



PREMIER  
FOODS

MOTHER'S DAY



aah!  
**BISTO**

& EASTER GUIDE

**INSPIRATION, TIPS AND RECIPES**

**TO HELP PUBLICANS AND PUB CHEFS MAXIMISE  
MOTHER'S DAY AND EASTER OPPORTUNITY**





# BUILDING BETTER BUSINESS TOGETHER

## INSPIRATION FOR MOTHER'S DAY AND EASTER SUCCESS

This Mother's Day and Easter Guide is packed with menu inspiration and operational ideas to help publicans maximise the big opportunity these key Spring occasions offer.

Mother's Day remains one of the most profitable calendar days for pubs and with Brits spending around £960 million\* over the Easter period, this also continues to be a key trading time well worth focusing on.

From Mother's Day and Easter Sunday roasts to profit driving events and activities across these celebratory weekends, with the right food and drink menus and spot-on service to give an excellent overall experience, your pub will be set for success.

Bisto is proud to help support publicans and pub chefs with ideas to help maximise profitability at their businesses during the Spring.

We hope you find this guide helpful.



**Sarah Robb, MCIM**

*Sarah Robb*

**Foodservice marketing manager  
Premier Foods**

[www.premierfoodservice.co.uk](http://www.premierfoodservice.co.uk)

\*www.finder.com Easter Spending Statistics April 2023





## **HARRY KODAGODA,** **CHEF/OPERATOR**

Harry has worked in the pub industry for over 25 years and, since 2019, has been chef/patron of The Cricketers Arms at Rickling Green in rural Essex, which holds an AA rosette.

Harry has been a chef since he was 16, his many awards include, 'Best Fish & Chips', as judged by Tom Kerridge, and 'Development Chef of The Year.'



## **CONTENTS**

- 4 Mother's Day/Easter trading opportunity
- 6 Menu ideas to help maximise Spring sales
- 8 Chef tips for cracking Mother's Day and Easter dishes
- 10 Rave review-worthy gravy tips
- 12 Activity and marketing tips to help drive footfall
- 15 Product overview
- 16 Inspirational recipes for Spring menus from award-winning pub chef/operator Harry Kodagoda
- 28 Where to find further support and inspiration



## **LOUISE WAGSTAFFE,** **CULINARY ADVISOR**

Louise is senior culinary advisor at Premier Foods and has worked in the food industry for more than three decades. In 2021, Louise was named one of 44 Culinary Heroes by the Craft Guild of Chefs for her extraordinary work during the Covid-19 pandemic.



## **JO BRUCE,** **PUB EXPERT**

Jo has over 20 years experience working in the pub industry, including 15 years at pub title The Morning Advertiser as managing editor and food editor. For the past eight years she has had her own hospitality industry consultancy business, working on events such as The Pub Show and as a judge for the GBPA and The Publican Awards.







# PUT A SPRING IN SALES



*"Look to maximise sales across the whole of the Mother's Day and Easter weekends with enticing food and drink specials which make the most out of seasonal and gross profit boosting ingredients."*

*With Mother's Day and Easter weekends in close succession, it's important to make the menus you offer for each occasion distinctive to help attract regulars."*

*Easter is the ideal time to include playful, fun dishes on the menu, so don't be afraid to get creative with delicious and Insta-worthy meals, which customers will be intrigued to try."*

**Harry Kodagoda, Pub Chef/Operator**



*"Roasts are an essential part of Mother's Day and Easter menus so ensure your offer is well executed, as a great experience will help to drive ongoing customer loyalty."*

*Focus on getting every element of your Sunday roast spot on, including gravy, as research<sup>1</sup> shows that 65% of people say gravy quality is a key consideration for returning to a venue."*

*British fusion is a trend that pub operators could look to embrace around their roasts (in addition to the classic roast), to offer exciting twists for customers."*

**Louise Wagstaffe, Culinary Advisor**



*"Research shows that consumers are prioritising spend for treat occasions over everyday visits to pubs/bars and restaurants. Ensure your pub's offer stands out as a place to book for these special dates by offering enticing 'treat' focused menus."*

*Offering value for money remains key, so consider fixed-price menus or a set ticket price for occasions such as 'Dinner and Entertainment' or 'Family Roast and Four Drinks', to help guarantee minimum spend and instil more spending confidence in customers."*

*With customers still wanting experiences, look at what low investment activities you can put on to help add excitement and drive footfall."*

**Jo Bruce, Pub Expert**

1. Premier Foods independent research - Toluna Report, April 2023, 1066 consumers surveyed.

2. CGA by NIQ's Food Insights 23 Report



# OFFER CRACKING VALUE FOR PRICE PAID

Delivering a great value experience remains key to pub operators' ongoing success.

To ensure a positive experience that customers will want to recommend to their friends, pub operators need to ensure they remain fanatical around getting the fundamentals of hospitality right. Doing so will help give your pub the best chance of having a successful start to Spring trading and see customers returning throughout the Summer.

## VALUE IS KEY

**3 OUT OF 4  
CUSTOMERS<sup>1</sup>**

are now more value led than ever.



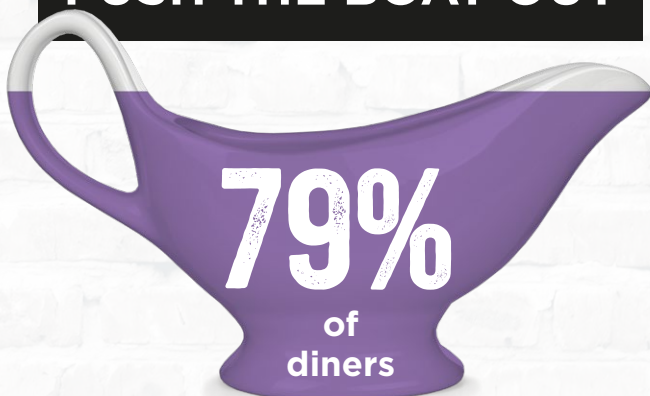
Avoid 'Bill Shock' for consumers by offering fixed price menus<sup>2</sup>.



## LOCKED IN SPEND

Despite over **60%<sup>3</sup>** of consumers in the UK feeling financially worse off in 2023, spend on Mother's Day wasn't compromised, with spending on this occasion seen as an essential.

## PUSH THE BOAT OUT



like to serve/pour their own gravy on their roasts<sup>4</sup>.

## EGG-CELLENT OPPORTUNITY

Consumers in the UK spend around **£960 MILLION<sup>4</sup>** during the Easter period.

1. The Lumina Intelligence Pubs & Bars Market Report 2023.

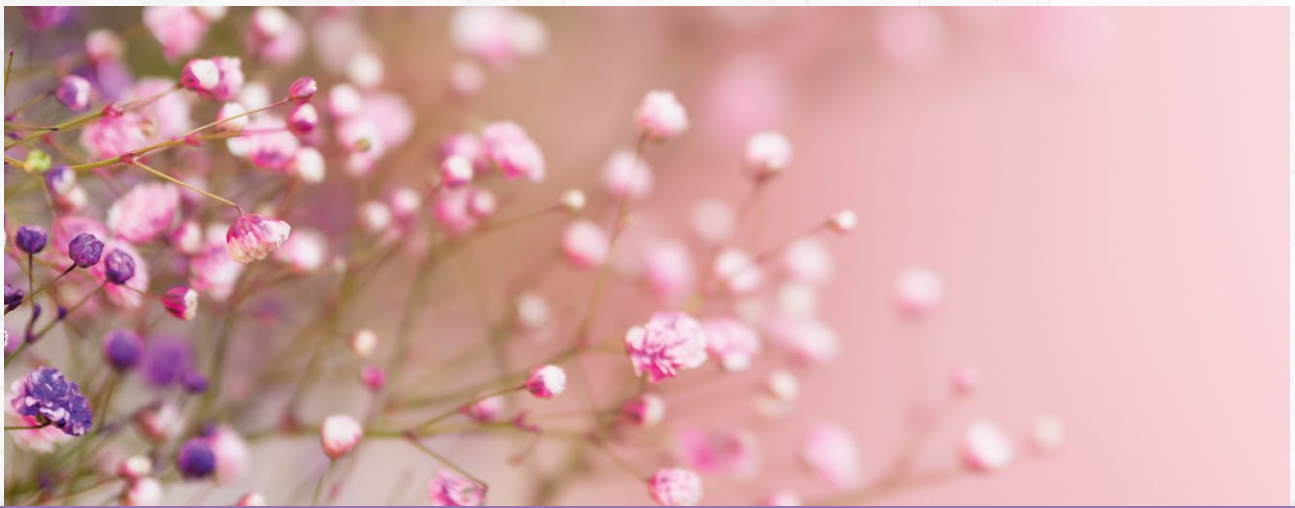
2. IGD, 2023 'The deal with meal deals' Research 2023.

3. GlobalData UK Mother's Day Market Analysis, Trends, Consumer Attitudes, Buying Dynamics and Key Players, 2023 Update.

4. Premier Foods independent research - Toluna Report, April 2023, 1066 consumers surveyed.

5. finder.com Easter Spending Statistics April 2023.





# MOTHER'S DAY/EASTER MENU IDEAS

- Chef Harry recommends freshening up pub classics with seasonal ingredients, such as a herby Spring chicken pie with lemon and tarragon gravy or sausage and spring onion mash with seasonal greens and white wine gravy.
- Offer special Mother's Day and Easter pies, with 'Happy Mother's Day,' 'Happy Easter' or an Easter Egg shape baked on pie lids. Filling ideas include Spring vegetable; chicken and Spring stuffing (use Paxo for ease), Easter lamb, rosemary and garlic or Quorn and mushroom pie. Use Bisto Gravy Granules For Meat (Ve) to help make easy pie fillings. Serve with a jug/boat of piping hot gravy.
- Add interest to Easter roast lamb by serving with a special gravy/sauce. Chef Louise recommends flavours such as wild garlic and rosemary, sweet onion or lemon and honey.

Try this delicious lamb rump dish recipe: <https://www.premierfoodservice.co.uk/recipes/bisto-and-mcdougalls-giant-yorkshire-pudding-with-rump-of-lamb-in-a-fennel-and-olive-sauce/>

- Feature Spring-inspired sandwiches and soups. Filling suggestions include Easter honey glazed roasted ham and fried egg or a roast beef and herby horseradish. Upsell to customers with a side of chips and dipping gravy. Soup ideas include Spring vegetable minestrone. Get the recipe here: <https://www.premierfoodservice.co.uk/recipes/bisto-spring-vegetable-minestrone-soup-with-pistou/>
- Bisto isn't just a great base for making gravy (which chefs can also add their own touches to) but is super useful for making sauce bases. Chef Harry recommends using Bisto Gravy Granules Reduced Salt to make an espagnole sauce with charred leek, honey and garlic to accompany a pork fillet tenderloin wrapped in streaky bacon. He also suggests using Bisto as a base for a tarragon and chive cream sauce to serve with a garlic butter chicken Kiev.
- Mother's Day and Easter weekends are a wonderful time to capture additional morning and afternoon trade. Look at offering a coffee and cake deal. Why not try these delicious muffins. <https://www.premierfoodservice.co.uk/recipes/mcdougalls-hot-cross-muffins/>
- Chef Harry recommends Ambrosia Devon Custard buttercream sponge topped with mini eggs, or for a different pudding idea, an Easter treats sharing platter. You could look to offer this as a fixed price deal for two, including hot drinks.



## SHARING ROASTS



Add theatre to your pub's Sunday roast experience by offering a pre-booked 'Host Your Own Roast' for bigger groups. A guest in the party (who is given a pub branded apron to wear) carves the roast meat/vegan roast at the table and shares out to fellow diners. Trimmings are served family-style in big serving bowls. Enhance the offer with complimentary "bottomless" Yorkshire puddings and gravy jugs for the table.

Another idea for groups is to offer a 'Sunday Roast Social Platter,' with everything for the perfect roast piled together on a big board for guests to serve themselves from.

For an alternative 'Sunday Sharer' why not offer a large roasted chicken with fries and gravy, such as Bisto Southern Style Gravy.

Go all out on the sharing theme and offer a pre-booked sharing menu for groups (particularly if you have private dining areas) with a selection of pre-ordered starters, mains, sides, and puddings to share.

## HIGHLIGHT FOOD HERO MUMS ON MENUS

Celebrate your chefs' family recipes by offering them as 'Just like Mum/Grandma Makes/Made' dishes on your specials over Mother's Day weekend.

Include a photo of the chef and their mum/grandmother who the recipe hails from, in the dish information, featured on a table talker and in social media posts.

If you have chefs from overseas embrace the culinary influences of their home nations too for some impactful mum-inspired specials.

## CHOCOLATE INSPIRATION

Don't just save chocolate for puddings. Add interest to Easter menus by utilising chocolate and cacao to add a depth of flavour to dishes. Ideas include using cacao in a rub for ribs or beef brisket or using dark chocolate in a chilli or steak sauce.

Get the recipe here: <https://www.premierfoodservice.co.uk/recipes/bisto-steak-with-a-chilli-and-dark-chocolate-sauce/>





# CHEF HARRY'S TIPS

## **BURGERS TO GET BUNS ON SEATS**

Feature indulgent specials over the Easter weekend, such as juicy burgers, that customers can enjoy whilst watching sport, or after an Easter walk with the family. Why not offer a succulent 'steak and egg' burger or a finger-licking lamb burger with a Middle Eastern twist, such as spicy shredded lamb with tzatziki and cucumber slice.

At my pub we regularly feature a beef and pork burger, using around 20% pork content, which delivers an amazing flavour.

My top tip for making a great burger is to speak to your butcher about sourcing the best beef mince you can and to ensure the mince has a good level of fat too, so your burgers don't dry out.

Add 'must order' vibes by including a tempting pour over gravy to go with your beef burgers such as beer and onion, maple and bourbon, rum or tequila-infused or try an Honest Burgers' inspired beef and bacon gravy.

Tempt chicken lovers with a chargrilled peri-peri burger with a pot of tasty chicken gravy. Make it easy to prep with Bisto For Poultry Gravy Granules.

Appeal to younger diners over the Easter school holidays with fun, bunny shaped burger patties.

## **LIMITED-EDITION DISHES**

Add buzz by offering a limited-edition dish or dishes for Mother's Day and Easter. Ideas include renaming one of your burgers, pies or a pizza special the 'Mamma Mia!' or a trade-up roast featuring a mix of meats, the 'Mother of All Roasts.'

For Easter consider a 'Scotch Eggs-travaganza Menu,' with a range of innovative fillings on offer, such as sausage, mash and gravy, spicy lamb, or coronation chicken.



## **LOVE LAMB ON EASTER MENUS**

Embrace new season lamb on Easter weekend menus for mouthwatering dishes that customers will be happy to pay a premium price for on this special occasion.

Menu ideas include herb crusted rack of lamb, mint and redcurrant gravy, dauphinoise potato, sprouting broccoli and star anise glazed carrots.

Drive a strong gross profit from cheaper cuts, such as a slow braised shoulder of lamb, which I love as a "tear & share" dish for two with rosemary infused gravy and is a real winner on my pub's menu. For extra yumminess baste the lamb with gravy to create a tasty glaze. See recipe on page 18.

Add a mouth-watering Mediterranean twist to lamb dishes, such as Greek Roast Lamb with lots of wild garlic, lemon juice and olives served with hasselback or herby new potatoes.





## **NOSTALGIC DISHES**

Feature fun dishes for these special occasions, bringing your own food memories to the menu to raise smiles and sales.

A Bakewell trifle has proved a big hit with my pub's customers, which mixes cherry and toasted almonds with vanilla custard.

Other ideas include devilled eggs, 'posh' jelly and ice cream (such as rhubarb jelly with Ambrosia Devon Custard ice cream). You can make jelly a vegan-friendly dessert by using McDougalls' Vegan Society accredited jelly.

Ensure guests leave space for pudding by offering tempting pink prosecco poached rhubarb with custard fritters or Grandma's rhubarb crumble with lashings of custard.

## **VEGGIE DISHES WITH VA-VA-VOOM!**

Ensure you delight all your diners on these special occasions by offering an exciting range of dishes for customers looking for meat-free and plant-based dishes.

Make seasonal ingredients, such as kale, leeks, purple sprouting broccoli, rhubarb, salsify, spinach, swede, wild nettles, wild garlic and Jersey royals, the stars of your dishes. Look to use nettles, in place of spinach in dishes, and add lemon, garlic and herbs to roast potatoes for a Spring feel.

Ideas for tasty dishes to offer include a nostalgia inspired Spring vegetable vol-au-vent with Bisto Southern Style Gravy; wild garlic and nettle risotto and leek, new potato and cheese pie.







# CHEF LOUISE'S TIPS

## GLORIOUS GRAVY IDEAS

- Research<sup>1</sup> shows that 88% of consumers like gravy and 37% are super fans, so ensure your gravy isn't an afterthought for your roasts but is given the care and attention it merits. For ease and consistency use a gravy that can cater for a range of dietary needs, such as vegan-friendly Bisto For Meat Gravy Granules.
- Make Mother's Day by adding a special touch to your gravy, such as white wine or prosecco. Add a premium feel by naming the wine you use in it, such as Rioja gravy.

Add richness to your Bisto gravy by adding meat liquor, roasted smoked bone marrow, balsamic vinegar, soy sauce or miso paste. Another idea for a rich umami flavour is adding salted anchovies. For an Easter twist why not add some cacao.

- Ale/stout is another wonderful gravy addition, and you can add value by naming it in the menu description.
- With 75%<sup>1</sup> of consumers looking for a range of gravies when eating out, look to offer bespoke gravies with starter and sharer dishes, as well as matching with main courses.

Try a beer and onion gravy fondue sharer with delicious dippers such as mini sausages, fries, new potatoes, mini-Yorkshire puddings, meat balls, roasted veg, cheese cubes and fresh bread. You might want to offer this as a limited-time promotion in your bar area, including drinks, for a set price.

- Use seasonal ingredients to add a Spring feel to gravy. Ideas include broad bean and mint and roast lamb with rhubarb and cider gravy. Get the recipe here: <https://www.premierfoodservice.co.uk/recipes/bisto-roast-new-season-lamb-with-rhubarb-and-cider-bisto-gravy/>

Or why not try this chicken recipe using lemon and thyme - <https://www.premierfoodservice.co.uk/recipes/bisto-chicken-with-lemon,-thyme-and-fondant-potatoes/>

- Highlight your pub's sustainability focus to customers by featuring a no-waste gravy. Use ingredients such as leftover mushrooms, tomatoes, herb stalks, leek tops, broccoli and kale stems and celery leaves to super-charge your gravy with added flavour.



## UPSELL WITH EXTRA TRIMMINGS

A simple but effective way of driving extra revenue on these special occasions is by offering add-on sides with roasts, such as pork crackling, cauliflower cheese (name the cheese producer you use in the menu description), pigs in blankets, an extra Yorkshire pudding or a bottomless jug of gravy.

Research shows that 51%<sup>1</sup> of consumers would be prepared to pay extra for bottomless gravy, so opportunity knocks.



## GLOBAL TWISTS ON THE BRITISH ROAST



Roasts are an ideal opportunity for pub caterers to embrace the British fusion trend.

Adding different flavours from cuisines, such as Italian, Indian, and Chinese, to this familiar dish will help excite customers with new flavours in a format they will feel comfortable ordering.

Ideas include an Indian spiced roast chicken with turmeric roast potatoes, onion bhaji Yorkshire pudding and curried gravy or five-spiced Chinese braised pork, with stir-fried seasonal greens and miso gravy.

For a Mediterranean twist, roast your chicken with an apricot jam and wild oregano glaze and serve with a pomegranate and olive garnish and fennel gravy.



# DRIVING MOTHER'S DAY/ EASTER BOOKINGS

Give customers a reason to pick your pub to visit on these special occasions by putting on exciting, but simple to deliver events, activities, and memorable extras.

## ACTIVITY IDEAS

### LET ME ENTERTAIN YOU

Embrace the enduring popularity of musical theatre with fun pre-booked events for Mother's Day weekend, such as an interactive 'Music From The Musicals Night,' with a three-course meal. You could feature dishes inspired by musicals on the menu.

Get a DJ to play key snippets from classic songs from musicals that diners can enjoy a sing-along to. Offer hand-held microphones which can be passed around tables for guests to join in. Feature some fun games, such as an interactive musicals quiz or bingo, as part of the event too.

Offer a 'Power Ballads Brunch' or a 'Mamma Mia' inspired cabaret night, with a singer performing during a Greek-inspired meal, followed by a post-dinner DJ to keep the party going and the drinks sales flowing.

Host a silent disco or comedy night with dinner.

Add a point of difference from your usual Sunday offer, by featuring live jazz music or hiring a table magician or caricaturist to help entertain guests.

Put on an Easter themed quiz or bingo night. Why not include an interactive chocolate tasting, modelling round or fun challenges inspired by TV show Taskmaster.

Organise a treasure hunt/scavenger hunt with a 'Family Feast' menu or an Easter Family Fun Day including breakfast with the Easter Bunny, craft activities, Easter-related film screening and mini disco.

Offer a Good Friday 'Family Fish & Chips and Quiz Night.'

Host an 'Easter Beer & Cider Festival', including chocolate-themed beers, along with easy to serve food such as local pies and gravy, pizza, hot dogs, burgers, and chicken wings with Bisto Southern Style Gravy.

Partner with local creatives, such as florists, to put on activities, such as a Spring wreath making workshop, painting and prosecco night with dinner or a kids' Easter craft workshop.

Engage locals around exercise-related activities too, such as an Easter brunch and dog walk, or Easter walk or bike ride to and from the pub.







## MARKETING IDEAS

- Set-course packages: ensure you are hitting a minimum spend per head and help give customers spending confidence by offering two or three course menus for Mother's Day and Easter Sunday. Chef Harry says: "We have found that by packaging up our Sunday lunches with a set-price per course, it encourages customers to have more courses or spend extra on sides or drinks as they know what their main food is going to cost."
- Charity dish: add interest to dishes and raise money for charity by linking a donation to a female-related charity from every limited-edition dish or cocktail sold over Mother's Day weekend. Or why not make a £1 donation to a charity for every mum that dines with you on this special occasion.

You could also organise an Easter egg collection for your local food bank, children's hospice or care home residents.

- Gift vouchers and hampers: ensure you promote gift vouchers as the perfect Mother's Day gift well in advance of the big day. As well as vouchers for set amounts, offer voucher experiences too, such as 'Four Cocktails' or a 'Sunday Roast for Two.'

Sell hampers featuring products made and stocked at the pub or if your chefs are big on baking offer pre-ordered Easter treat boxes, featuring brownies and cupcakes.

- Easter market: celebrate local businesses and encourage customers to support local by arranging an 'Easter Market' where stall holders can showcase their goods or services. Put on food and drink specials to attract guests in before the event.
- Competition: run a social media competition for families to win a table for lunch on Mother's Day/Easter Sunday. Ideas include asking for 'Mum's Wisdom'. Feature some of the best entries on a 'Mum's Words of Wisdom' board in the pub over Mother's Day weekend and on social media.
- Spin the wheel discount: add fun and drive repeat bookings by giving customers the chance to spin a small wheel that is bought to their table with the bill for the chance to win prizes such as a free treat on their next visit, 10% off your bill or free desserts.



## MEMORABLE TOUCHES

- Extras just for mum: make the mums visiting your pub over Mother's Day weekend feel extra special by giving them exclusive treats. These might include a bunch of daffodils or plant, a glass of prosecco/crémant, a cocktail (including a non-alcoholic option) or homemade treats from the kitchen to take home.
- Special signs: add a special touch by creating personalised reserved signs for Mother's Day tables, such as 'Reserved for Alfie's mum'. Ask for details of any mums in the group on booking.
- Egg-cellent idea: create some Easter magic by organising a visit from the Easter Bunny to distribute complimentary eggs to young diners on Easter Sunday.
- Box-clever: feature a family entertainment box on tables. Include items such as 'Would You Rather?' questions, colouring sheets, packs of cards and word searches.
- Kids' activities: keep kids amused by setting up a craft corner with self-led activities or offer an at table activity such as Spring inspired cookies to decorate.
- Game on: if your pub has board games or garden games then ensure they are prominently displayed/available.
- Bring a record: invest in a record player (useful for ongoing events) and encourage all generations to bring along their favourite songs on vinyl to play during Sunday service.



## OPERATIONAL TIPS

- Ensure you take deposits for special occasions to prevent against no-shows.
- Encourage food pre-ordering for big groups as well as drinks on all bookings, such as arrival cocktails or wine for the table. This will not only help to drive sales but also enable your team to prep as much as possible.
- Offer complimentary bread or nibbles boards for guests to add value to their experience and help buy time for the kitchen team to get starter orders out.
- Create a mothers' inspired play-list for Mother's Day weekend.
- Offer delivered Mother's Day roast lunches and afternoon teas for those whose loved ones are unable to make it to the pub, but who don't want the stress of cooking for them.
- Help motivate team members working on these special occasions by offering them the opportunity to come in with their mum or family for a discounted meal to celebrate on another day.
- Treat your team to goodies, such as hot cross buns and Easter eggs in staff areas.



# PRODUCT OVERVIEW

Bisto's range of products are perfect partners for creating a variety of gravies and sauces to complement dishes across your Spring menus.

## **BISTO ORIGINAL GRANULES (VE) - RED BOX**

This versatile product is a great sauce base that can work with any flavours, allowing pub caterers to tailor it to their own requirements. Its fine granules dissolve directly into boiling water and it thickens instantly, can be made up from a still and is bain marie stable. As it is certified by the Vegan Society, it can be served as gravy across the menu.



## **BISTO REDUCED SALT GRANULES (VE)**

With 25% less salt than standard Bisto gravy, this product works well when you are looking to serve a dish with reduced salt or thickening a dish with salt already in, so you don't over season the dish. The product is bain marie stable, certified by the Vegan Society and gluten free (when made up), with the granules dissolving directly into boiling water and thickening instantly.

## **BISTO GRAVY GRANULES FOR POULTRY**

Perfect for all poultry dishes, and at the same time, this great product allows caterers to tailor it to their own requirements with complementing flavours. It can be used with anything poultry related such as pies, casseroles, soups and roasts. It is made simply by adding boiling water and thickens instantly. It can be made up from a still and is bain marie stable.



## **BISTO VEGETABLE GRANULES (VE)**

This vegetarian and certified vegan by the Vegan Society product is made by just adding boiling water and it thickens instantly. It is great for making gravy to go with meat-free roasts or as a base sauce for plant-based dishes. It can be made up from a still and is bain marie stable.

## **AMBROSIA DEVON CUSTARD**

This delicious Devon custard, made with West Country milk, is the perfect partner or ingredient for a wide range of desserts. It comes in a 1 litre pack. To serve warm simply heat up in a microwave or saucepan.



## **MCDUGALLS VEGAN JELLY (VE)**

Accredited by the Vegan Society, this jelly which is available in strawberry, raspberry and orange flavours, is the perfect ingredient for a range of exciting vegan and vegetarian friendly desserts.

Available in 3.5kg packs, it is made simply by adding boiling water to the jelly crystals and then leaving to set in a refrigerator.





# PAN ROASTED CHICKEN SUPREME, CHARRED LETTUCE, PEAS, SMOKED BACON, ROASTED ONIONS AND LEMON THYME CREAM SAUCE

**PREP TIME: 45MINS**

**COOK TIME: 20MINS**

Suitable for Vegetarians: **No** | Suitable for Coeliac: **Yes**  
Allergens: **Soya, Dairy, Sulphur Dioxide**

**SERVES**  
**10**

## INGREDIENTS

### FOR THE LEMON THYME CREAM SAUCE

<b>5</b> shallots, finely sliced	<b>6</b> sprigs of lemon thyme	<b>80g</b> <i>Bisto Gravy Granules</i>
<b>2</b> leeks, sliced	<b>1</b> bay leaf	<i>Reduced Salt</i>
<b>2</b> cloves garlic	<b>125ml</b> white wine	<b>200ml</b> double cream
<b>1</b> lemon, zest and juice	<b>600ml</b> chicken stock	

### FOR THE CHICKEN SUPREMES

<b>10</b> free range, high welfare chicken supreme	<b>200g</b> butter	<b>600g</b> garden peas
<b>500g</b> baby onions	<b>5</b> garlic cloves, finely sliced	
<b>400g</b> smoked streaky bacon, diced	<b>10</b> baby gem lettuce, washed and cut in half lengthways	



## METHOD

- Make the lemon thyme cream sauce by sautéing the vegetables in a little oil. Add the lemon juice, thyme and bay leaf to the pan. Deglaze with the white wine, add the lemon zest. Pour in the chicken stock, add the Bisto Gravy Granules Reduced Salt and stir well. Add the double cream and bring up to a simmer for a couple of minutes. Strain through a sieve into a saucepan.
- For the chicken supreme, seal both sides of the chicken breast in a hot frying pan with a drizzle of olive oil, starting skin side down, until golden brown. Place the chicken into an oven-proof dish and cook in a pre-heated 190°C fan oven for approx 15 minutes until the chicken is cooked through.
- Cut the baby onions in half (lengthways), then peel and trim them up the root end.
- Heat a frying pan over a medium high heat, add the bacon and cook for 2-3 minutes. Turn the heat up and add the butter and garlic. Stir and set aside in a bowl.
- Carefully wipe the pan out and on a high heat, drizzle a little olive oil and then place the onions in the pan cut side down and sear for 3-5 minutes. Once the onions have caramelised on the cut side, set aside in a bowl.
- Wipe the pan carefully once again and on a high heat drizzle a little olive oil and sear the lettuce cut side down. Cook the lettuce for 2-3 minutes until it starts to take on some colour.
- Place the lettuce in an ovenproof dish and scatter the onions and bacon on top. Blanch the peas and scatter them over the lettuce as well. Place the cooked chicken on top and warm through in the oven.
- Heat up the sauce, pour over and serve.

## CHEF'S TIP

- For a spicier dish, swap the bacon for chorizo to add a little kick.







# TEAR AND SHARE ROAST SHOULDER OF LAMB, ROSEMARY INFUSED BISTO GRAVY, SEASONAL VEGETABLES AND ROAST TRIMMINGS

**PREP TIME: 20MINS**

**COOK TIME: 3½-4HRS**

Suitable for Vegetarians: **No** | Suitable for Coeliac: **No**  
Allergens: **Soya, Celery, Dairy, Sulphur Dioxide, Gluten**

**SERVES**  
**10**

## INGREDIENTS

**5kg** shoulder of lamb (2 shoulders on the bone)

**1** bulb of garlic, cut in half

**4** onions, roughly chopped

**4** carrots, roughly chopped

**4** sticks of celery, roughly chopped

**2** leeks, roughly chopped

**4** large sprigs of rosemary

**2** bay leaves

**8** whole black peppercorns

**500ml** red wine

**2tbs** redcurrant jelly

**1.5ltr** lamb stock

## FOR THE ROSEMARY INFUSED BISTO GRAVY

**1.5lts** of cooking liquor from the braised lamb

**120g** *Bisto For Meat Gravy Granules (Ve)*



## METHOD

- Pre-heat the fan oven to 160°C.
- Season the lamb shoulders well with salt and pepper.
- Place a large frying pan on a high heat and add a drizzle of olive oil, seal the shoulders all over until golden brown.
- Place the lamb into a deep roasting tray.
- Using the same frying pan, on a medium heat fry all the veg, herbs and peppercorns for 3-4 minutes. Add this mix to the roasting tray.
- Place the pan back on the heat, pour in the red wine and simmer for a minute or two. Pour over the lamb and vegetables in the roasting tray.
- Add the stock and redcurrant jelly to the roasting tray. Cover with tin foil and cook for 3.5-4 hours until the lamb is tender.
- Remove the foil and let the lamb rest in the braising liquor for an hour.
- Transfer the lamb onto a parchment lined roasting tray and set aside.
- Strain the cooking liquor into a saucepan and skim all the fat off the top (keep this fat, as you can use it on your roast potatoes for extra flavour).
- Use the liquor to make the Bisto Gravy. To serve, the gravy is poured over the dish from a gravy boat/jug.
- Serve with roast potatoes and seasonal vegetables.

## CHEF'S TIP

- Use leftover lamb to create a delicious flatbread topping. Sauté the lamb with some onions and chilli flakes. Serve with hummus, tzatziki, fresh mint and pomegranate seeds.







# TOFU KATSU BUDDHA BOWL, BISTO AND PEANUT CURRY SAUCE, RICE AND CHARRED BROCCOLI SLAW

**PREP TIME: 50MINS**

**COOK TIME: 20MINS**

Suitable for Vegetarians: **Yes** | Suitable for Coeliac: **No**  
Allergens: **Soya, Peanuts, Nuts, Sesame, Sulphur Dioxide, Gluten**

**SERVES**  
**10**

## INGREDIENTS

### FOR THE SLAW DRESSING

1 garlic clove, finely grated	<b>2tbs</b> soy sauce	<b>3tbs</b> vegetable oil
<b>30g</b> ginger, finely grated	<b>1tsp</b> chilli flakes	<b>70ml</b> rice wine vinegar
<b>3tbs</b> maple syrup	<b>2tsp</b> sesame seeds, toasted	<b>1tsp</b> sesame oil

### FOR THE CHARRED BROCCOLI SLAW

<b>500g</b> red cabbage, finely sliced	<b>10</b> radishes, finely sliced
<b>250g</b> carrots, julienne	<b>100g</b> coriander, roughly chopped
<b>2</b> heads of broccoli, blanched and charred	<b>150g</b> roasted peanuts, roughly chopped
<b>2</b> spring onion bunches, finely sliced	

### FOR THE KATSU SAUCE

<b>25ml</b> sesame oil	<b>2</b> onions, diced	<b>1tbs</b> sriracha sauce
<b>750ml</b> <i>Bisto Gravy Granules Reduced Salt</i>		<b>4tbs</b> reduced salt soy sauce
<b>3</b> carrots, diced	<b>2tbs</b> peanut butter	<b>200ml</b> creamed coconut milk
<b>3tsp</b> <i>Sharwood's mild curry powder</i>		



## FOR THE TOFU KATSU

**2** tofu blocks (approx.  
**300g** blocks)  
**450ml** oat or almond milk

**3tbs** Dijon mustard  
**250g** *McDougalls plain flour*  
**2tsp** salt

**600g** Panko breadcrumbs  
Vegetable oil for frying  
**1tsp** sea salt

## FOR SERVING

Steamed rice (approx. 200g per portion)

## METHOD

- For the slaw dressing, place all the ingredients into a bowl and whisk until well blended.
- To make the slaw, combine all the ingredients in a large bowl and mix the dressing in to it until the slaw is well coated. Season to taste.
- Next make the katsu sauce by heating the vegetable oil in a medium saucepan and frying the onion and carrots on a medium heat, for 8-10 minutes, until soft. Transfer the onion and carrot to a blender. Add the Bisto Gravy Granules Reduced Salt, Sharwood's curry powder, creamed coconut milk, peanut butter, sriracha and soy sauce to the blender and whizz until very smooth. Pour the sauce mixture back into the pan and heat until simmering.
- For the tofu katsu take the firm blocks of tofu, drain, pat dry and cut into approx. 1.2cm slices. Next pané the tofu – get 3 bowls or trays ready for this. Add the non-dairy milk and Dijon mustard to the first bowl and whisk to combine. Add the McDougalls flour and salt to the second bowl and combine and put breadcrumbs in the third bowl.

Put one slice of tofu into the flour, coat completely, then coat completely in the milk, then back in the flour, then back into the milk, then into the breadcrumbs.

Make sure the tofu is totally coated in the breadcrumbs. Repeat with all the tofu, placing onto a tray as you go.

- Heat around 1.2cm of vegetable oil in a large frying pan on a medium/high heat.
- Fry a few pieces of tofu at a time for approx 2-4 minutes per side (or until they are super brown and crispy). Remove from the oil, place on a paper towel and sprinkle with sea salt. Repeat until all the tofu is cooked.
- Serve with steamed rice, the dressed slaw and katsu sauce. Add colour with an optional lime, chilli and coriander garnish.

## CHEF'S TIP

- Buddha bowls are so versatile - swap and change any of these ingredients to your liking. For example, swap the rice for quinoa or another grain and the slaw for vegetables or salad.







# FRESH BERRY VEGAN JELLY PUDDING

**PREP TIME: 20MINS**

**COOK TIME: 10MINS** PLUS JELLY SETTING TIME

Suitable for Vegetarians: **Yes** | Suitable for Coeliac: **No**  
Allergens: **Gluten, Soya, Sulphur Dioxide**

**SERVES**  
**10**

## INGREDIENTS

You will need 10 dariole moulds or similar for this dessert.

### FOR THE SUMMER BERRY COULIS

**1kg** bag of frozen mixed summer berries    **250g** caster sugar  
**150ml** water

### FOR THE JELLY

**1.125ltr** boiling water  
**220g** *McDougalls Vegan\* Raspberry Flavour Jelly (or strawberry)*

### TO ASSEMBLE

**2 punnets** of raspberries  
**1 punnet** of strawberries, quartered  
**2 punnets** of blueberries  
**2 punnets** of blackberries, halved

**10** slices of medium sliced white bread, cut into discs the same size as the dariole moulds



## METHOD

- To make the coulis, place the frozen berries in a pan and add the water and sugar. Simmer on a medium heat for 5 minutes.
- Set aside to cool, blend in a liquidiser and strain. Keep this coulis to soak the bread discs and use for garnish as well.
- For the jelly, dissolve the McDougalls Jelly Crystals in the boiling water. Stir well until completely dissolved.
- Pour a layer of jelly into 10 dariole moulds and place a layer of raspberries, then leave in the fridge to set. Top up with a bit more of the jelly, then leave to set. Continue with a layer of blackberries, strawberries and then blueberries, remembering to set each layer before the next is started. Approx 20 minutes setting time is recommended per layer.
- Leave a gap after the last layer to fit the berry coulis-soaked bread disc and drizzle more jelly, then place in the fridge to set.
- To serve, briefly dip the moulds in hot water and turn out onto small plates. Serve with vegan ice cream and berry coulis.

## CHEF'S TIP

- For some added luxury swap out some of the water in the jelly for your favourite tipple, whether it be prosecco, gin or a flavoured liqueur.
- For a seasonal Spring dessert, swap the raspberry layer for 200g of cooked rhubarb. Simmer the rhubarb in a pan for a couple of minutes with 300ml of Grenadine, until just cooked and tender.







# AMBROSIA DEVON CUSTARD BUTTERCREAM CAKE TOPPED WITH MINI EGGS

**PREP TIME: 20MINS**

**COOK TIME: 55MINS**

Suitable for Vegetarians: **Yes** | Suitable for Coeliac: **No**  
Allergens: **Dairy, Gluten, Egg**

**SERVES**  
**10**

## INGREDIENTS

### FOR THE CAKE

**400g** unsalted butter (softened)  
**400g** caster sugar  
**8** eggs  
**½tsp** vanilla paste

**400g** *McDougalls Self-raising Flour*  
**1tsp** baking powder, sieve together with the self-raising flour  
**3tbs** *Ambrosia Devon Custard*

### FOR THE CUSTARD BUTTERCREAM

**200g** soft unsalted butter  
**8** custard cream biscuits, blitzed in a food processor  
**4tbs** *Ambrosia Devon Custard*

**400g** icing sugar, sieved  
**40-50** approx mini eggs, to garnish



## METHOD

- Pre-heat a fan oven to 150°C. Line two deep 8-inch sandwich cake tins with baking parchment and set aside.
- Beat together the butter and sugar until light and fluffy in an electric mixer with a paddle.
- In a separate bowl whisk the eggs, vanilla paste and custard.
- Pour into the butter mixture, add the self-raising flour/baking powder and beat again briefly until combined. Do not overmix.
- Divide the mixture between the two tins and smooth it over.
- Bake for 45-55 minutes until the cake is golden and cooked through.
- Once baked, leave the cake to cool in the tin for 10 minutes. Remove from the tins and leave to cool on a wire rack.
- To make the buttercream, beat the butter with a paddle in an electric mixer until smooth, scrape down and beat in the icing sugar, a third at a time, until fully incorporated.
- Keep beating the buttercream for 3-4 minutes on a medium speed so it starts to get lighter in colour.
- Gradually add the custard, a spoonful at a time, into the buttercream whilst still mixing.
- Once all in, beat again for another couple of minutes until it's silky smooth and fluffy.
- Fold in the crushed custard cream biscuits.
- Pipe half of the buttercream onto the top of the first layer of the sponge, add the second cake on top and pipe the rest of the buttercream. Garnish with mini eggs.

## CHEF'S TIP

- This recipe can be adapted and made into cupcakes.







# GRENADINE POACHED RHUBARB TRIFLE AND SHORTBREAD

**PREP TIME: 20MINS**

**COOK TIME: 10MINS**

Suitable for Vegetarians: **No** | Suitable for Coeliac: **No**  
Allergens: **Dairy, Gluten, Egg, Sulphur Dioxide, Nuts (optional)**

**SERVES**  
**10**

## INGREDIENTS

### FOR THE GRENADINE POACHED RHUBARB

**300ml** grenadine  
**1kg** rhubarb, cut into 4x1cm batons  
**25ml** sherry

### FOR THE BASE

**15** trifle sponge fingers  
**1.5ltrs** *Ambrosia Devon Custard*  
**1** vanilla pod  
**500ml** double cream  
**200g** caster sugar  
**6** gelatine leaves (soaked in cold water)

### FOR THE JELLY

**1.125ltr** boiling water  
**220g** *McDougalls Vegan\* Strawberry Flavour Jelly*

### TO SERVE

**750ml** of whipped cream  
**20** shortbread biscuits  
**2-3tbs** of toasted flaked almonds or pistachios



## METHOD

- In a large sauté pan bring the grenadine to a simmer. Add the rhubarb and cook on a medium heat until the rhubarb is just cooked and tender. Set aside to cool.  
Drain the juice from the rhubarb, add the sherry and save to soak the sponge fingers in.
- Snap the sponge fingers in half, dip them in the grenadine/rhubarb/sherry syrup and line the bottom of a trifle bowl, or if making individual portions, line glass tumblers. Leave some gaps to allow the custard mix to get in between the sponge.
- In a saucepan heat up the double cream, sugar and split vanilla pod on a medium heat. When this mixture comes up to simmering point, drain and squeeze the gelatine leaves to rid of any excess water and add to the cream mixture to melt. Stir well. Take off the heat, add the Ambrosia Devon Custard, mix well and strain the custard mix into a jug.
- Pour the custard mix over the sponge to approx a 3cm height, ensuring the sponge is fully covered. Place in the fridge for an hour to set the custard mix.
- Once set, place the rhubarb batons on top of the custard mix.
- To make the jelly, dissolve the McDougalls Jelly Crystals in boiling water. Stir well until completely dissolved. Let it cool slightly until tepid and pour on top of the rhubarb and custard trifle moulds to approx 2cm high. Place in the fridge to set.
- To serve, pipe whipped cream on top of the trifle, sprinkle over the nuts and serve with shortbread.

## CHEF'S TIPS

- This is a great sharing dessert and easy to prepare in advance. It's also a pudding that can be served throughout the year, swapping the fruit you use dependent on seasonality, whether it's berries, pears or even cherries.







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