

MOONS ON THE MENU

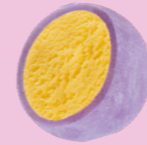
Recipes From Another World



little
moons
MOCHI ICE CREAM

brakes
a Sysco company

INTRODUCTION



Brakes are delighted to offer the Little Moons range. Product innovation is really important to us, and these gorgeous Mochi balls packed with the most amazing range of flavours certainly offer something different. Our customers love them too, with many of our University and Hospitality outlets now featuring them on menus and as a food to go or snacking option. The opportunity to work with Little Moons and develop recipes for even more appeal was too good to miss!

“Little Moons are such a fantastic product, packed with flavour and with a fantastic texture. I’ve really enjoyed exploring creative ways they can be incorporated into menus and I’m delighted to share a capsule collection of tasty, colourful desserts and drinks. From simple ideas with minimal effort to some that require a bit more work, to classic desserts with a special ‘moon’ twist. All products I used are available from Brakes. I hope you like the recipes as much as I enjoyed creating them. Enjoy! Colin.”

Colin Salmon, Brakes Development Chef



THE TEAM



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Favourite flavour:
Passionfruit & Mango



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KEY

- Vegetarian
- Vegan
- Soya
- Eggs
- Crustaceans
- Gluten-Free
- Recyclable
- Other Nuts*
- Milk
- Celery
- Compostable
- FSC certified
- Peanuts
- Sesame
- Sulphites
- Wheat, Oats

*Hazelnuts, Pecans, Almonds, Cashews, Walnuts, Brazil Nuts, Pistachios, Macadamias.

DIFFICULTY

- Easy
- Medium
- Difficult



HEY, DREAMBOAT

DIFFICULTY 

CODE INGREDIENTS

A130988	Baileys Original Irish Cream Liqueur
F3224	Mövenpick Vanilla Dream Ice Cream
A112454	DaVinci Gourmet Chocolate Sauce
A134095	Starbucks Doubles Hot Espresso Iced Coffee
F134731	Little Moons Vegan Chocolate Hazelnut Ice Cream Mochi
A18502	Brakes UHT Aerosol Cream

METHOD

Blend the ice cream, Baileys and coffee together.
Pour into serving glass.
Top with whipped cream, the Little Moon and chocolate sauce.

CONTAINS



MAY CONTAIN





THE FREAK OF THE WEEK

DIFFICULTY ○ ○

CODE INGREDIENTS

- A133542 Lotus Biscoff Smooth Spread
- A18019 Lotus Mini Pack Caramelised Biscuits
- A185762 Lotus Biscoff Sauce
- A185763 Lotus Biscoff Crumb
- F130472 Little Moons Salted Caramel Ice Cream Mochi
- F136145 Ice Club Ice Cubes
- F32200 Brakes Vanilla Dairy Ice Cream with pods
- A134700 DaVinci White Belgian Chocolate Sauce

METHOD

Blend the ice cream, Lotus Biscoff spread, and ice cubes together in a blender.
Place a scoop of ice cream on top.
Then, arrange the Little Moon and Lotus biscuit on top.
Drizzle with the sauces and Lotus Biscoff crumb.

CONTAINS



MAY CONTAIN



TOTAL PASSIONISTA

DIFFICULTY ○○○

CODE INGREDIENTS

C12058	Passionfruit
C114218	Lemons
A16392	Brakes 18 British Free Range Fresh Medium Eggs
A130900	Grey Goose Vodka
A350098	Tate & Lyle Caster Sugar
A88423	Passionfruit Decorating Coulis
A100244	The Juice Apple Juice
F130497	Little Moons Vegan Passionfruit & Mango Soft Mochi and Gelato Ice Cream

CONTAINS



MAY CONTAIN



METHOD

Scoop the flesh from four of the passion fruit halves into a cocktail shaker. Add the lemon juice, egg white, spirit and syrup and shake vigorously until frothy. Add the ice, then shake again until the outside of the shaker feels cold. Double strain into martini glasses. Top up the martinis with the juice and garnish with the Little Moons and coulis. Please note: there is also a pre-mixed option available.





COOLER THAN YOU

DIFFICULTY 

CODE INGREDIENTS

A135417	Soho Street Strawberry Daiquiri
F136160	Ice Club Crushed Ice
F146024	Little Moons Mochi Refreshos Very Berry Sorbet
C113882	Fresh Mint

CONTAINS



MAY CONTAIN



METHOD

Place Daiquiri mix into an ice-filled cocktail shaker and shake well.
If you don't have a cocktail shaker, a mason jar, or anything with a tight lid will work.
Pour into a chilled martini glass, then garnish with Little Moon and mint.





MIDNIGHT CAFÉ

DIFFICULTY ○○○

CODE INGREDIENTS

- | | |
|---------|---|
| A350098 | Tate & Lyle Caster Sugar |
| A87634 | Cafedirect Fairtrade Original Espresso Beans |
| A4515 | Brakes Full Cream Sweetened Condensed Milk |
| F134731 | Little Moons Vegan Chocolate Hazelnut Ice Cream Mochi |
| A89938 | Brakes Arriba Cocoa Powder |
| A130994 | Macphie O.T.T Salted Caramel Dessert Topping |
| A130900 | Grey Goose Vodka |

METHOD

Definitely use freshly pulled shots of espresso if it's available!
Place all ingredients in an ice-filled cocktail shaker and shake well.
If you don't have a cocktail shaker, a mason jar, or anything with a tight lid will work.
Pour into a chilled martini glass.
Garnish with Little Moon, cocoa and caramel sauce.
Please note: there is also a pre-mixed option available.

CONTAINS



MAY CONTAIN





WE GYOZA TOGETHER

DIFFICULTY ○ ○

CODE INGREDIENTS

- F146023 Little Moons Iced Latte Coffee Mochi Ice Cream
- F121773 Apple Gyoza
- A16295 Brakes Crème Anglaise
- A33581 Brakes Ground Cassia Cinnamon
- A130994 Macphie O.T.T Salted Caramel Dessert Topping
- A106066 Tate & Lyle Fairtrade Icing Sugar

METHOD

Deep fry the apple gyozas.
Warm the crème anglaise with cinnamon.
Serve as shown in photograph; drizzled with caramel sauce,
Little Moon and dusted with icing sugar.

CONTAINS



MAY CONTAIN





SNOW PLACE LIKE HOME

DIFFICULTY ○○○

CODE INGREDIENTS

- | | |
|---------|--|
| F4200 | Brakes Essentials Lemon Sponge Pudding |
| A22398 | Hartley's Best Raspberry Jam |
| F130479 | Little Moons Honey Roasted Pistachio Soft Mochi & Gelato Ice Cream |
| A16392 | Brakes 18 British Free Range Fresh Medium Eggs |
| A350098 | Tate & Lyle Caster Sugar |
| A119391 | Andros Strawberry Fruit Coulis |

CONTAINS



MAY CONTAIN



METHOD

Whisk the egg whites using a stand mixer with a whisk attachment, or electric beaters in a large bowl, until they form stiff peaks.

Put the sugar into a small pan with 4 tbsp of water and put over a low-medium heat, swirling the pan gently until the sugar is dissolved.

Turn up the heat and simmer until it reads 120°C on a sugar thermometer.

Remove the syrup from the heat and turn on the whisk. Slowly and steadily pour the hot syrup into the bowl, avoiding pouring directly onto the beaters.

Turn the bowl, if using electric beaters, to ensure all of the egg white is incorporated with the syrup. Once all of the syrup has been incorporated, continue to whisk the mixture for 2-3 minutes until thick and shiny.





MONKEYING AROUND

DIFFICULTY ○○○

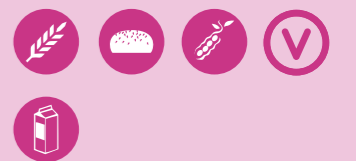
CODE INGREDIENTS

C10354	Bananas
A9711	Brakes Self Raising Flour
A5946	Brakes Cornflour
A35005	Brakes Sesame Seeds
A130994	Macphie O.T.T Salted Caramel Dessert Topping
F130477	Little Moons Coconut Ice Cream Mochi

METHOD

To make the batter, whisk together the self-raising flour and cornflour, then add the water and mix until smooth. Stir in 1 tsp of vegetable oil. Fill a wok or deep-fryer one-third full of vegetable oil and heat to 190°C. Toss the banana slices in the extra cornflour to lightly coat. Using a bamboo skewer, dip each banana slice in the batter. Cook in the hot oil, in batches, until golden and crisp. Drain on paper towel. Place the banana on serving plate drizzle with sauce then sprinkle with black and white sesame seeds. Serve with Little Moons.

CONTAINS



MAY CONTAIN





COOKIE MONSTER

DIFFICULTY 

CODE INGREDIENTS

F134731	Little Moons Hazelnut and Chocolate Ice Cream Mochi
F34341	La Boulangerie Double Chocolate Cookie Pucks
A112454	DaVinci Gourmet Chocolate Sauce
A10678	Freshers Fat Reduced Cocoa Powder

METHOD

Cook the cookies according to instructions on the packaging, and allow sufficient time to cool.
Serve with Little Moon sandwiched between two of the cookies.
To finish, drizzle with chocolate sauce, and dust with cocoa powder.

CONTAINS



MAY CONTAIN





MESSY ELLIOT

DIFFICULTY 

CODE INGREDIENTS

- | | |
|---------|---|
| A134284 | Flower & White Rainbow Fruit Meringue Kisses |
| F133806 | Little Moons Summer Raspberry Ice Cream Mochi |
| C131293 | Raspberries |
| A119391 | Andros Strawberry Fruit Coulis |
| C70215 | Brakes Fresh Double Cream |
| A5874 | Brakes Flaked Almonds |

METHOD

To prepare, defrost the coulis and toast the almonds. Then, arrange the ingredients on plate. Drizzle with coulis, and the toasted almonds.

CONTAINS



MAY CONTAIN





WHOLE LATTE LOVE

DIFFICULTY

- | CODE | INGREDIENTS |
|---------|---|
| F133504 | Chocolate Brownie with White Chocolate Pieces |
| F134731 | Little Moons Vegan Chocolate Hazelnut Ice Cream Mochi |
| A87634 | Cafédirect Fairtrade Original Espresso Beans |
| A112454 | DaVinci Gourmet Chocolate Sauce |

METHOD
 Make the coffee according to packaging instructions.
 Dress the plate with the chocolate sauce, coffee and brownies.
 Place the mochi on top of the chocolate sauce.

CONTAINS

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MAY CONTAIN

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