

BARKER'S NEWSLETTER

AUTUMN 2011



NEW to Barker's...

A range of delicious Compotes

We are building on our fruit expertise and launching a range of premium, ready-to-use compotes. Our compotes will inspire chefs and cooks across all sectors to create unique menu solutions and breathe life into their day-to-day dishes.

Available in ambient, ready-to-use formats, they save valuable time compared to making from scratch, while guaranteeing a consistent product no matter what the season.

Our compotes use the finest fruits to create truly delicious accompaniments, fillings, toppings and ingredients to sweet and savoury dishes. An easy, hassle-free way of creating unique menu solutions, they are available in

three mouth-watering flavours: Boysenberry and Blackcurrant with Apple; Peach, Mango and Passionfruit; Rhubarb and Red Berry, all bursting with real fruit pieces and boasting up to an impressive 65% fruit content.

Tasting great with yoghurt, porridge and cereal, our compotes can also be used in trifles or poured over puddings and cheesecakes or baked into crumbles or pies! They are available in a 1kg pack for easy use.

Nicky Sheed, Sales & Marketing Manager, comments: "Our research is telling us that customers are needing a range of high quality vibrant compotes, with packaging that's fit for purpose. By using our expertise in fruit

processing, we've also been able to make fruit compotes accessible to mainstream outlets, who may not have the time and/or skill to make them from scratch."



Barker's Compotes are available in 1kg stand-up pouches. Available from distributors NOW.

Compotes add a healthy kick to the day!

- ✓ Fruits rich in antioxidants
- ✓ All gluten free
- ✓ Contain only natural colours and flavours
- ✓ Halal certified
- ✓ Call us today for a free sample

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CHEF PROFILE: ANITA SARGISON

Welcome to Anita Sargison who is currently National President of the New Zealand Chefs Association and Operations Manager at Flying Burrito Brothers. In this role she oversees three Flying Burrito Brothers' restaurants throughout New Zealand.



The Chefs Association is a national association representing professional chefs, cooks and trainees in New Zealand. The association is made up of eight branches around NZ. This network allows chefs to help fellow chefs both nationally and internationally which Anita does working with them as president since 2008.

She is passionate about the industry and she is instrumental in the training of staff at two Wellington restaurants – General Practitioner and The Tasting Room. "My advice would be to go and work in a kitchen before you do any formal training as it will give you real insight into what you are letting yourself in for, and first and foremost choose a job you love and you will never have to work a day in your life."

Anita is 25 years into her cookery career and she still feels that her choice to become a chef is as impassioned, challenging and rewarding as the day she first learnt how to turn a mushroom. "I have had an interesting and varied career path that initially predominated in fine dining a la carte restaurants including Tiffany's, Blades, the Wharf Restaurant and 95 Filluel Street. I then sought out the challenges of moving into larger operations with multiple trading outlets like the Sydney Opera House,

Southern Cross Hotel and Bellamy's Parliamentary Caterers. At the Sydney Opera House I ran the 300-seater brasserie and coordinated the 26 on-site apprentices. This sparked my desire to develop and implement good industry training, and has led to roles with the Otago Polytechnic, Dunedin Academy and Massey University."

A career highlight was being asked to head the team at Bellamys. "In my four and a half years in the role I derived a great sense of pride by cooking and caring for the parliamentarians, and visiting dignitaries and guests of Government. Nothing beats preparing, with your team, for a state banquet at Parliament, or planning menus to accommodate the scenario of terrorist activities when "APEC" is in town." Anita was appointed H.S.I. Ambassador of the Year in 2006 which was a wonderful accolade.

Anita has used Barker's products through her career and with being a South Island girl Anita has grown up with the Barker's brand and loves its wholesome family background. She is delighted that the product range continues to grow and maintain its superior quality. Her bedtime favourite is a hot Barker's Blackcurrant and Raspberry!

GRAEME JONES

Barker's is proud to partner with Addington Raceway's new Executive Chef, Graeme Jones, for one of the busiest days on the Canterbury Events calendar - Cup Day.

Graeme Jones trained in Christchurch Polytechnic and via The Park Royal, The George and Sudima Hotels locally. He has now taken over one of Cup Day's most hectic jobs at Addington Raceway, but he is not daunted by the task. "Catering for more than 25,000 hungry race goers is pretty relaxing. I keep saying it's like another day at the office – just slightly busier"

Addington has five permanent catering staff, rising to about 60 before Cup Day. Graeme has used Barker's products throughout his career and is using our unique pre-filled 1.25kg

pipng bag with Barker's Orange Curd to fill the thousands of Barker's pastry cases for Petite Fours on the day. "They are so convenient and hygienic - just cut off the end and begin piping. No messy scooping and filling, or re-washing."

When you're catering for the numbers that Graeme does regularly, you don't always have time to make everything from scratch " I use a range of Barker's products including their chutneys, patisserie and savoury fillings, crèmes and condiments."



NEW...

2011 is an exciting year for new products at Barker's as we strive to drive the market with innovative new tantalising ingredients, ensuring that everything we make tastes fantastic for your customers.

To select the right product for your application we welcome your enquiry
FOR PRODUCT ENQUIRIES PHONE: 0800 227 537

3 NEW Chutneys

- **Chow Chow Pickle**
- **Spicy Eggplant Pickle (Sambal Style)**
- **Sweet Roast Capsicum Salsa**

Wow - if you are looking for that "special" ingredient to turn a regular menu into a show stopper then I suggest you try any of our new chutneys. With our signature stamp written all over them these new products are high in fruit and vegetables as we only use the finest raw materials, and boy do these punchy new flavours set them apart from anything on the market. Call us today for a FREE SAMPLE.



Barker's Treble C Toasted Sandwiches

Makes 10

600g Barker's Chow Chow Pickle
600g grated tasty cheese
20 thick slices wholemeal or wholegrain bread
Salad leaves for garnish
Cherry tomato wedges, optional
200g Barker's Chow Chow Pickle

METHOD

- Mix the Barker's Chow Chow Pickle and cheese together.
- Spread on 10 slices of bread and top each with another slice of bread.
- Toast, grill or panfry. Serve with a salad, tomato wedges and a spoonful of Barker's Chow Chow Pickle.

2 NEW Chocolate Crème Fillings

- **Chocolate Hazelnut**
- **Chocolate Orange**

Smooth and creamy in texture, these bake-stable, shelf-stable chocolate crème style fillings will add richness and flavour to brownies, éclairs, donuts, muffins, napoleons, and cakes. Customers always love chocolate! Available in piping bags this product is so versatile to use.



Orange or Hazelnut Chocolate Tarts

Makes 22 tarts

Ganache

1700g milk chocolate - good quality
1000g heavy cream

Filling

660g Barker's Chocolate Orange Flavoured Crème
or Barker's Chocolate Hazelnut Flavoured Crème

METHOD

- Assemble 22 pre-baked sweet pastry shells, approximately 12.5 centimetres (5 inches) in diameter.
- Pipe 30 grams of Barker's Chocolate Orange Flavoured Crème or Barker's Chocolate Hazelnut Flavoured Crème into the base of each tart.
- Heat the cream until it almost reaches boiling point. Pour over the diced milk chocolate. Stir together with a whisk until combined and glossy.
- Pour approximately 120 grams of ganache over the top of each tart until it reaches the lip of the tarts.
- Leave to cool and set.
- Dust around the edges with dusting sugar. Finish with white chocolate decorations or gold leaf.

SINGLE SERVE: 60mm tart shell, 10g Barker's Chocolate Flavoured Crème and approximately 40g of ganache.

2 NEW Savoury Fillings

We are very excited to introduce two new flavours in our modern range of savoury fillings in eye-catching colours and mouth-watering flavours, ideal for use in savoury breads, muffins, quiches, pastries and pizza applications.

- **Caramelised Onion**
- **Spicy Vegetable**

They join our current range of flavours that are available: Basil & Garlic, Capsicum & Apricot, Chilli & Red Onion, Green Tomato & Jalapeno, Hawaiian, Sage & Onion, Sundried Tomato & Olive, Tomato & Mushroom. Our Spicy Vegetable is an absolute hit in pastries, so call today for your FREE SAMPLE.





THE BIG BRUNCH

Sweet Roast Capsicum Salsa
with Corn and Salsa Fritters
and Beef Sausages

Serves 10

20 beef sausages, grilled or baked
20 Corn and Salsa Fritters
400 - 600g Barker's Sweet Roast Capsicum Salsa
Salad leaves for garnish

- Place the sausages and fritters on hot plates, drizzle with the Barker's Sweet Roast Capsicum Salsa and garnish with salad leaves.

Corn and Salsa Fritters

(Makes 20)

400g flour
20g baking powder
Freshly ground white pepper to taste
4 eggs, beaten
250 mls milk, approx
600g whole corn kernels
200g Barker's Sweet Roast Capsicum Salsa

- Sift the flour and baking powder into a bowl, mix in white pepper.
- Mix the eggs and milk together and pour into the sifted ingredients to make a batter. Stir in the corn and salsa.
- Heat a little oil in a non-stick pan and add spoonfuls of the mixture. Cook until bubbles appear and golden brown, turn and cook the other side.

(TIP: use well oiled cutters for round fritters)



A Message from Nicky Sheed

In the coming months we welcome to our shores the Rugby World Cup (RWC), and if you think this is only about an international sporting event, you're mistaken.

The RWC is an incredible business opportunity for New Zealand as a whole. Those of us in the hospitality industry welcome a short to medium term increase in sales during the lead up to, throughout and post this event and we must make the most of this opportunity.

The team at Barker's are happy to suggest products which will compliment your offering in preparation for this event and we do pride ourselves and strongly believe that our products add personality, excitement and flair to food. What better way to showcase our country and great food.

Comfort foods like burgers, pizzas, antipasto platters and chunky meat pies will all be fantastic hits for visitors to our shores and why not add a Barker chutney or jelly or two to these. They will help make the eating experience memorable! See our new range of chutneys and pickles being launched now to compliment our existing range - full of flavour these great tasting products will have your customers coming back for more! If you have a curry on your menu I do suggest you try our new Spicy Eggplant Pickle and if you're into making beautiful open sandwiches you must try our delightful Chow Chow Pickle.

If savoury fritters are on your menu I suggest you partner them with our new Sweet Roast Capsicum Salsa – just delicious!

Have you tried swirling our Spicy Plum or Apricot Sauce through sour cream to accompany wedges or making a delicious smoked chicken and apricot pizza?

Our Roasted Vegetable Chutney goes beautifully with wedges of brie on top of pizza or why not try our Blackcurrant and Red Onion Jelly with venison. Yum! You won't be disappointed, believe me.

And don't forget the breakfast buffet – breakfast means different things to different people but there's such a wonderful choice even for the more discerning customer. Call for a sample today of our new compote range. These delicious chunky, full fruit compotes are an ideal accompaniment to any breakfast buffet or menu – perfect with muesli and yoghurt or drizzled over buttermilk pancakes. And for those of you open for dinner these versatile compotes will enliven just about any dessert on offer. Try as an aside to pannacotta, drizzle over pavlova or delicious vanilla ice cream. Great with waffles, top your favourite cheesecake with them, or roll them up in a roulade or rolled pavlova and taste those beautiful combinations of berries and stone fruits.

So go on, call our customer service line today on 0800 227 537 for your free sample of any of our new products, or speak with your local Barker's representative. I am so excited about our new releases and I know you will be too!

Go the AB's!

Happy sampling

Nicky Sheed

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