

WINTER 2021

DELICIOUS

Take your menu to the next level with our delicious recipes.

ADD A LITTLE
CHRISTMAS
magic




BALLYMALOE
AN IRISH FAMILY FOOD COMPANY
FOODSERVICE



ADD A LITTLE CHRISTMAS *magic*

Season's greetings from all at Ballymaloe Foods as the countdown to Christmas continues. Hopefully, the autumn has seen growth for your business and you are now looking at changing up your menus for the festive season.

Our Development Chef, Tracie has been busy in the Ballymaloe Foods kitchen and has created a range of dishes that exude decadence and Christmas cheer, combined with the full range of seasonal flavours available.

From Baked Rosemary Wicklow Bán Brie with Ballymaloe Cranberry Sauce to a twist on a Turkey Salad with Ballymaloe Tarragon Mayo, and a Vegan Butternut Squash Pie, there's something to suit for on-site fine dining and take-away alike.

As always, we are using locally-sourced, Irish ingredients and seasonal produce. We hope our products will add a little Christmas magic to your dishes this winter.

Please don't hesitate to contact us if you'd like any of the full recipes: you can email donnacha@ballymaloefoods.ie

May we take this opportunity to thank you for your continued support of Ballymaloe Foods, and to wish you & your business a prosperous Christmas and a peaceful New Year.

The Ballymaloe Foods Team



Baked Rosemary Wicklow Bán Brie

INGREDIENTS:

- 250g Wicklow Bán Brie
- 80g Ballymaloe Cranberry Sauce
- 30g clementine juice
- 4 fresh sprigs of rosemary
- 50g whole almonds (roughly chopped & toasted) (optional)
- To garnish: A selection of crackers



Made using:
Ballymaloe Cranberry Sauce
3kg and mini jar


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Cranberry Party Palmiers

INGREDIENTS:

For the Pastry:

- 320g ready-rolled puff-pastry sheet
- 100g Camembert cheese or blue cheese (fridge-cold & finely grated)
- 175g Ballymaloe Cranberry Sauce
- 25g Parmesan (finely grated)
- Large handful of fresh thyme leaves
- 1 free-range egg (beaten)
- Balsamic vinegar
- Sea salt & finely-ground black pepper
- Fresh cranberries (optional)
- 50g walnuts (optional)



Made using:
Ballymaloe Cranberry Sauce
3kg and mini jar


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→ Festive Stack ←

INGREDIENTS:

- 3 slices bread (toasted)
- 75g Ballymaloe Original Relish
- 30g Swiss cheese / Gruyere (sliced)
- 30g mature Cheddar (grated/sliced)
- 50g ham (sliced)
- 50g turkey (sliced)
- 15g butter (room temperature)
- Pinch of rosemary-infused sea salt

Made using:

Ballymaloe Original Relish

5kg, 3kg, 1.35kg, 35g mini jar and 27g dip pots.



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VG

Vegan

Vegan Butternut Squash Pie

INGREDIENTS:

For the Pastry:

- 50g olive oil
- 90g coconut oil
- 170ml water
- 500g plain flour

For the Filling:

- 75g Ballymaloe Cranberry Sauce
- 200g Brussels sprouts (peeled & tailed with base crossed)
- 140g mushrooms
- 1 tbsp olive oil
- 450g butternut squash (diced)
- 35g pistachios
- 35g cranberries (dried)
- 35g whole walnuts

For the Stuffing:

- 60g sourdough crumbs
- ½ onion (finely-chopped)
- 1 sprig of rosemary (de-stalk & finely chop leaves)
- 25g olive oil
- Tin: 7" springform – 2.5" high



Made using:
Ballymaloe Cranberry Sauce
3kg and mini jar

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Turkey Salad with Tarragon Mayo

INGREDIENTS:

- 50g whole almonds
- 300g red grapes (large clusters)
- 1 tbsp olive oil
- 130g bacon lardons
- 50g pomegranate seeds
- 250g turkey (leftover, pulled or sliced)
- 100g mixed leaves (including cos)
- 1 eating apple (diced, skin on and tossed in a drizzle of Ballymaloe French Dressing)
- 1 clementine (peeled & sliced)

For the Tarragon Mayo:

- 90g Ballymaloe Mayo
- 15g tarragon
- 30g natural yoghurt
- Pinch of sea salt



Made using:
Made with Ballymaloe Mayo
2.8ltr and 30g mini jar


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