



FESTIVE FAVOURITES

WITH



MENU IDEAS WORTH RELISHING

No matter the meal—breakfast, lunch, or dinner—our scrumptious Ballymaloe Foods sauces enhance every dish, elevating your meals from good to exceptional.



**GLUTEN
FREE**



**MADE USING
100% NATURAL
INGREDIENTS**



**AWARD
WINNING
SAUCES**



**GENERATIONS
IRISH FAMILY
BUSINESS**



FULL BREAKFAST PLATE WITH BALLYMALOE RELISH



GIVE YOUR CUSTOMERS A FESTIVE START TO THE DAY WITH A HOMELY FULL IRISH BREAKFAST. WHETHER IT'S FUEL FOR CHRISTMAS SHOPPING OR A LAZY BREAKFAST CATCHING UP WITH FRIENDS AND FAMILY, BALLYMALOE RELISH IS IDEAL FOR ENJOYING WITH SAUSAGES, PUDDING AND RASHERS!

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SERVES: 1
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INGREDIENTS:

- Bacon rashers
- Sausages (pork, chicken, turkey, vegetarian or vegan)
- Free-range eggs
- Black and/or white pudding
- Tomatoes
- Sugar
- Butter
- Salt & pepper
- Ballymaloe Relish

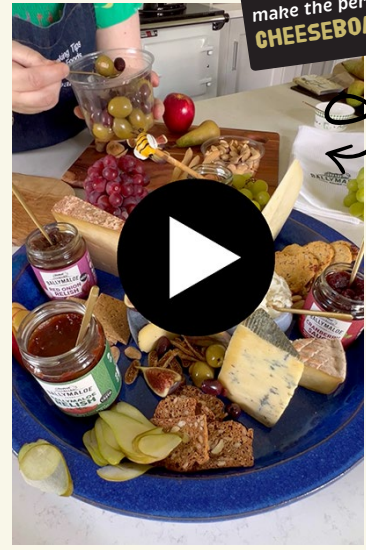


THE PERFECT CHEESEBOARD



ADD YOUR FAVOURITE CHEESE, MEATS, FRUIT AND NUTS TO A BOARD AND SERVE UP. ENJOY NIBBLING ON DIFFERENT TEXTURES AND FLAVOURS ON THOSE COSY WINTER NIGHTS IN.

Learn how to make the perfect CHEESEBOARD



THE SMOKY GUBBEEN CHORIZO & CHEDDAR BURGER, WITH BALLYMALOE RELISH



BALLYMALOE RELISH FOR A DELIGHTFUL BLEND OF SWEET AND TANGY FLAVOURS. **RED ONION RELISH** DELIVERS A RICH TASTE WITH ITS CARAMELIZED ONIONS. FOR A SPICIER KICK, CONSIDER **BALLYMALOE PEPPER** OR **FIERY RELISH** FOR AN EXTRA BURST OF HEAT!

.....
SERVES: 1
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INGREDIENTS:

- 1 brioche bun
- 35g Gubbeen chorizo (finely-chopped)
- 50g minced pork
- ½ tsp garlic salt
- ½ tsp onion salt
- 1 egg (beaten)
- 40g smoked Gubbeen cheddar (sliced)
- 2 baby gem lettuce leaves
- 2 tomato slices (seasoned)
- Thinly-sliced red onion
- Olive oil
- Mayo
- Your choice of Ballymaloe Relish

CLICK HERE FOR THE FULL RECIPE



CHRISTMAS SOURDOUGH STACK WITH BALLYMALOE CRANBERRY SAUCE



CRAZY FOR CRANBERRIES

Ballymaloe Cranberry Sauce is as natural as it can be, cooked slowly in small batches. We use whole cranberries and employ a slow-cook method to get the deep flavour the sauce has become known for. Perfect with roast turkey or chicken, it's also great with cheese and in sandwiches.

**CLICK HERE FOR
SANDWICH INSPO**



**AS NATURAL
AS IT GETS**



PANCAKES WITH BATTER DIPPED BACON & CANDIED CINNAMON WALNUTS & BALLYMALOE CRANBERRY SAUCE

INGREDIENTS:

- 12 slices streaky bacon
- 4 tbsp clarified butter
- 8 floz lightly whipped cream
- Ballymaloe Cranberry Sauce (blended to create a smooth sauce)

Ingredients for the pancake batter:

- 100g self-raising flour
- 1 tsp baking powder
- 25g caster sugar
- 1 egg
- 125ml milk
- Olive oil
- Salt

Candied nuts:

- 200g halved walnuts
- 100g granulated sugar
- 1 tbsp refined sunflower oil

Spice mix:

(not essential but adds lovely layers of flavour!)

- $\frac{1}{4}$ tsp salt
- $\frac{1}{4}$ tsp cinnamon
- $\frac{1}{8}$ tsp mixed spice
- $\frac{1}{4}$ tsp crushed sea salt



METHOD

How to make clarified butter:

- Melt 225g of butter gently in a saucepan or in a Pyrex measuring jug in the oven at 150°C. Allow to stand for a few minutes, then spoon the crusty white layer of salt particles off the top of the melted butter. Underneath this crust there is clear liquid butter, which is called clarified butter. The milky liquid at the bottom can be discarded, or used in a white sauce or in brown soda bread.
- Clarified butter is excellent to withstand a higher temperature because the salt and milk particles are removed. It will keep fresh, covered in a fridge for several weeks.

METHOD

1. Preheat your grill. Place the streaky bacon on a wire rack and sit on a tinfoil lined baking tray. Grill the streaky bacon until nicely golden and flip to fully cook and crisp through on the other side. Set aside.
2. To make your pancake batter, sieve the flour & baking powder into a bowl, then add the sugar & salt and stir to mix.
3. Make a well in the centre of your dry mixture. Crack in the egg and whisk - gradually drawing in the flour from the edge. Add the milk gradually, whisking all the time, to form a smooth batter.
4. Pop your clarified butter into a frying pan and wait for it to sizzle.
5. Dip each whole slice of streaky bacon into the batter and pop into the pan, keeping them well apart so that they don't stick together.
6. Cook for 2-3 minutes, until the rashers are golden underneath and the batter is firm and cooked through, then carefully flip them over and cook on the other side for a minute or two, until golden on both sides.
7. Serve on a warm plate with a generous serving of blended Ballymaloe Cranberry Sauce and a sprinkle of crushed & candied cinnamon walnuts.



BREAKFAST PIE WITH SOURDOUGH CRUMBLE AND BALLYMALOE IRISH STOUT SAUCE

SERVES: 4

INGREDIENTS:

For the breakfast pie:

- 1 sheet of ready-rolled frozen puff pastry, thawed
- 1 egg, beaten (use as egg wash)
- 80g sour cream
- 70g grated Gruyère cheese
- 2 slices of black pudding, cooked and crumbled
- A few sprigs of fresh thyme
- 4 slices of streaky bacon, cooked
- 4 large eggs
- Salt and freshly ground black pepper
- Ballymaloe Irish Stout Sauce to serve

For the sourdough crumble:

- 1-2 slices of stale sourdough bread
- Olive oil, to drizzle

CLICK HERE FOR
THE FULL RECIPE



THE STORY OF BALLYMALOE FOODS



1964 WHERE IT STARTED

Myrtle and Ivan Allen opened the doors of their home, Ballymaloe House, as a restaurant. The house then became a country hotel, taking in guests from around the world.



1975 A MICHELIN STAR

A self-taught cook, Myrtle Allen was the first woman in Ireland to win a Michelin Star for her simple cooking using the best of natural ingredients sourced from neighbouring farms and producers.



1983 THE COOKERY SCHOOL

The business expanded and the family opened an internationally-renowned Cookery School, delivering a first class culinary education to some of the most famous chefs in Ireland.



1990 BALLYMALOE FOODS

Yasmin, Myrtle's third daughter saw the love and adoration guests of the restaurants had for their tomato relish. She decided to start a business of her own in 1990 producing it for sale locally.



2020 THE NO.1 RELISH BRAND

We have been making Ballymaloe Relish for over 30 years, using the original recipe of tomatoes, vinegar, sultanas and a secret blend of spices. We are the number 1 relish brand in Ireland and are now exporting our artisanal award-winning sauces to over 10 different countries.



TODAY OUR PROMISE

We are committed to producing great tasting, high quality sauces through careful ingredient selection and cooking in gentle, traditional methods. We always avoid adding artificial additives or preservatives to our products.



A RANGE WORTH RELISHING



Mini Jar Range: Ballymaloe Relish, Pepper Relish, Mint Jelly, Irish Stout Sauce, Cranberry Sauce, Mayonnaise.



Deli Bottle Range 960ml: Smooth Ballymaloe Relish, Smooth Pepper Relish, Irish Stout Sauce, Smooth Fiery Relish and Vintage Burger Sauce.



Tropical Mango 1.25kg



Red Onion Relish 1.3kg



2.75-3kg Pail Range: Ballymaloe Relish, Pepper Relish & Cranberry Sauce



Ballymaloe Relish 5kg



Irish Beetroot 2.8kg



Italian Tomato Pasta Sauce 10L



Hidden Veggies Pasta Sauce 10L





For foodservice sales and queries, please contact Sean Moriarty
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MORE INFORMATION**

