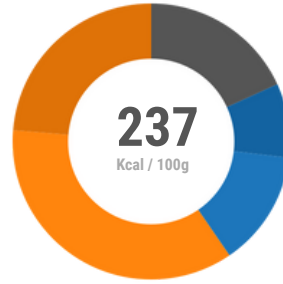




# *Party O'clock*

RECIPE GUIDE

# Angus beef burger sliders



CALORIES:  
**22.3% Carbs**  
**18.2% Protein**  
**59.6% Fat**

Food Labelling...

Serves **1**

CONTAINS:



MAY CONTAIN:

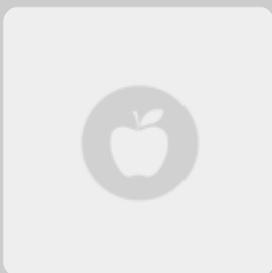


Recipe Ingredients ...

	Quantity:	Description:
<b>135176</b> - 135176 Black Angus Mini Angus Beef Burger.. - BRAKES	<b>43g</b>	
<b>136697</b> - 136697 St Pierre Mini Brioche Buns.. - BRAKES	<b>20g</b>	
106923 Brakes Burger Slices (24 May 2023)..	<b>12.5g</b>	
106286 Heinz Classic Burger Sauce 875ml..	<b>10g</b>	
121409 Bread & Butter Pickles..	<b>10g</b>	
10332 Lettuce Little Gem (19 Oct 2023)..	<b>5g</b>	
10357 Plum Tomatoes (19 Oct 2023)..	<b>10g</b>	

Products / Pack Sizes ...

**1 Serving**



Product code  
 Barcode  
 111g / 263kcal  
 # 1

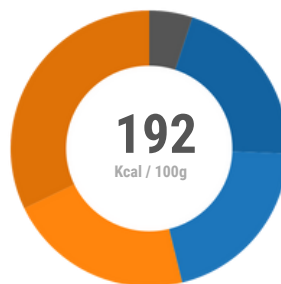
**Preparation:**

- Defrost the burger
- Cut the cheese to diameter of the bun
- Slice the buns in half (widthways)
- Cut and wash the gem lettuce
- Cut the tomato into slices

**Method:**

1. Cook the burger in an oven or over a grill until core temperature is reached.
2. Add the cheese on top, allow to melt.
3. Build the slider burger (as per image) with all the other ingredients being generous with the mayo - skewer to hold before serving.

# Chestnut Panna cotta Shots!



CALORIES:

**41.1%**

Carbs **5.1%**

Protein

**53.8% Fat**

Food Labelling...

Serves **10**

CONTAINS:



MILK

OTHER PROPERTIES:



VEGETARIAN

Recipe Ingredients ...

**87960** - 87960 Macphie Pannacotta Base Mix.. - BRAKES

Quantity:

Description:

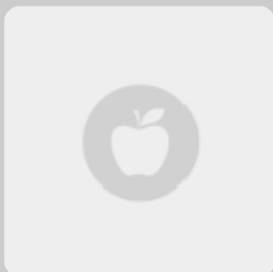
**250g**

130382 Prepared Chestnuts (19 Oct 2023)..

**100g**

Products / Pack Sizes ...

**1 Serving**



Product code



Barcode



35g/

67kcal



# 1

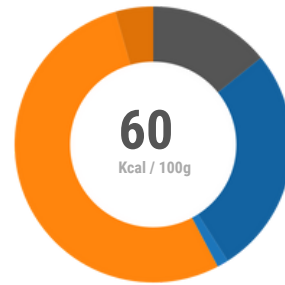
## Preparation:

Chop the chestnuts finely

## Method:

1. Make up the panna cotta mix as per the pack instructions.
2. Add the chestnuts and stir into the mix until smooth.
3. Remove from the heat and pour into shot glasses.
4. Chill in the fridge for at least 4 hours prior to serving.

# Gin and tonic jelly shots with cucumber and smoked nuts



CALORIES:  
**28.1% Carbs**  
**14.2% Protein**  
**57.7% Fat**

Food Labelling...

Serves **6**

#### CONTAINS:



ALMONDS

#### MAY CONTAIN:



OATS, WHEAT,  
BARLEY



HAZELNUTS,  
PECANS,  
CASHEWS,  
WALNUTS,  
BRAZIL NUTS,  
PISTACHIOS,  
MACADAMIAS



PEANUTS



MILK



SOYA

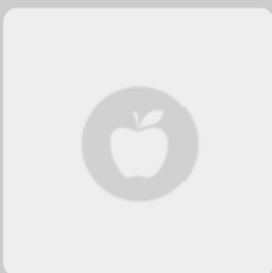


SULPHITES

#### Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
130904 Hendrick's Gin..	25m	
27071 Schweppes Tonic Water Can 150ml..	1	
121549 Dr. Oetker Professional Leaf Gelatine Bronze Grade	225	
1kg.. 10230 Cucumber (19 Oct 2023)..	g	
26229 Snacking Essentials Smoked Almonds..	0.3g	
	50g	
Products / Pack Sizes ...	25g	

#### 1 Serving



Product code



Barcode



54g/

34kcal



# 1

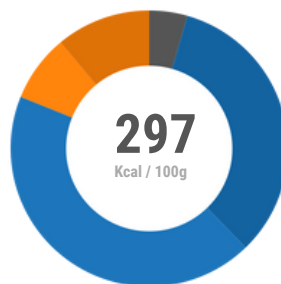
#### Preparation:

Finely dice the cucumber  
 Soak the gelatine in cold water

#### Method:

1. Mix the gin with the tonic and decant into a pan, then over a medium heat bring to a simmer - remove from the heat and whisk in the gelatine.
2. Pass this through a sieve and chill in a fridge until set - finely chop the jelly and add to a piping bag.
3. Pipe into shot glasses , garnish with the diced cucumber and almonds - serve!

# Crispy Christmas pudding fritters with crème fraiche



CALORIES:  
**76.7%**  
 Carbs **4.4%**  
 Protein  
**18.9% Fat**

Food Labelling...

Serves **1**

#### CONTAINS:



WHEAT MILK

#### MAY CONTAIN:



HAZELNUTS,  
 PECANS,  
 ALMONDS,  
 WALNUTS,  
 MACADAMIAS

MUSTARD

SOYA

#### OTHER PROPERTIES:



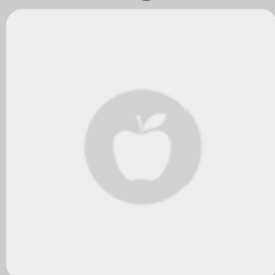
VEGETARIAN

#### Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
1721 - 1721 Matthew Walker Classic Christmas Pudding Loaf.. - BRAKES	50g	0.04x Each
111780 - 111780 Brakes Tempura Batter.. - BRAKES	20g	0.01x Each
33710 - 33710 Sysco Classic Ground Mixed Spice.. - BRAKES	2g	0x Each
27699 - 27699 Green Valley Dairy Crème Fraîche.. - BRAKES	15g	0.01x Each

#### Products / Pack Sizes ...

1 Serving



Product code  
 Barcode  
 87g/ 265kcal  
 # 1

#### Preparation:

Cut the loaf into bite size chunks

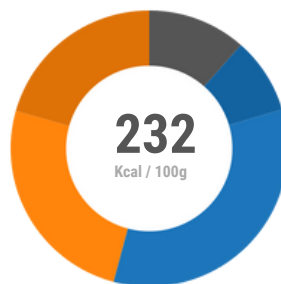
#### Method:

1. Whisk together the tempura mix with some ice cold water until a batter consistency is reached, then stir in the mixed spice.
2. Coat the Christmas chunks in the batter and deep fry at 180oC until crisp and golden - drain onto a papered tray.
3. Serve alongside the crème fraiche - dust with cinnamon to finish!

NB. this is a great way to use up any leftover Christmas pudding from the festive period.

# Mini bangers and mash

U / 9304679



CALORIES:

**42.6% Carbs**

**11.5% Protein**

**45.9% Fat**

Food Labelling...

Serves **6**

#### CONTAINS:



WHEAT



MILK



MUSTARD



SULPHITES

#### MAY CONTAIN:



HAZELNUTS,  
PECANS,  
ALMONDS,  
CASHEWS,  
WALNUTS,  
BRAZIL NUTS,  
PISTACHIOS,  
MACADAMIAS



EGGS



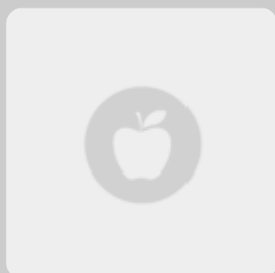
SOYA

#### Recipe Ingredients ...

	Quantity:	Description:
109836 Pidy Mixed Canape Shells..	40g	
3945 Brakes Mashed Potato (24 May 2023)..	60g	
<b>3578</b> - 3578 Brakes Cooked Pork Cocktail Sausages.. - BRAKES	78g	
113880 Premium Large Chives Bunch (19 Oct 2023)..	5g	
86274 Brakes Caramelised Red Onion Chutney..	20g	
126670 French's Yellow Mustard..	5g	

#### Products / Pack Sizes ...

### 1 Serving



Product code



Barcode



34.7g / 82kcal



# 1

#### Preparation:

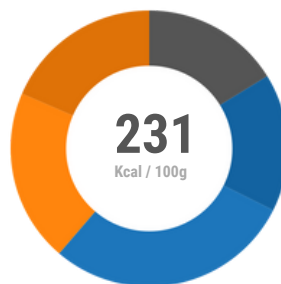
Defrost the sausages and put onto a lightly oiled baking tray  
Chop the chives

#### Method:

1. Place the sausages into a hot oven and reheat until core temperature is reached.
1. Spoon the chutney into the canape cases.
2. Heat the mash and place into a piping bag, pipe on top of the chutney.
3. Add the sausages
4. Garnish with chives, crispy onions and a drizzle of the mustard - serve!

# Maple glazed ham hock and pea tartlets

U / 9304667



CALORIES:

**45% Carbs**

**16.2% Protein**

**38.7% Fat**

Food Labelling...

Serves **6**

CONTAINS:



WHEAT



MILK

MAY CONTAIN:



HAZELNUTS,  
PECANS,  
ALMONDS,  
CASHEWS,  
WALNUTS,  
BRAZIL NUTS,  
PISTACHIOS,  
MACADAMIAS



EGGS



SOYA

Recipe Ingredients ...

**109836** - 109836 Pidy Mixed Canape Shells.. - BRAKES

Quantity:

Description:

**40g**

6.08x Each

110768 Sysco Classic Pulled Ham Hock..

**40g**

100535 Brakes Pure Canadian Maple Syrup..

**20g**

134195 Pinguin Pea Puree..

**40g**

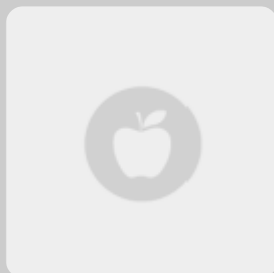
113881 Herb Bunched Flat Leaf Parsley (19 Oct 2023)..

**5g**

0.05x Each

Products / Pack Sizes ...

**1 Serving**



Product code



Barcode



24.2g / 57kcal



# 1

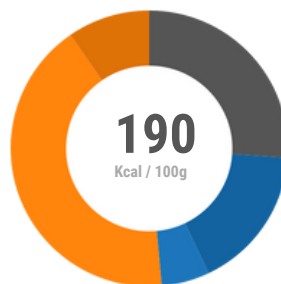
## Preparation:

Defrost the ham hock  
Defrost the pea puree  
Finely chop the parsley

## Method:

1. In a pan over a high heat bring the maple syrup to a boil - then stir in the ham hock and caramelise.
2. Place the pea puree into a piping bag, secure tightly and warm up in a microwave.
3. Pipe the pea puree into the base of the shells and place the crispy glazed ham on top.
4. Finally garnish with the chopped parsley - serve!

# Soy and maple glazed salmon kebabs with seaweed salad



CALORIES:

**22.5% Carbs**

**26.1% Protein**

**51.4% Fat**

Food Labelling...

Serves **6**

#### CONTAINS:



WHEAT



FISH



SESAME



SOYA

#### MAY CONTAIN:



CELERY



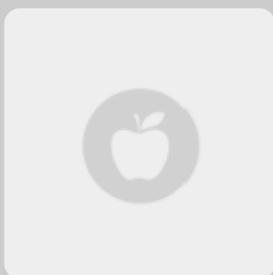
MUSTARD

#### Recipe Ingredients ...

	Quantity:	Description:
3420 M&J Seafood Scottish Salmon Fillet Portions (24 May 2023)..	<b>120g</b>	
<b>124866</b> - 124866 Kikkoman Soy Sauce 1L.. - BRAKES	<b>20g</b>	
<b>100535</b> - 100535 Brakes Pure Canadian Maple Syrup.. - BRAKES	<b>20g</b>	
<b>134618</b> - 134618 Chuka Wakame Sesame Seaweed.. - BRAKES	<b>60g</b>	
<b>131165</b> - 131165 Black Sesame Seeds.. - BRAKES	<b>5g</b>	
<b>35005</b> - 35005 Sysco Classic Sesame Seeds (24 Jul 2023).. - BRAKES	<b>5g</b>	
105597 Micro Coriander BB (19 Oct 2023)..	<b>2g</b>	

#### Products / Pack Sizes ...

### 1 Serving



Product code



Barcode



38.7g / 74kcal



# 1

#### Preparation:

Defrost salmon and cut into 6 portions

Defrost the seaweed

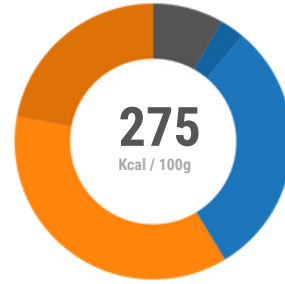
Toast the sesame seeds - mix together

#### Method:

1. Whisk together the soy sauce and maple syrup, pour over the salmon and allow to marinate for at least 2hrs
2. Skewer the salmon onto canape sticks
3. Place on a papered tray and cook in an oven at 250oC for 3 mins.
4. Sprinkle over the sesame seeds.
5. Put the seaweed on to a suitable plate, top with the salmon
6. Garnish with the micro coriander - serve!

# Prawn cocktail salad cups

U / 9304721



CALORIES:  
**33.1%**  
 Carbs **8.2%**  
 Protein  
**58.7%** Fat

Food Labelling...

Serves **6**

#### CONTAINS:



WHEAT



EGGS



CRUSTACEANS

#### MAY CONTAIN:



BARLEY



HAZELNUTS,  
 PECANS,  
 ALMONDS,  
 CASHEWS,  
 WALNUTS,  
 BRAZIL NUTS,  
 PISTACHIOS,  
 MACADAMIAS



MILK



FISH



CELERY



MUSTARD



SESAME



SOYA



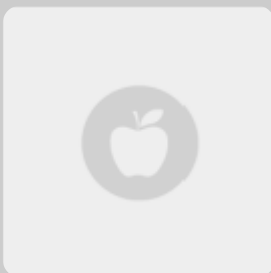
SULPHITES

#### Recipe Ingredients ...

	Quantity:	Description:
<b>109836</b> - 109836 Pidy Mixed Canape Shells.. - BRAKES	<b>40g</b>	<b>6.08x</b>
<b>70172</b> - 70172 Prawn Marie-Rose Savoury Filling.. - BRAKES 117480 Guacamole (13 Jul 2023)..	<b>40g</b>	<b>Each</b>
74831 Mixed Micro-Greens (19 Oct 2023)..	<b>30g</b>	<b>0.04x</b>
<b>134544</b> - 134544 Kuhne Crispy Fried Onions.. - BRAKES	<b>5g</b>	<b>Each</b>
	<b>5g</b>	<b>0.01x Each</b>

#### Products / Pack Sizes ...

### 1 Serving



Product code



Barcode



20g/

56kcal



# 1

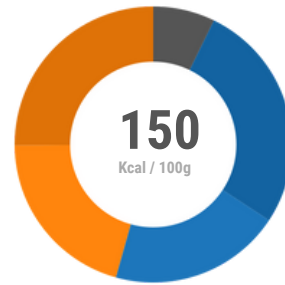
### Preparation:

Defrost the guacamole

### Method:

1. Spoon the prawn mix into the cups and top with a little guacamole.
2. Garnish with the micro cress and crispy onion - serve!

# Pornstar martini passion fruit tarts



CALORIES:  
**47.1%**  
 Carbs **7.2%**  
 Protein  
**45.7%** Fat

Food Labelling...

Serves **6**

#### CONTAINS:



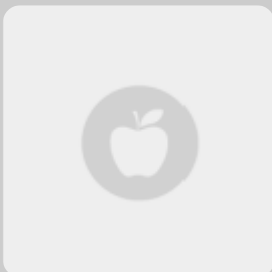
#### MAY CONTAIN:



#### Recipe Ingredients ...

	Quantity:	Description:
127304 Brakes Mini Passion Fruit Tart..	<b>130</b>	
<b>135415</b> - 135415 Soho Street Pornstar Martini.. -	<b>g</b>	<b>0.6x</b> Each
BRAKES <b>12058</b> - 12058 Passion Fruit.. - BRAKES	<b>60g</b>	<b>3.08x</b>
	<b>120</b>	<b>Each</b>
Products / Pack Sizes ...	<b>g</b>	

#### 1 Serving



Product code  
 Barcode  
 52g/ 79kcal  
 # 1

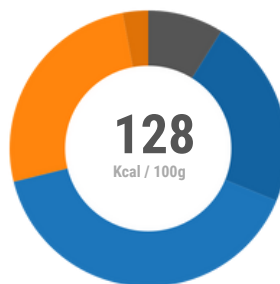
#### Preparation:

Defrost the passion fruit tarts

#### Method:

1. Cut the passion fruits in half retaining the skin cups.
2. Mix the seeds with the martini and spoon back into the skin cups.
3. Place on top of the passion fruit tarts - serve!

# Poached cherry cups with brandy sauce



CALORIES:  
**62.3%**  
Carbs **8.8%**  
Protein  
**28.9% Fat**

Food Labelling...

Serves **6**

CONTAINS:



WHEAT



SOYA

MAY CONTAIN:



EGGS



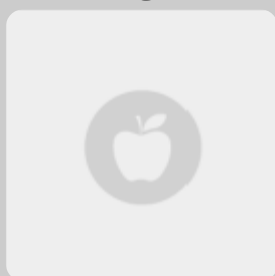
MILK

Recipe Ingredients ...

	Quantity:	Description:
<b>84677</b> - 84677 Canapé Cup - Neutral.. - BRAKES	<b>25g</b>	
<b>129777</b> - 129777 Alpro Dairy Free Custard.. - BRAKES	<b>50g</b>	
<b>130934</b> - 130934 Hennessy Very Special Cognac 70cl.. - BRAKES 33327 Greens Pitted Morello Cherries..	<b>20ml</b>	
<b>132721</b> - 132721 Chia Seeds.. - BRAKES	<b>40g</b>	
	<b>1g</b>	

Products / Pack Sizes ...

1 Serving



Product code



Barcode



22.7g /

30kcal



# 1

## Preparation:

Defrost the cherries

## Method:

1. In a pan over a high heat add half the cognac and flambe - then whisk in the custard.
2. In another pan heat the cherries with the rest of the cognac.
3. Spoon the cherries into the shells, followed by the custard and finally garnish with the chia seeds - serve immediately!