and can be a good way of taking guests on a trip down memory lane. They're also brilliant for theming or adding a bit of class to events and guests can even get involved with the making and shaking.

## ADVICE FROM THE EXPERTS

### RECIPE FOR THE SUMMER

## Tropic Like It's Hot

### INGREDIENTS

30ml Zignum Espadin  
Reposado Mezcal  
12.5ml Campari  
12.5ml Triple Sec  
50ml Pineapple Juice  
15ml Lime Juice  
12.5ml Agave Syrup

### Garnish:

Orange twist

### Ice:

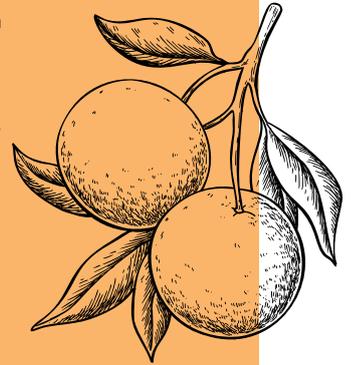
No ice or cubed  
for a slightly  
more diluted drink

### METHOD

Add all the ingredients to a shaker and add ice. Shake well. Remove ice and shake again. Fine strain and pour into your glass. Garnish with an orange twist and serve.

### Glass:

Coupe/Martini



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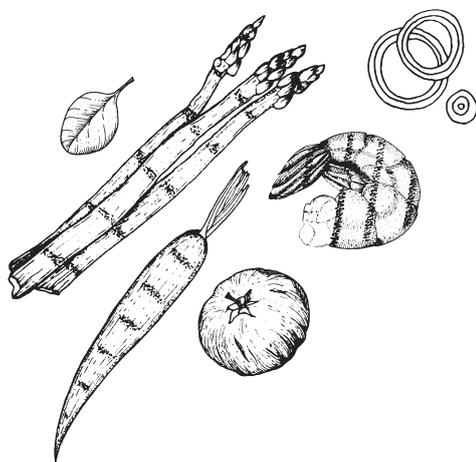
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Since his last Stir it Up feature in 2016, Tom Kerridge's star status has continued to rise with a business expansion and multiple new TV shows and appearances catapulting him to become one of the nation's favourite personalities. We chatted to Tom about how his life has changed, coping with pandemics, the future of hospitality, his new book, working with Marcus Rashford and lots more.

**Since we last spoke, a lot has happened, how has your day-to-day life changed?**

I work as hard now and as many hours as I did when I was running the sauce section at the Hand & Flowers but it's just different. It's like having a hat stand with 20 different hats and I have to put different ones on, on different days.

**Are you still in the kitchen as much as you would like to be?**

One of the most special things about being a chef is zoning in on the produce and cooking. It's the most beautiful world to enter. However, I also recognise that we have grown as a company organically because of the people in the business. If I sat still in that sauce section, the business doesn't grow, the people don't grow and people leave. I love seeing the business grow, watching people progress professionally but of course, I will always miss being in the kitchen cooking the meat and fish on a Saturday night.

# Tom KERRIDGE



**Do you think the last year will have put people off a career in the kitchen?**

God no! The pandemic has affected so many businesses. It doesn't matter if it's hospitality, travel and tourism, music, performance, aviation – so many businesses have been hit. Hospitality is an incredible industry to be in. It's filled with fantastic, positive people who do it as a passion. My advice to anyone who wants to get into hospitality is that you should unquestionably do it.

**You've been banging the drum to save pubs, is the government doing enough?**

No, the government isn't doing enough for pubs and it does seem like they are unfairly penalised. The wet-led pubs in particular have had a very rough ride. It feels quite class-based the government's thinking to hospitality; wet-led pubs are often in more economically challenged areas. They're not gastro pubs serving flame-torched mackerel and they have been forgotten. These pubs are so important to people's lives and are the social fabric of communities.

**How have food trends been affected in the past 12 months and what will we be seeing more of in the future?**

Food trends have fallen by the wayside a little I would say but, if anything moving forward, I think simplicity is going to be key throughout hospitality. I think there will be more chefs deciding they don't need 15 mains and instead scaling back, focusing on seasonality and refocusing on the full hospitality experience that people have been missing out on.

**You have achieved a lot already, what are your future goals?**

Not once have we set ourselves a goal or a target. I'm an ambitious person and opportunities naturally appear but for me it's about being a little bit better every day. Continuous improvement. No ambitions apart from keep going for ever, keep improving and keep enjoying it.

**Who has been your biggest inspiration in the kitchen?**

Marco Pierre-White. His book as a young 18-year-old chef was as inspirational as it got and he's someone I have loved to follow. He was the cocky chef in trainers, a shaggy blue and white apron, smoking cigarettes and all of a sudden it was relatable. Not just as a lifestyle point of view but the guy went on and won three Michelin stars.

**What about in the last year?**

Undoubtedly Marcus Rashford. A Man Utd icon, an England international, a young black role model and on top of that, a voice for a generation of children who have been forgotten. What he has done with the team he has built around him is just phenomenal.

**Tell us about your campaign with Marcus.**

It's called Full Time with Marcus and Tom and it's made up of 52 recipes. The aim is to connect people with cooking who perhaps haven't been able to for many reasons. Whether

Hospitality is an incredible industry to be in. It's filled with fantastic, positive people who do it as a passion.



# The Ultimate Hot Dog

## INGREDIENTS

### Barbecue Burnt Onions

3 large onions, finely sliced  
3 tbsp vegetable oil

### Pigs In Blankets

4 jumbo sausages  
2 heaped tsp mild curry powder  
12 rashers of streaky bacon

### German Mustard Mayo

100g thick mayonnaise  
40g German mustard

3 tsp finely chopped shallot  
10 cornichons, finely sliced  
2 tbsp dill, finely chopped  
Salt and freshly ground black pepper

### To Assemble:

4 long hot dog rolls  
8 large slices of dill pickle  
8 thick slices of smoked Bavarian cheese  
A bunch of spring onions, green part only, finely sliced

## METHOD

1. Place a cast-iron pan on the hot barbecue and add the oil. When it is hot, add the onions with a generous pinch of salt. Stir well and cook for about 20 minutes until softened, dark and caramelised.

2. Meanwhile, prepare the sausages. Poke a metal skewer through the length of each sausage and lay the skewers on a tray. Season with the curry powder, trying to get an even coating all over the sausages. Wrap each one in bacon, using 3 rashers per sausage and secure the bacon with a couple of cocktail sticks.

3. Lay the bacon-wrapped sausages on the hot barbecue and cook for about 10 minutes, turning every minute or two. While they are on the barbecue, mix the German mustard mayo ingredients together in a bowl, seasoning with salt and pepper to taste; set aside until needed.

4. Once the sausages are cooked through, lift them off the barbecue and place on a tray. Remove the cocktail sticks and metal skewers.

5. To build the hot dogs, cut the rolls through the middle and spoon in plenty of caramelised onions. Add the bacon-wrapped sausages and top with the pickle slices and cheese.

6. Place the hot dogs on a sturdy baking tray on the barbecue, put the lid on and leave for a minute or two so that the cheese becomes all gooey and melted. Transfer the hot dogs to plates and spoon on the German mayo. Scatter over the spring onions for freshness and serve.

**Tom Kerridge's Outdoor Cooking is out now (Bloomsbury Absolute, £22). Turn to page 45 for a chance to win a free copy.**



it's social and economic or they are scared of the kitchen, it's a skill set that young people should be learning. All the recipes are low budget and pocket friendly to help raise awareness of the Healthy Start vouchers which have increased in value thanks to Marcus' work.

### Which recipe from the campaign would you recommend?

The Ultimate Hot Dog. This is something we all know, love and recognise. It's just like Pigs in Blankets with its curry powder topping which is reminiscent of the smell of German Christmas markets. It's a safe dish that everyone will love, but has been taken to a new dimension.

### What are your three outdoor cooking secrets?

1. Organisation – it takes a bit more time as you need to get the fire going so make a plan.
2. Marinades and dry rubs are fantastic to drive flavours.
3. Mix up your world flavours – the beautiful thing about outdoor cooking is you can mix a fantastic kimchi salad with a southern US slow-cooked sticky ribs. Be creative.

### What is your favourite BBQ ingredient?

Coal or wood – don't use gas. Use fuel you can taste.

### What is your favourite ingredient for the BBQ?

Fermented Gochujang Korean paste at the moment. Not too spicy but great in mayonnaise, marinades, dips and glazes.



KAM MEDIA



KAM media

By Katy Moses, Founder & Managing Director of KAM Media

For much of the last 18 months your customers have been enjoying the 'hassle-free' experience of eating at home (yes, many of them actually did enjoy it!) 1-in-3 enjoyed a more stress-free environment. 29% enjoyed cooking for themselves and trying new foods (16%). Our new research, in partnership with Zonal, found that the extra time spent at home has given customers time to reflect on what frustrates them most about going out versus staying in.



This research is available in a new report, from KAM and Zonal. Stir it Up readers can download the report for free here. [www.kam-media.co.uk/resources/](http://www.kam-media.co.uk/resources/)

# DO YOU KNOW WHAT REALLY gets on your customers nerves?!

## Making a reservation

'Difficulties making a reservation' was the second highest reason given for deciding to stay home instead of going out. If making a booking isn't simple, then you'll be losing customers. And many people (33%) find it stressful 'trying to find somewhere new to go.' The first place most people turn when deciding which venue to visit is a 'general internet search' (38%) followed by the 'Google Near Me' search tool (25%) and then a hospitality review websites/apps e.g. TripAdvisor (22%). Make sure you are visible digitally.

## Under-attentive service

'Being told a certain dish has run out' (mentioned by 50% of consumers) and 'under-attentive waiting staff' (mentioned by 48%) are the two top things that frustrate customers with regards to customer service. Are staff trained to recognise when they are needed and when to leave the customer to enjoy their experience?

## Bill payment must be seamless

Nearly 1-in-2 say trying to get the servers attention to pay the bill



frustrates them. This is the lasting impression you will leave on customers and impacts whether they happily skip out of your venue eager to return or gritting their teeth.

It's not for everyone but mobile phone ordering and payment is now a more important factor when choosing a venue for 45% of the UK population. What at first may have been seen as a necessity for social distancing is now becoming a legitimate tool for venues to streamline the ordering and payment, freeing up staff to focus on customer service.



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Lightly sparkling water and delicate flavours. Also available in Lemon & Mint.

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# Holiday Hunger

2.3 million children live in households that have experienced food insecurity in the past 6 months, according to Food Foundation. That is a shameful statistic, however, work is being done across the country to combat food poverty and holiday hunger.

Local authorities have been tasked with coordinating the provision of free food and activities during the school holidays for deprived children – and caterers and schools are stepping up.

## GETTING FAMILIES GROWING AND COOKING GOOD FOOD

The Holiday Activities and Food Programme (HAF) is a government funded programme that enables local authorities to provide healthy food and enriching activities, free of charge to families in their area. The programme includes provision in the Easter, summer and Christmas holidays in 2021 and is available to children in every local authority in England.

Food for Life – a Soil Association initiative - is supporting caterers and Local Authorities such as Calderdale Council, who used their HAF funding to provide activity packs and resources for families at home. The aim is to help children to eat more healthily over the school holidays, be more active and have a greater knowledge of health and nutrition.

Chandra Pankhania, Food for Life Calderdale Programme Manager, explains their input:

“We offered resources to over 5,000 families during the Easter holidays, supporting them to get growing in their own home

gardens. The resources highlighted just how easy it is to grow your own fresh food – even if it’s in yoghurt pots! We provided this support digitally and in physical format to boost engagement across all families.”

It has been found that pupils getting involved in school gardening can have an increased awareness of the origins of food and understanding of food

production, a positive attitude to healthy food choices and experience improvements in emotional wellbeing.

<sup>1</sup><https://foodfoundation.org.uk/food-foundation-release-new-report-showing-pandemic-effect-on-food-insecurity-remains-a-crisis/>

<sup>2</sup>Ohly, H., Gentry, S., Wigglesworth, R. et al. A systematic review of the health and well-being impacts of school gardening: synthesis of quantitative and qualitative evidence. BMC Public Health 16, 286 (2016). <https://doi.org/10.1186/s12889-016-2941-0>



Stir it up readers can take advantage of 10% off Food for Life's Sustainable Catering Certifications. Visit [foodforlife.org.uk/stirup](http://foodforlife.org.uk/stirup) or contact Clare at [cclark@soilassociation.org](mailto:cclark@soilassociation.org)



# Kara

FOODSERVICE BAKERS



Available Sliced and Unsliced

# VEGAN BRIOCHE STYLE BUNS



1 in 5 dishes on menus are now adaptable, with burgers ranking as the top customisable menu offering\*

\* Lumina Intelligence, 2021

# Here comes summer!

Foodservice is all about cycles and as the season changes from spring to summer, it's time to give menus a refresh. The days are longer, the sun is (hopefully!) shining and there is an abundance of fabulous fresh fruit and vegetables available at this time of year too. From BBQs and salads to fine dining, take a look at what's on the menu for operators this season.....



**MOHAMMED ESSA**

*Commercial Director  
UK & Ireland, Aviko*

We're all aware of the rise in plant-based eating. Along with healthier options, dirty vegan food continues to be a big menu trend and the "allowable" treat for vegans, flexitarians and meat eaters. The Aviko Vegan Dirty Fries using our Supercrunch Chips offer a taste of something deeply satisfying. Served with sliced Avocado, vegan bacon and lashings of BBQ sauce it's an indulgent dish. With a huge boom in outdoor dining set to continue for the summer months, we expect sharing platter dishes will be in high demand. Dirty Fries are perfect for groups to share or as a side.



**VIVIEN ROULEAUD**

*S. Pellegrino Young Chef  
Award winner & Head  
Chef at La Prévôté*

Summer is the season abundant in fruits and vegetables and a chef, it is essential to be focused on what is happening in the fields and adapting to what nature gives you. Our Roasted Rabbit Saddle is served with fresh goats cheese, puréed eggplant, tomato, peach and black olive powder. With vegetables it is always important to me to work on produce in their entirety and in different forms such as marinades, sauces, bouillon, crisps, purées and beignets.... Let our incredible vegetables shine and demonstrate their (and your) versatility. Another way to enhance summer produce is to serve it raw and experiment with marinades, cold bouillions and infusions that enhance the freshness and provide customers with an unexpected experience.



**DANIEL BROUGHTON**

*Development Chef,  
Searcys*

There is no denying the love of a British BBQ and we have seen huge success with BBQ menus across our venues such as The HAC. Diners are looking to reunite with friends and as the demand for alfresco dining grows, we have developed both indoor and outdoor BBQ menus, from quality burgers to Hickory smoked Sussex pulled pork and Chimichurri cauliflower steaks. Seasonality is also a big focus at Searcys. Summer means fresher and lighter dishes, from salads to sharing plates, making it the prime opportunity to add specials to your menus. Searcys at The Gherkin will be launching a Baked heritage beetroot salad, which is light and fresh but also oozes vibrancy and flavour. Pair with a glass of Champagne and it is a winner.



**MEG GREENACRE**

*Head Chef,  
Erpingham House*

Strawberry and Citrus are must have seasonal treats for me in Summer. Using the fresh, vibrant produce to bring a dish to life, leaving you feeling refreshed and almost as if you are eating summer on a plate! Our strawberry dish this summer is Strawberry Parfait with meringue shards, basil, strawberry gel, vanilla cream, strawberry salsa and mint. Having the strawberries made into a frozen parfait is the perfect way to cool down on a hot summer's day. We are also featuring a Pistachio & Citrus Polenta Sponge with apricot gel, coconut foam and candied pistachios, to me, this dish has a tropical vibe and is zingy and light.



**STEVEN LICKLEY**

*MasterChef the  
Professionals Finalist  
& Owner, Primavera  
Private Dining*

A couple of great, fresh summer dishes that we will be including in our menu are Isle of Wight tomato and Citrus Goat's Curd with kalamata olives and a tomato and fennel tea, we will also feature Herdwick Lamb Loin with English peas, broad beans, courgette and mint puree. We also like to use ingredients such as crab, mackerel, sea trout, turnips, artichokes, beetroot, wood pigeon, rabbit, greengage plum and logan berries during the summer months.

Our normal area is plated fine dining, but now we are also offering more buffet style BBQ options that are perfect for a summer garden party and we will be selling bottled and jarred items fresh from our kitchen such as Elderflower Vinegar and Steven's Spicy Asian BBQ Sauce.



**DANIEL DUPRAT**

*Foodservice Manager,  
Bennett Opie Limited*

Sharing platters and grazing boards containing home made goods such as scotch eggs and sausage rolls continue to be menu must-haves. As we come out of long-standing restrictions, providing a meal choice in this format facilitates limited contact between the server and customer and their appeal is extensive. Consumers can eat as much or as little as they want so they are ideal for couples or small groups to enjoy eating either indoors or alfresco. Caterers can regularly update the offer too, interspersing with local seasonal meats and cheeses. Bulking out with simple, cost-effective ambient ingredients like Opies cocktail onions, gherkins, pickled vegetables and chutneys gives even more variety, texture and colour.



**REBECCA MANFREDI**

*Managing Director,  
Suncream Ice Cream*

Ice cream has always been a favourite and a successful addition to dessert menus. As people enjoy their new-found freedoms and eating out is back on the agenda, they will be looking for enticing, new flavours to try. Adding a scoop of luxury ice cream to menus, like the Suncream Ice Cream Gelato Lusso range, offers a great mixture of traditional and new flavoured high-end Italian ice cream. Try Chocolate Jaffa Cake Orange, Lemon & Lime or Raspberry Cheesecake flavours to make fabulous sundaes, indulgent milkshakes or served with fresh summer berries.



**JEHROME THIGPEN**

*Owner, certified spirits  
expert and bourbon  
steward, Craft LV*

This summer we are introducing a new strawberry-rhubarb daiquiri cocktail, a crisp & refreshing riff on the summertime classic, it's perfectly balanced with sweet, ripe berries and tart rhubarb notes. To make it combine 2 oz. Bacardi Superior Rum, 1 oz. lime juice and 1 oz. strawberry-rhubarb syrup in a cocktail shaker with ice. Shake, strain and serve over fresh ice in a rocks glass. Garnish with a lime wheel, halved strawberry and strawberry boba pearls.



**Left (main)**  
Searcys at The Gherkin

**Above**  
Bennett Opie's Scotch Eggs

**NEW**



# Endless Possibilities

*Two new delicious flavours  
to add to your menus*



- *First flavoured Custard Powder*
- *Delicious and versatile dessert solution*
- *Can be served hot or cold*
- *Can be made up using no added sugar*
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- *Made with added Cocoa*

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## Set Chocolate Custard Pot with Mango & Coconut

*This set custard made with a mix of milk and coconut works really well with the mango coulis topping.*

**Serves:** 10 – 15

**Prep Time:** 5 minutes, plus setting

**Suitable for vegetarians:** Yes

**Suitable for Coeliac:** No

**Cook Time:** 10 minutes

**Allergens:** Milk

**May contain:** Wheat, Nuts, Peanuts

**Sugar Content:** 10.6g per 100g

### INGREDIENTS

- ♦ 1.1l Milk
- ♦ 400ml Coconut
- ♦ 165g Bird's Chocolate Custard Powder
- ♦ 120g Sugar
- ♦ 200ml Mango Coulis
- ♦ 10g McDougalls Cocoa Powder

### METHOD

1. To make the Bird's Chocolate Custard, pour 150ml of the milk into a bowl. Whisk the sugar and custard powder, mixing well.
2. Pour the rest of the milk and coconut milk into a pan then heat to just below boiling.
3. Pour the milk, sugar and custard mix into the pan of milk then whisk.
4. Keep whisking and heating until it's thick and just begins to boil. Whilst hot, carefully pour the mix into the moulds, allow to set and then put in the fridge for a couple of hours or overnight.
5. Serve topped with mango coulis and a dusting McDougalls Cocoa Powder.

### CHEF'S TIPS

You can serve with desiccated coconut to garnish

## Bird's Vegan Fruit Fool with Summer Berries

*Layers of strawberry custard, soya yogurt, and frozen mixed berries is an easy and attractive option for both lunchtime and brektime.*

**Serves:** 10 – 15

**Prep Time:** 10 minutes

**Suitable for vegetarians:** Yes

**Suitable for Coeliac:** No

**Cook Time:** 10 minutes

**Allergens:** Soya

**May contain:** Wheat, Milk

**Sugar Content:** 7.1g per 100g

### INGREDIENTS

- ♦ 500ml Unsweetened Soya Milk
- ♦ 45g Bird's Strawberry Custard Powder
- ♦ 25g Sugar
- ♦ 750ml Soya Yogurt
- ♦ 500g Frozen Summer Fruits, Defrosted

### METHOD

1. To make the Bird's Strawberry Custard, pour 150ml of soya milk into a bowl. Whisk the sugar and custard powder, mixing well.
2. Pour the rest of the soya milk into a pan and heat to just below boiling.
3. Pour the soya milk, sugar and custard mix into the pan of soya milk then whisk.
4. Keep whisking and heating until it's thick and just begins to boil.
5. Then remove from heat, place into a bowl and cover with cling film so it does not skin while cooling.
6. Once cool, whisk to ensure it is smooth, place into a piping bag then layer with the soya yogurt and defrosted fruits.

### CHEF'S TIPS

Place into recyclable pots for a great grab and go offer. You can also top with a biscuit crumble if you want to add crunch.



For more recipe inspiration visit: [www.premierfoodservice.co.uk/our-recipes](http://www.premierfoodservice.co.uk/our-recipes)

# THE MARKETPLACE

KEEPING YOU UP-TO-DATE ON PRODUCTS AND SERVICES WITHIN THE FOODSERVICE INDUSTRY

## LUCKY BOAT LAUNCH

Lucky Boat launches Rice Vermicelli noodles, adding to its portfolio of noodles for foodservice.

A well-established and trusted brand, Lucky Boat noodles are already used by 8 out of 10 traditional Chinese restaurants and takeaways\* so mainstream foodservice operators and chefs can be assured of not only quality, but also authenticity, of this new addition to the range.

These thin Rice Vermicelli noodles are made from rice and are typically used in Chinese, Thai, Vietnamese and other South-East Asian cuisine; the best known dish being Singapore Noodles, the second most popular choice among Chinese diners.\*\*

Quick and easy to prepare, the noodles take just 2 minutes to cook and are versatile, being ideal for stir fries, soups and salads.

Lucky Boat Rice Vermicelli noodles are made with premium ingredients, contain no allergens, additives or preservatives, are non GMO and are available in boxes of **25 x 375g**.



## Le Sirop de MONIN®



Say Hello to Summer  
with a **FLAVOURED G&T**

- 15 ml MONIN Pink Grapefruit syrup
- 50 ml gin or non-alcoholic spirit
- 150 ml tonic water

Pour MONIN flavoured syrup into a glass. Add the gin or your chosen non-alcoholic spirit. Top with tonic water and ice. Stir to combine. Garnish and serve.

Enjoy!

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DRINK RESPONSIBLY



## CEREAL PARTNERS UK

Cereal Partners UK have been in regular contact with their Hospitality customers throughout lockdown, continually looking to support them during this difficult period.

Many customers have reviewed their Food Strategy and prioritised guest safety in their plans. As a consequence, there has been a significant increase in demand for Box Bowls Portion Packs, which customers have turned to as a convenient post COVID solution. Whether this is an in room offering, table service or a takeaway breakfast, this portable portion pack has been a key topic of conversations. Key features guests look for in their breakfast when staying away from home are quality and variety, with many guests seeking familiarity with some home comforts. Guests want to feel safe when staying within a venue, and reassured that all precautions are being taken to minimise risk whilst vaccinations continue to be rolled out.



## Flexsil-lid™ By Wrapmaster!

It's never been easier to keep food fresh with the launch of Flexsil-lid™ by Wrapmaster® - the new sustainable silicone lid range for professional chefs. Meeting the need for sustainable storage that helps reduce food waste, the new gastronorm friendly, reusable lids guarantee chefs can seal fresh and serve fresh! All thanks to the Flexsil-lid™ by Wrapmaster®, patented lip-lock design.

Invented by Australian Chef, Albert David, the lip-lock design ensures an air-tight seal and no leaks that locks in freshness and helps to reduce food waste. These durable silicone lids are microwave and oven safe for cooking (220°C/428°F), as well as freezer safe (-40°C/40°F). They're also portable and stackable, for easy storage and moving around the kitchen.

Flexsil-lid™ by Wrapmaster® is certified by the National Sanitation Foundation, (NSF). The food grade, smooth silicone lids are 100% safe and hygienic, when it comes to storing food and can be disinfected and cleaned in a commercial dishwasher. Available now, the reusable and environmentally friendly Flexsil-lid™ by Wrapmaster® comes in a wide range of sizes to fit most international gastronorm trays and steam pans. To find out more and request a product demonstration visit [www.wrapmaster.global](http://www.wrapmaster.global)

# Nestlé HELPING YOU OFFER A CEREAL FOR EVERYONE



® Reg, Trademark of Société des Produits Nestlé S.A. Shreddies is a source of iron which contributes to normal energy-yielding metabolism. Shredded Bitesize is low in saturated fat. Reducing intakes of saturated fat contributes to maintaining normal blood cholesterol levels. Multigrain Cheerios is a source of calcium which is needed for maintaining normal bones. It's important to have a varied, balanced diet and healthy lifestyle.

# FOOD & INDUSTRY *news*

## RESEARCH

### AVIKO FOODSERVICE SURVEY RESULTS

Aviko Foodservice has released the results from a special reopening survey to gauge the feeling of consumers returning to pubs and restaurants now that the latest lockdown is over.

4000 consumers were quizzed on their top menu choices, attitudes to safety and hygiene and even who they are planning to eat out with first. The results and top business advice, provide a complete and timely guide, to help operators succeed during this crucial reopening phase.

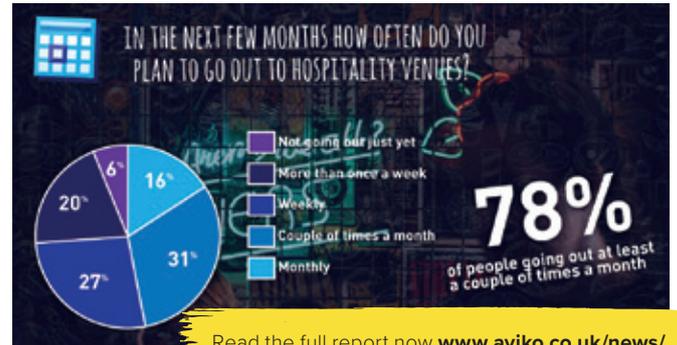
Most encouragingly for the hospitality market, the survey showed the nation is hungry to dine out again and reconnect with loved ones. 59% of respondents said they were really looking forward to a meal out with the family, closely followed by dining out with their partner (48%), and 41% stated a meal out

with friends is on their bucket list.\*

But what will customers want from venues? After months of takeaways, traditional 'Pub grub' will be the major draw for most when eating out - with 59% stating that this was the food they want most. Pie & Mash, Roast Dinners and Fish & Chips alongside other pub classics, will all be in high demand.

Quality of food is the key priority for diners when choosing where to eat. Followed by service and hygiene surprisingly coming in third. With a more relaxed attitude to safety measures from consumers eager to be eating out again, operators should feel heartened to know traditional values around food quality and good service mean the most to diners.

Paul Halliwell, Key Account Manager, UK & Ireland, Aviko, comments;



Read the full report now [www.aviko.co.uk/news/restaurants-and-pubs-reopening](http://www.aviko.co.uk/news/restaurants-and-pubs-reopening)

"This survey should give pubs and restaurants much to feel positive about, as well as a lot to think about in the months ahead. When asked about safety and hygiene, a whopping 89% of people were either not worried at all or were comfortable with masks and social distancing measures in place.

With foreign holidays less likely in 2021 and many families having excess savings due to the past year of inactive spending, the survey suggests that the hospitality sector is set for a major bounce back and the current boom could last several months."

**Pringles**

# live a little this lunchtime

**18** MONTH SHELF LIFE

**13** CANS SOLD EVERY SECOND

TM, ®, © 2021 KELLOGG Europe Trading Limited. All rights reserved. \*Source: IRI, Symbols & Independents, 52 w/e 17th April 2021.

EDUCATION

# Heinz Fit 4 Future Research

**Heinz have released a new guide revealing how parents, teachers and schools can deliver nutritious and exciting meals to school children.**

The guide, called Fit 4 Future, shows that under half (43%) of school children aged 6-16 'like' their school lunches, 17% 'love' them and nearly one-third (32%) think they're 'OK'. Children are more interested in their food than ever before – they want to be kind, do good and look after our planet. And more than half (52%) of children would like their school to recycle more to help the planet.

The research which features a Onepoll survey of 1,000 parents of children aged 6-16 in the UK, highlights that there's room

for improvement with 47% who want more menu options, 33% want better quality food, 25% want to try new tastes and flavours from around the world and 20% want more veggie and vegan menu options.

Claire Traynor, Head of Foodservice UK&I at Kraft Heinz says: "The guide underlines the opportunity to meet the needs of parents and school children and in line with the National Food Strategy, now is the time to create a food system that restores our health and the environment and ensures all children get the nutrition they need."

The Fit 4 Future guide features advice and top tips for schools, plus lots of great recipe ideas to eat healthy with Heinz.



**KraftHeinz**

**DALOON**

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- Natural Source of Protein
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**The Nation's  Best Tasting!\***  
**SUN·PAT**

\*Source: YouGov Study, March 2019. \*\*Niacin and Phosphorus contribute to normal energy yielding metabolism.

# The Country Club

THE COUNTRY CLUB

\* EXCLUSIVELY FOR CUSTOMERS OF THE COUNTRY RANGE GROUP

## Passion for the Outdoors

Michelin-starred chef Tom Kerridge shares his huge passion for barbecue and outdoor cooking in this timely new book. Chapters include hearty favourites like pork and chorizo burger, veggie mains like charred cauliflower salad, and shareable snacks like aubergine dips and flatbreads.

Whether you're a beginner barbecuing on your balcony or a seasoned pro who really knows your smoke, charcoal and fire, Tom Kerridge's Outdoor Cooking truly has something for everyone. Take your staycation to the next



level this year with an entire summertime's worth of incredible outdoor cooking inspiration.

To win a copy, send an email titled 'Outdoor Cooking', along with your name, contact details and the name of your Country Range Group wholesaler to [competitions@stirupmagazine.co.uk](mailto:competitions@stirupmagazine.co.uk)

**WIN**  
A copy of Outdoor Cooking

## ALEXA, IS THERE ANYTHING YOU CAN'T DO?

Touching as few surfaces as possible is something that is paramount for us all at the moment, both in and out of the professional kitchen.

This makes the Amazon Echo your perfect digital assistant as it connects to Alexa, a cloud-based voice service, who can read out recipe instructions, set timers and can form a list of stock you require. Alexa can even control compatible smart lights, switches, TVs thermostats and more.

The Echo's speaker has Dolby processing that fills the room with immersive, 360° omnidirectional audio, and delivers crisp vocals, deep bass, and clear highs at

louder volumes. With seven microphones, beam-forming technology and noise cancellation, Echo hears you from any direction - even while music is playing. We're giving one lucky Stir it up reader the change to win their very own Amazon Echo (2nd Gen).

For your chance to win, send an email titled 'Amazon Echo', along with your name, contact details and the name of your Country Range Group wholesaler, to [competitions@stirupmagazine.co.uk](mailto:competitions@stirupmagazine.co.uk)



Closing date for the competitions: 31st July 2021. All winners will be notified by 31st August 2021. Postal entries can be sent to: Country Range Group, 4 & 5 Jupiter House, Mercury Rise, Altham Business Park, Altham, Lancashire, BB5 5BY. Full terms and conditions can be found at: [www.stirupmagazine.co.uk/about](http://www.stirupmagazine.co.uk/about)

**WIN**  
An Amazon Echo

## What makes our Cheddar gorgeous?



Maybe it's that we grade our Spinneyfields cheese not once, but twice, to meet your most exacting standards.

Maybe it's because our range of ingredients includes grates, sliced and blocks for every possible application.

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### AND WHAT ABOUT VEGAN?

More gorgeous news...for the booming vegan market we now have a fantastic new Cheddar style vegan range called PlantNation...and that comes grated and sliced too!

**PLANTNATION**  
ROOTED IN NATURE

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THE **HUNDRED** × **KP** SNACKS  
 Official Team Partner

KP Snacks are the Official Team Partner for the action-packed, unmissable 100 ball cricket competition featuring the best international and domestic cricketers in the world.



**STOCK THE BIG HITTERS!**

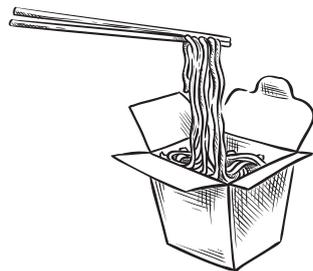
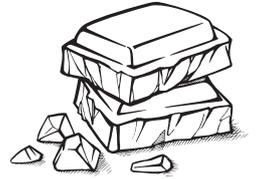


# INSPIRATIONAL PLATES FOR *summer menus*



## CHOCOLATE HEAVEN

Celebrate National Chocolate Day with this decadent **Dark Chocolate Beer Cake**, it's sure to create a talking point on your menu [www.oetker-professional.co.uk/resources/recipes](http://www.oetker-professional.co.uk/resources/recipes)



## LUNCH WITH A BANG

Spice up your lunch offer with this **Cauliflower Katsu and Bang Bang Noodles**.



## A COOL START TO THE DAY

Use Country Range frozen summer berry mix to create this delicious **Summer Fruit Smoothie** – so easy.



## PERFECTLY CHILLED

Simple to make, but complex in taste, a **classic Daiquiri** is crowd pleaser on every cocktail menu.



## CHEESE PLEASE!

This classic **cheese steak** is a tasty meat-free option for hungry BBQ lovers. For more vegetarian BBQ inspiration visit [www.alfrescocheese.co.uk/recipes/](http://www.alfrescocheese.co.uk/recipes/)



## IN A PICKLE

This **Ham Hock Terrine with Piccalilli** will add a burst of colour to your summer menu. For more summer recipes visit [www.countryrange.co.uk/recipes](http://www.countryrange.co.uk/recipes)



# REFRESHMENT UNLEASHED



**SUGAR  
FREE**

**NEW DARK BERRY**



133060  
24 x 500ml



137266  
24 x 500ml



133713  
24 x 500ml

Time to **Tango**