



INSPIRATION, TIPS AND RECIPES
TO HELP PUBLICANS AND PUB CHEFS MAXIMISE THE
BRITISH FOOD FORTNIGHT TRADING OPPORTUNITY



BUILDING BETTER BUSINESS TOGETHER



Sarah Robb

CELEBRATING THE BEST OF BRITISH FOOD

This year's British Food Fortnight is set to be the biggest and most popular yet and offers a great opportunity to celebrate the Great British Pub.

This Guide is full of tips and menu inspiration to help pub operators maximise the big opportunity brought by this national celebration of the diverse and delicious food Britain produces.

Bisto is a proud UK brand with a rich, traditional history. It's a great match for the huge range of amazing produce and classic dishes that are ideal for featuring on menus during the fortnight.

Bisto is delighted to continue to support publicans and pub chefs to help drive their businesses forward and we hope you find this guide useful.

Sarah Robb, MCIM

**Foodservice marketing manager
Premier Foods**

www.premierfoodservice.co.uk



HARRY KODAGODA, **CHEF/OPERATOR**

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

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.



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BRITISH FOOD FORTNIGHT BOOSTS BUSINESS



"British Food Fortnight is an excellent fit for pubs. With the right menu offer and events, it can be a real business booster, both during the fortnight and beyond. Use it to remind customers of the amazing British suppliers your pub partners with."

Harry Kodagoda,
Pub Chef/Operator



"So many pubs take part in British Food Fortnight and every year they report huge benefits to the pub as a result; great customer feedback, good local PR and, for many, increased footfall and takings. People love a British food menu promotion!"

Our advice to pubs is to use British Food Fortnight to shout about and showcase the British producers you support, local and further afield; or use the event as an opportunity to introduce a new supplier or a themed seasonal menu. Ideally, specify producer names, as this always goes down well with customers, or use phrases such as 'All the meat served is from within a 30-mile radius of this pub or all our meat is British'."

Alexia Robinson, Founder, Love British Food
www.lovebritishfood.co.uk • @LoveBritishFood



"Challenge your chefs to create some wow factor specials that celebrate the best of quality British ingredients and help to drive rave customer reviews. Fresh twists on comforting British classics are also sure to be a winner with customers, and pub operators could look to keep the most popular dishes on winter menus."

Louise Wagstaffe, Culinary Advisor



Offering enticing food and drink promotions and events as part of big national food campaigns, such as British Food Fortnight, can offer many positives for pubs, including extra customers, increased sales, great PR and the chance to highlight your pub's British suppliers.

Taking part also brings a significant opportunity to generate new regular business, with many participating pubs reporting an uplift in Christmas bookings² from impressed customers who trust the quality of food on offer.

Find more information at www.lovebritishfood.co.uk

CONSUMER DEMAND FOR BUYING BRITISH

Consumers have a trusted relationship with British farming, with

87%¹

of GB consumers wanting to support British producers.



BRITISH PRODUCE DRIVES VISITS

65%¹

of consumers are more likely to visit a venue which highlights its ingredients are sourced from British farmers.



BOOSTS AVERAGE SPEND

56%¹

of GB consumers are likely to pay extra for a dish where the main food item has been sourced from a British farmer.



BIG AWARENESS

Last year's British Food Fortnight had a social media reach of

10 MILLION+²

DEMAND FOR BESPOKE GRAVIES

Add value to dishes with bespoke gravies.

75%

of consumers said they would like to see a wider range of different styles of gravies on the menu.³



BRITISH FOOD FORTNIGHT MENU IDEAS

- Highlight producer and grower names and the miles they are located from your pub. Feature your pub's 'Food Heroes' on menus, blackboards, in a booklet for menu holders, on your website and social media.
 - Offer a menu featuring produce sourced from a specified radius, such as five or ten miles.
 - Run a set price 'Best of British' weekday lunchtime menu with profit-boosting dishes such as soups, fish cakes and stews. *Bisto Gravy Granules For Poultry* makes an ideal base for a classic roast chicken soup.
 - Chef Louise recommends using Bisto gravy mix as a base to bind, thicken and flavour classic dishes like steak and ale and shepherd's pie.
Chef Louise says: *"It is so easy to use as you just need to sprinkle it into ingredients."*
 - Bespoke gravies and sauces, using Bisto as a base, are a simple way to add a new dimension to a dish. **Chef Louise recommends** chicken with a whisky and mushroom sauce.
 - Use seasonal and locally sourced fruit and vegetables to add interest to sauces, such as an apple and cider gravy with pork dishes, or a pear gravy or sauce with chicken or partridge.
 - Go big on British bar snacks such as sausage rolls, a trio of mini-Yorkshire puddings with different meats and gravy or a veggie-friendly spicy Scotch egg using Paxo. Get the recipe here: <https://www.premierfoodservice.co.uk/recipes/paxo-spicy-vegetarian-scotch-eggs/>
- Chef Louise recommends** tasty corned beef hash croquettes with a pot of dipping gravy.
- Shout about the amazing British produce and brands you use for your Sunday roasts menu. Use the fortnight to launch a new Autumn roasts menu.

PICK N MIX MENUS

Excite customers with “**Customise Your Own Dish**” menu boards, such as a ‘**British Pies**’ or ‘**Sausage & Mash**’ menu, with customers selecting from a range of sausages, mashes, vegetable sides and tasty gravies, such as red wine, onion or beer and mustard.

Chef Louise says:

“For a twist, offer curried gravy, which can be made simply by adding some Sharwood’s Tikka Curry Paste.”

REGIONAL RECIPES

Revive old recipes from your pub’s region or launch dishes celebrating produce from your county, such as a ‘**Sussex Sharing Board**’ with mini sausages and dipping gravy, or offer local cheeses.



REV UP YOUR REGULAR FOOD NIGHTS

Add a new dimension to your regular nights, such as steak night, by inviting your butcher along to talk to diners about different cuts and the sourcing story of your meat. A chef masterclass on cooking the perfect steak could also appeal to customers.

Use Bisto as a reliable base for crafting steak sauces, such as a classic peppercorn or a chilli and chocolate sauce. Get the recipe here: <https://www.premierfoodservice.co.uk/recipes/bisto-steak-with-a-chilli-and-dark-chocolate-sauce/>

Add a spin to burger night, by offering a ‘**Best of Britain Burger Menu**’, featuring toppings inspired by ingredients from different UK regions.

TAP INTO NOSTALGIA

Dig out old recipe books and celebrate some of the wonderful British dishes popular in different decades and promote these on your specials board.

Why not incorporate much-loved traditional brands such as Oxo, Bird’s, and Bisto into recipes too, like a Bird’s traditional trifle.

DRIVING FOOTFALL

ACTIVITY AND MARKETING IDEAS TO HELP YOUR PUB HAVE A BUMPER BRITISH FOOD FORTNIGHT

- Celebrate your pub's **'Food Heroes'** by hosting **'Meet the Producer Nights'** featuring a talk / tasting and a dinner showcasing the supplier's produce.
- Host an Autumn mini-British beer and food festival or a farmers' market.
- Offer a ticketed **'Best of British Gourmet Dinner'** or a **'Celebration of British Beef Night'**, showcasing dishes served with delicious sauces and gravies created with Bisto.
- Theme your weekly quiz night as a **'Best of British Quiz Night'**, with a menu of British classics / bar snacks on offer. Or run a **'Pie and Pint for £X'** offer.
- Partner the British food produce you use with your wonderful drinks through themed dinners (or a tasting with nibbles), focusing on wine, gin, beer and cider from the British Isles.
- Celebrate the wonderful dishes of British chefs with themed dinners, such as **'A celebration of Great Female Cooks'** with recipes from the likes of Mrs Beeton and Elizabeth David.





MARKETING IDEAS

- Feature the British produce and dishes you serve during the fortnight across your social media channels with #LoveBritishFood
- Raise awareness of your pub's activities by running a customer recipe competition, with the winning dish featuring on your specials during the event. Issue a press release to help drive awareness and invite local media / influencers down to sample the winning dish.
- Use the event to launch a range of retail products from local suppliers used on your menu, or that you make in-house.
- British Food Fortnight is the ideal time to promote forthcoming events, such as Halloween, October half term activities and Christmas bookings.
- Partner with other local food businesses / suppliers to organise a **'Best of British'** food safari, with talks and tastings, which ends at your pub for dinner.





LET'S TWIST

Be inspired with ideas from our expert chefs for twists on classic British dishes.

CHEF HARRY'S TIP

- Offer mouth-watering sharing dishes. A slow braised shoulder of lamb **'tear and share'** for two with meat liquor gravy on my pub's Sunday menu is a winner with customers and boosts sales.
- Add a veggie twist to a classic toad in the hole by using roasted root veg or mushrooms in place of sausages. Serve with a delicious beer and onion gravy.
- Get creative with hybrid dishes, such as a sausage and mash pie with lashings of gravy, or a roast beef Yorkshire pudding wrap with a side of roasties and dipping gravy.
- Bubble and squeak is a great way of using up any leftover veg from Sunday roasts. One of my pub's most popular starters is a bubble and squeak cake with smoked bacon, a crispy hen's egg and herb oil.
- Black pudding is a classic British ingredient and can add great flavour to a range of dishes such as a venison and black pudding pie, beef and black pudding stew or pork shoulder with black pudding mash.
- As well as naming the beer used in your fish and chip batter, name ales used in your gravy to add a premium touch.
- Offer celeriac or **'neeps and tatties'** or chips with relevant dishes to add a point of difference.

CHEF LOUISE'S IDEAS

- Why not bake a pastry Union Jack on your pie lids for the fortnight to encourage customers to take pics to share on social media, or experiment on your specials with different pies, such as a cottage and potato pie in shortcrust pastry.
- Beef Wellington with a red wine or port gravy is a British classic and ideal for customers looking to treat themselves with premium dishes. Go big on Wellingtons, by hosting a 'Welly Wednesday', offering a range of different varieties, such as a pork loin, mushroom or Autumn vegetable Wellington.
Add some fun by offering customers a free drink if they come wearing their wellies too!
- Add a point of difference to bangers and mash by offering a trio of different sausages. Instead of partnering with mash, why not serve in a giant Yorkshire pudding or with puy lentils.
<https://www.premierfoodservice.co.uk/recipes/bisto-sausage-with-creamy-puy-lentils/>
- Put a spin on a cottage or shepherd's pie with a root mash topping. For a vegetarian option use Quorn mince.
<https://www.premierfoodservice.co.uk/recipes/bisto-shepherd-s-pie-with-root-mash/>
- Ring changes to hearty stews and other braised meat dishes with delicious flavoured dumplings, such as lamb stew with barley and herb dumplings or braised beef with chive and horseradish dumplings.
<https://www.premierfoodservice.co.uk/recipes/bisto-braised-beef-brisket-with-chive-and-horseradish-dumplings,-braised-vegetables-and-bisto-sauce/>
- Why not offer a hot pot of the week? This sausage and apple hotpot is ideal for Autumn menus.
<https://www.premierfoodservice.co.uk/recipes/bisto-bangers-and-apple-hotpot/>
Add a fresh twist to a hot pot by using root vegetables, such as swede and celeriac, instead of potatoes as a topping.





BISTO AND COLA GLAZED HAM HOCK, TRIPLE COOKED CHIPS AND DUCK EGG

PREP TIME: 40MINS

COOK TIME: 3.5HRS

Suitable for Vegetarians: **No** | Suitable for Coeliac: **No**
 Allergens: **Gluten, Milk, Mustard, Egg, Soya, Sulphur Dioxide**

SERVES
10

INGREDIENTS

FOR THE HAM

- | | |
|---|---------------------|
| 10 ham hocks (soaked in cold water overnight) | 4 bay leaves |
| 3 oranges, quartered | 3 star anise |
| 2 tsp ground mixed spice | 4 sprigs of thyme |
| 3 cloves | 8 black peppercorns |

FOR THE BISTO & COLA GLAZE

- | | | |
|----------------------|-------------------------------|------------------------------|
| 150ml Cola | 8 tbsp soft light brown sugar | 2 tbsp <i>Bisto Original</i> |
| 4 tbsp black treacle | | 4 tbsp Dijon mustard |

FOR THE TRIPLE COOKED CHIPS

- 2kg Maris Piper potatoes (cut into thick chips)
- Rapeseed oil for deep frying

TO GARNISH

- 10 Duck eggs

METHOD

- Drain the hocks and put them in a deep roasting tin with all the other ingredients. Pour in 600ml water, cover the tin in foil and roast for 3 hrs. Set aside to cool.
- For the glaze, bring the Cola, black treacle and sugar to the boil in a small saucepan. Whisk in the Bisto and reduce by half to a syrup consistency. Add mustard to finish the glaze. Set aside to cool.
- For the triple cooked chips, cover with cold water in a large pan and bring to the boil.
- Simmer gently for 8-10 minutes until the potatoes are just cooked. Using a slotted spoon, carefully remove the chips from the saucepan. Drain on kitchen paper and let them air dry. Fry the chips in a deep-fat fryer in batches on 140°C, until they have developed a crust but not taken on any colour – this will take about 5 minutes. Remove each batch when it's ready and set aside. Heat the oil to 180°C and return the chips to the fryer, until they are very crisp and golden brown. Drain on kitchen paper, sprinkle with salt.

TO FINISH AND SERVE

- Take the rind off the ham hocks and brush with the glaze.
- Return to a pre-heated fan oven of 170°C for 15-20 mins and brush them with the remaining glaze every 5 mins until the hocks are caramelised.
- Serve hot with the chips and fried duck eggs.





BRITISH BEEF AND MUSHROOM STEW

PREP TIME: 35MINS

COOK TIME: 2HRS 40MINS

Suitable for Vegetarians: **No** | Suitable for Coeliac: **No**

Allergens: **Celery, Gluten, Milk, Soya, Sulphur Dioxide**

SERVES

10

INGREDIENTS

FOR THE STEW

2kg chuck steak, cut into cubes
50g plain flour
salt and freshly ground black pepper
100ml vegetable oil
1 bag of frozen silver skinned onions (defrosted)
4 cloves of chopped garlic
6 diced celery sticks
8 diced carrots

600ml red wine
700ml beef stock
100g *Bisto Original*
8 sprigs of thyme
2 bay leaves
400g button mushrooms
200g diced portobello mushrooms
3 tbsps redcurrant jelly

FOR THE HERB DUMPLINGS

300g self-raising flour, plus extra for dusting
100g shredded Atora Suet

4 tbsps chopped parsley
2 tbsps chopped chives

METHOD

- Place the flour in a bowl with salt and black pepper and coat the meat in it until well coated.
- Heat the oil in a large casserole dish and add the beef. Fry in batches until brown and set aside. Add silver skin onions, celery, garlic and carrots to the pan and fry for 5 minutes.
- Return the meat to the casserole dish and add the red wine. Bring to the boil for 5 minutes until reduced by about a third, then add the stock, Bisto and stir. Add the bay leaves and thyme. Bring back to the boil and cover and simmer on a low heat for approx. 2 hours until tender. Add the mushrooms to the casserole with the redcurrant jelly and stir well. Set aside.
- For the dumplings, put the flour and Atora Suet in a bowl and season with salt and pepper. Add the herbs. Gradually add 250ml water and stir to make a soft, sticky dough. Place the dough onto a floured work surface and gently knead until smooth. Shape into 10 dumpling balls.
- Put the dumplings on top of the stew and continue to cook for a further 30 minutes in a pre-heated fan oven at 190°C. Cook without the dish lid until the dumplings are golden and doubled in size.





BISTO QUORN & BUTTERNUT SQUASH LASAGNE

PREP TIME: 20MINS

COOK TIME: 40MINS

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

SERVES
10

INGREDIENTS

FOR THE LASAGNE

750g Quorn Mince
2 tbsp of olive oil
3 onions, finely chopped
2 sticks of celery, washed, peeled and finely chopped
2 carrots washed, peeled and finely chopped
5 cloves of crushed garlic
200g sliced mushrooms

600g tin chopped tomatoes
3 tsp oregano
2 tsp fennel seeds
200ml red wine
2 vegetable stock cubes
400ml boiling water
3 tbsp *Bisto Granules*
Salt and freshly ground black pepper

18-20 lasagne sheets – blanched in boiling salted water (until al dente) and refreshed in cold water
1 butternut squash – peeled and thinly sliced through a mandolin length ways
1 ball of mozzarella

FOR THE CHEESE SAUCE

50g butter
50g plain flour
600ml milk
300g grated mature cheddar (retain some to scatter on top of the lasagne)

METHOD

- Heat the oil in a frying pan and fry the onion, celery, carrot and garlic for a few minutes until softened.
- Add the mushrooms and cook for a couple of minutes.
- Stir in the Quorn Mince and then the tomatoes, fennel seeds, oregano, wine and vegetable stock cubes. Add boiling water and Bisto granules.
- Stir and increase the heat and simmer gently for 5 minutes.
- Stir and season to taste, then remove from the heat and set aside.
- To make the cheese sauce melt the butter, stir in the flour and cook gently for a minute, stirring constantly. Slowly add the milk and reheat until beginning to thicken. At this stage add the cheese, season to taste and continue stirring whilst simmering gently for 5 minutes.
- To assemble, spoon a quarter of the mince mixture over the base of an ovenproof dish, top with lasagne sheets and butternut slices, repeat the layers, then pour over the cheese sauce. Scatter with grated cheese and diced mozzarella and bake in a pre-heated fan oven at 200°C for 25-30 minutes until the top is golden brown and bubbling.
- Serve with seasonal salad.





CHICKEN, LEEK AND BACON PIE WITH MARIS PIPER MASH POTATO AND SEASONAL VEG

PREP TIME: 45MINS

COOK TIME: 2HRS

Suitable for Vegetarians: **No** | Suitable for Coeliac: **No**

Allergens: **Celery, Gluten, Milk, Mustard, Egg, Soya, Sulphur Dioxide**

SERVES

10

INGREDIENTS

- | | |
|---|---|
| 1x 2kg large free range whole chicken | 4 leeks, thinly sliced |
| 10 peppercorns | 7 tbsp <i>Bisto Gravy Granules for Poultry</i> |
| 2 bay leaves | 3 tbsp grain mustard |
| 2 thyme sprigs | 6 tbsp crème fraîche |
| 2 onions, halved | 6 tbsp chopped fresh parsley |
| 2 celery sticks | 2 tbsp chopped tarragon |
| 4 carrots, roughly chopped | 1 lemon - zest and juice |
| 1 chicken stock cube | 500g puff pastry |
| 50g butter | 2 beaten eggs, for glazing |
| 4 tbsp olive oil | |
| 14 smoked bacon rashers, cut into large pieces | |

METHOD

- Place the chicken into a deep pan that is just large enough to hold it. Pour in enough water to half-cover the bird.
- Add in the peppercorns, bay leaves, thyme, onion, celery and carrots. Add a chicken stock cube and bring to the boil on the hob, then reduce the heat, cover tightly and simmer for 1hr 20mins until cooked and tender.
- Transfer the chicken on to a plate, set aside to cool. Strain 1.5lts of the stock into a measuring jug. Take the meat off the chicken and cut into bite-sized pieces and put in a suitable pie dish or individually blind baked pastry cases.
- Heat the butter and oil in a large frying pan and fry the bacon until crisp. Add the leeks and cook for a further 2 minutes until softened. Pour in the chicken stock, bring to a simmer, stir in the Bisto to make into a thick, smooth gravy. Stir in the mustard, crème fraîche, parsley and tarragon, add zest and juice of lemon and black pepper to taste. Spoon over the chicken and leave to cool.
- Preheat fan oven to 190°C. Roll out the pastry to a shape about 5cm larger than the top of the pie dish, then cut a 2.5cm strip from all round the edge. Brush the edge of the dish with water and stick the pastry strip to it. Brush the strip with water. Flip the pastry lid over the rolling pin, lift it up and unroll over the pie. Press the edge on to the pastry strip to seal and trim any excess with a sharp knife.
- Brush the pastry lid with beaten egg and score lightly with a back of a small knife to make a pattern. Make a hole in the lid centre with the tip of the knife to allow steam to escape as the pie bakes.
- Bake for 30-35 mins until the pastry is crisp, puffed up and golden brown.
- Serve with seasonal veg, mash potato and extra Bisto Poultry gravy.





GUINNESS AND BISTO BRAISED BEEF CHEEK, MARIS PIPER MASH POTATO, GLAZED CARROT, SPINACH AND CHARRED ONION, ROASTED GARLIC

PREP TIME: 40MINS

COOK TIME: 4HRS

Suitable for Vegetarians: **No** | Suitable for Coeliac: **No**
Allergens: **Celery, Gluten, Milk, Soy, Sulphur dioxide**

SERVES

10

INGREDIENTS

FOR THE BEEF CHEEKS

2.5kg beef cheeks, trimmed and cut into 10 pieces	2 rosemary sprigs
2 celery sticks, finely diced	6 garlic cloves, finely diced
6 carrots, finely diced	4 tbsp tomato puree
4 onions, finely diced	120g <i>Bisto Original</i>
4 thyme sprig, plus extra for garnishing	2½ pints of Guinness
	2lts beef stock

FOR THE MASH

2.5kg Maris Piper potatoes peeled and cut into even chunks	
125g diced butter	200ml double cream
	Seasoning to taste

FOR THE GLAZED CARROTS

10 medium carrots	50g butter	30g light soft brown sugar
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FOR THE CHARRED ONION, ROASTED GARLIC & BUTTERED SPINACH

5 red onions cut in half	1kg washed baby spinach
5 garlic bulbs cut in half	25g butter

METHOD

- Season the cheeks with salt and pepper. Seal the cheeks in a little oil in a saucepan over a med/high heat until brown all over. Place the cheeks in an ovenproof dish with half of the beef stock.
- Fry the celery, carrot, onion, and garlic in a little olive oil for 5 minutes until golden. Stir in bay leaf, peppercorns, thyme, rosemary, tomato purée and Bisto. Pour in the Guinness and the rest of the stock, bring to a boil and simmer for about 20 mins. Heat the fan oven to 120°C.
- Pour the Guinness and beef stock over the cheeks in an ovenproof dish. Cover and simmer gently in the oven for about 3 hrs. Remove the cheeks onto a plate and strain the sauce through a fine sieve.
- For the mash, place the potatoes in a large saucepan and bring to the boil. Cook until tender for approx 20 mins. Drain in a colander and return to the pan. Heat on a low heat for two mins to ensure the potato is dry. Crush the potato with a masher and set aside. Melt the butter and cream in a separate saucepan and add to the potatoes. Mix well and season to taste.
- For the glazed carrots, place the peeled carrots in a large saucepan of cold water, cover and bring to a simmer. Cook for 8-10 mins until tender. Drain and set aside.
- To glaze and serve, melt the butter in a frying pan, add the sugar and a few tbsp of water. Add the carrots and cook, stirring, for 3-4 mins until the carrots are heated through and well glazed.
- For the charred onion, roasted garlic and buttered spinach heat an ovenproof frying pan with a little olive oil on a medium heat. Season and place the onions and garlic halves in the pan for a couple of minutes to get some colour.
- Place the pan in a pre-heated 160°C fan oven for 15 minutes. Heat a saucepan on a medium heat add the butter then add the spinach when melted, stir and season well.

TIPS

- This dish is great cooked in a slow cooker.
- You could substitute the Guinness for a full-bodied red wine.





SMOKED CHEDDAR, LEEK AND SAGE NUT ROAST WITH SEASONAL VEG AND ROAST POTATOES

PREP TIME: 35MINS

COOK TIME: 50MINS

Suitable for Vegetarians: **Yes** | Suitable for Coeliac: **No**
Allergens: **Nuts, Celery, Egg, Gluten, Milk, Soya, Sulphur Dioxide**

SERVES
10

INGREDIENTS

- | | |
|---|-------------------------------------|
| 2 small onions, finely chopped | 2 garlic cloves, crushed |
| 4 celery sticks, finely chopped | Salt and freshly ground pepper |
| 150g washed leeks, finely chopped | 80g butter |
| 350g mixed nuts (pecan nuts, Brazil nuts, pine nuts, flaked almonds) roughly chopped in a food processor | |
| 100g pistachio nuts, roughly chopped | 250g smoked Cheddar, grated |
| 100g breadcrumbs | 4 beaten eggs |
| 50g Paxo Sage and Onion Stuffing Mix | 8 tbsp chopped fresh parsley |
| 1 veg stock cube crumbled | 2 tbsp chopped sage |

METHOD

- Melt the butter in a medium pan, add the onion, celery, leek and garlic. Cook, stirring occasionally, until soft (about 10 mins). Spoon into a large bowl and leave to cool.
- Add the remaining ingredients to the bowl, season and mix well.
- Spoon the mixture into a well-greased loaf tin, pressing down firmly.
- Cook in the preheated fan oven at 180°C for 50 minutes.
- Slice and serve with seasonal veg, Bisto Original gravy and roast potatoes.

PRODUCT OVERVIEW

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

BISTO ORIGINAL GRANULES - RED BOX

This versatile product is a great sauce base that can work with any flavours you want to add, 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

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 the dish, so you don't over season the dish.

The product is bain marie stable, certified by the Vegan Society and also gluten free (when made up), with the granules dissolving directly into boiling water and thickening instantly.

BISTO GRAVY GRANULES POULTRY

Perfect for all poultry dishes, 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

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.

BISTO GLUTEN FREE GRAVY GRANULES

This flavourful gluten-free gravy is available in two product sizes 25 litre and 80 litre. Easy to prepare, simply add boiling water. These gravy granules are a staple for any professional kitchen that's looking for a time-saving, consistent, rich flavour that delivers for customers every time. Suitable for a vegan diet, the gravy is truly accessible to all so is perfect when juggling different dietary requirements.



BISTO SOUTHERN STYLE GRAVY GRANULES

Consistently reliable and quick to prepare, Bisto's new Southern Style Gravy Granules gives operators a simple product to elevate meals and capitalise on the growing demand for American-style dishes. Not only is the flavour-packed gravy the perfect partner for fried chicken, it is also suitable for vegans and goes well with plant-based alternatives and as an accompanying dip with fries.



Always on hand to help.

For more ideas and inspiration visit:

 @Premierfood_FS  @Premierfoodsfoodservice

 @PremierFood_FS  @premier-foods-foodservice

www.premierfoodservice.co.uk

Foodserviceteam@premierfoods.co.uk

For more information on British Food Fortnight visit
www.lovebritishfood.co.uk

Love British Food 