



STREET FOOD INSPIRED

SAUCES

EXPLORE & CREATE

e)ssential
cuisine

Brought to you by OLINA

Available via



An **ESSENTIAL** addition to your menu



GLUTEN-FREE

Crafted to cater to diverse dietary needs, ensuring inclusivity for your customers



SUITABLE FOR VEGAN DIETS

Ideal for plant-based dishes, offering chefs versatility while meeting the demands of vegan and vegetarian menus



MANUFACTURED IN THE UK

Delivering dependable quality and consistency in every bottle



1L BOTTLE FORMAT

Designed for professional kitchens and tabletop use, offering convenience for both chefs and consumers



ENSURES MENU CONSISTENCY

Delivers chef-crafted flavours every time, reducing variation across multiple sites or shifts



VERSATILE AND EASY TO USE

Perfect as a marinade, glaze, dip, drizzle, or finishing sauce, allowing chefs to create on-trend dishes effortlessly



SAVES TIME AND RESOURCES

No need for complex ingredient prep—simply open, use, and elevate your dishes instantly



12-MONTH SHELF LIFE

Ambient storage. Once opened, refrigerate and use within 28 days





BOMBAY BBQ INSPIRED SAUCE

Serve up a storm with the vibrant flavours of India – a delicious balance of sweetness, tanginess, and aromatic spices. So versatile, drizzle over a tikka lamb smashed burger or a whole roasted cauliflower.



Bombay Inspired
Tikka Smash Burger



MARINATE

chicken thighs, prawns, or paneer before grilling or roasting



DRIZZLE

over kebabs, flatbreads, or grain bowls to add a vibrant, tangy twist



DIP

samosas, vegetable pakoras, or fries



GLAZE

over roasted cauliflower or chicken wings in the last stages of cooking



FINISHING TOUCH

top rice bowls, wraps, or sliders for aromatic depth

RECIPE TO INSPIRE

Bombay Inspired Tikka Smash Burger

A soft brioche bun, layered with a tikka-spiced lamb smash burger, crispy onion bhaji, fresh lettuce, juicy sliced tomato, tangy pickled chillies, and a generous drizzle of SFC Bombay BBQ Inspired Sauce.



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CAROLINA MUSTARD

STYLE BBQ

Serve up the taste of Carolina
- the perfect balance of
sweet and tangy, bringing
vibrant flair to any dish, from
gourmet hotdogs, to loaded
sandwiches.



Sausage Stack



MARINATE

pork shoulder, or chicken, before
smoking or grilling



DRIZZLE

over sandwiches, or coleslaw to add
pop of tanginess



DIP

fried chicken tenders, onion rings, or
pretzel bites



GLAZE

barbecued meats, or grilled corn for a
glossy, flavourful coating



FINISHING TOUCH

for burgers, wraps, or BBQ platters

RECIPE TO INSPIRE

Sausage Stack

Slow-cooked brisket and
spicy jalapeño & cheddar
sausages, topped with sweet,
caramelised onions, crispy
fried onions, sliced fresh
chillies, a generous drizzle of
SFC Carolina Mustard Style
BBQ Sauce and finished with
a sprinkle of fresh parsley.



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WE'VE GOT YOUR BACK

Our support goes further than our extensive product range. From recipe inspiration to interactive demonstrations, our team are proud to offer first-hand knowledge and experience for your working kitchen in a number of ways:

- Application inspiration that encourages your creativity
 - Product demonstrations at your fingertips
 - Seasonal recipe inspiration and menu planning
 - Allergen information and support

We'd love to show you how our chef-led approach can help take your menu to the next level!

advice@essentialcuisine.com
www.essentialcuisine.com



WE'RE LOOKING AFTER TOMORROW

In 2020, we accelerated our journey towards becoming a company that truly makes food matter for people and planet. Long story short: sustainability is no longer something we do, but who we are. It is now fully embedded in our culture, ambition and business strategy.

SMALL CHANGES MAKE A BIG DIFFERENCE

We have eliminated black plastic from our entire branded range. In doing so, we are diverting waste from landfill as black plastic is often hard to recycle

Our products are designed to minimise food waste through easy-to-use applications and versatility

The electricity supplied to our HQ and factory is sourced entirely from green energy

Essential Cuisine is a certified zero waste to landfill site

Our tasting cups, cutlery, plates and carrier bags used at events are all eco-friendly options, eliminating single use plastics




Scan the QR code to find out more about our sustainability journey



Scan the QR code for your free samples

essential cuisine

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*For more recipe inspiration and to check out
the rest of our range visit:*

www.essentialcuisine.com

If you're looking for advice from
fellow chefs, get in touch:

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