



## OUR EXPORT RANGE

# THE STORY OF BALLYMALOE FOODS



Rosaleen, Yasmin and Maxine Hyde.



## 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.

## BALLYMALOE RELISH

Ballymaloe Relish is a chunky sauce made with sweet pickled tomatoes and a secret blend of spices.

It can be used hot or cold, as an ingredient or as a condiment on the side of the plate.

Once tried, you'll want to use it on everything and never use Ketchup again!

### PERFECT FOR:

- Gourmet Burgers
- Sandwiches & Wraps
- Eggs & Breakfast dishes
- Grilled meats & BBQ
- Cheese



## IRISH STOUT SAUCE

Ballymaloe Irish Stout Sauce is made with Dungarvan Stout Beer and a blend of spices for a distinctive and indulgent alternative to traditional BBQ sauces.

- Goes nicely with: Steaks and grilled meats, beef burgers, hot sandwiches with beef or chicken and roasted vegetables.
- It can be used as a glaze towards the end of cooking of meats or to caramelise onions!



3RD GENERATION IRISH FAMILY BUSINESS



SECRET FAMILY RECIPE SINCE 1954

# OUR EXPORT RANGE



Ballymaloe Relish

Weight: 210g Jar | Units per case: 8



Pepper Relish

Weight: 195g Jar | Units per case: 8



Ballymaloe Relish, Pepper Relish, Irish Stout Sauce

Weight: 375g Squeezy | Units per case: 12

## ROASTING SAUCES



Cranberry Sauce

Weight: 210g | Units per case: 12



Mint Jelly

Weight: 220g | Units per case: 12

FOR MORE INFORMATION ON  
OUR FULL PRODUCT RANGES  
VISIT OUR WEBSITE.



Ballymaloe Relish

Weight: 5kg | Units per case: 1



Ballymaloe Relish

Weight: 3kg | Units per case: 1



Pepper Relish

Weight: 2.75kg | Units per case: 1



Cranberry Sauce

Weight: 3kg | Units per case: 1



Red Onion Relish

Weight: 1.3kg | Units per case: 4



Tropical Mango Relish

Weight: 1.25kg | Units per case: 4



Red Root Relish

Weight: 1.2kg | Units per case: 4



Ballymaloe Relish (Smooth)

Weight: 960ml | Units per case: 6



Pepper Relish

Weight: 960ml | Units per case: 6



Fiery Relish

Weight: 960ml | Units per case: 6



Irish Stout Sauce

Weight: 960ml | Units per case: 6



Vintage Burger Sauce

Weight: 960ml | Units per case: 6



MADE USING 100% NATURAL PRODUCTS



VEGAN FRIENDLY



GLUTEN FREE



## BURGER SAUCE

We have combined the much-loved taste of Ballymaloe Relish, with a gourmet mayonnaise and mustard and a blend of spices, to bring you our vintage burger sauce that is a cut above the rest.

- Goes nicely with: Gourmet burgers (beef, chicken, or fish), hot dogs, hot sandwiches and bagels.
- Delicious when eaten cold with seafood as a Marie-Rose sauce.



## RED ROOT RELISH

Made using locally grown Cork beetroot, it is an exciting and fresh new product ready to revolutionise your meals!

The scrumptious fresh taste comes from it's high quality ingredients including, caramelized onion and a little jalapeño for a delicious kick. Rich, earthy flavours of the beetroot are complimented with a sweet and spicy finish.

- Add a spoonful to sandwiches and rolls, burgers, tacos, cheeseboards, smoked fish, pâté, tacos, or even just cheese on crackers.



NEW  
PRODUCT



CAREFULLY SELECTED INGREDIENTS



AWARD WINNING SAUCES

# PRODUCT PAIRINGS

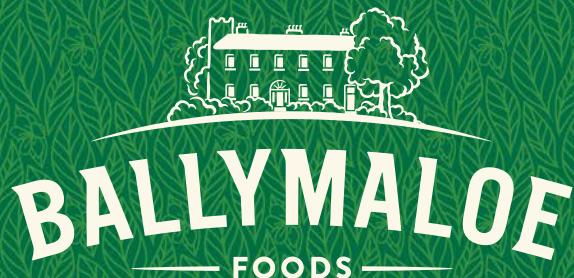


## SERVING SUGGESTIONS

Burgers	Mexican - Tacos & Nachos	Hot Burgers	Beef Burgers	Burgers	Sandwiches	Chicken & Vegan Burgers
Sandwiches	Middle East - Falafel & Pita	Mixed with Mayo	Steaks	Hot Dogs	Burgers	Burgers
Bagels & Toasties	Vegan Burgers	Ingredient to give a kick to any dish	Pulled Meats	Dip for Fries	Cheese	Nachos & Tacos
English Breakfast	Wraps		Philly Steaks	Prawn Cocktail	Platter	Hot Dogs
Charcuterie & Cheese	Mozza Sticks & Tempuras		Chicken Wings			Curries

## BEST FRIEND WITH

Cheese	Avocado	Beef	Beef	Ham & Pork
Eggs	Peppers	Pastrami	Chicken	Sausages
Charcuterie	Halloumi	Onions	Seafood	Chicken
Fries	Beans	Grilled Veggies		Shrimps



Feel free to contact us with any questions you may have  
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