

BARKER'S NEWSLETTER

SPRING 2011

Chocolate Crèmes...

NEW

Barker's have developed a range of Chocolate Crème fillings that are 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!

Sold in piping bags makes these products easy to apply and they taste delicious!

TWO NEW FLAVOURS:

- Chocolate Hazelnut (nut free)
- Chocolate Orange



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Fruit Smoothie Bases...

Spring is in the air and making a smoothie or frappe couldn't be easier - and Barker's have simplified this process even further with their ready-to-use fruit smoothie bases.

With wonderful flavours such as Banana, Mango, Mixed Berry and Strawberry that are conveniently packed in new 1.17kg bottles, with dispensers available for purchase from distributors for 30ml portion sizes – we make it easier to add to your menu!

Use and enjoy!

NEW 1 litre packaging



Anathoth

Jandoori Palace

CHEF PROFILE: JASON DELL

Executive Chef of the Epicure Group, Jason Dell has cooked his way across the breadth of NZ dining establishments and in numerous Asian restaurants!

Jason Dell is one of New Zealand's foremost respected culinary talents. A multi award winning chef, Jason was classically trained in Christchurch at CPIT. Jason served under esteemed NZ chef, Rick Rutledge Manning before successfully cooking his way across the breadth of New Zealand in the kitchens of leading hotels and restaurants including Blanket Bay, near Queenstown. The author of 'SAVVY Fresh Inspired New Zealand Cuisine' Jason is frequently invited to share his culinary expertise and knowledge to audiences at master classes and food events both locally and internationally.



Jason is currently based in Singapore "I am lending my creativity to restaurants in Singapore including Graze

at Rochester Park, Graze at Martin No. 38 and KHA, as well as being an ambassador for New Zealand Food & Beverage for NZTE and I am busy penning ideas for a new cookbook!"

Jason has been using Barker's products for a number of years "I am currently using Barker's Blackcurrant Jam in my cream cheese blackcurrant muffins at Graze, and Barker's Blackcurrant Syrup and Mint & Apple Jelly is being used for the sorbet at the Kia Kaha Aotearoa ball this weekend and the wonderful dessert recipe I am sharing with you."

"As a chef, I endeavor to always cook with passion, consistency and flair. Each new day I strive to inform and educate, seduce and titillate my guests with fresh, innovative, healthy and delicious cuisine."

Website: www.jasondell.com.sg



Tortilla of Meatball & Brown Mushrooms with Eggplant Pickle & Mint & Apple Jelly

These wraps are quite delicious and they make a tasty and filling lunchtime meal.

Ingredients

- 6 x 10 inch tortilla wraps
- 24 beef meatballs
- 2 tbsp vegetable oil
- 12 tbsp Swiss brown mushrooms
- 1 brown onion, sliced
- 2 cups iceberg lettuce, shredded
- 12 tbsp avocado spread
- ½ cup fresh coriander leaf, chopped
- 6 tbsp Barker's Spicy Eggplant Pickle
- 6 tbsp Barker's Mint & Apple Jelly

1. Heat a heavy bottom frying pan and lightly brown onion slices in 1 tbsp of the vegetable oil. Remove from pan and keep aside.
2. Return pan to heat, add 1 tbsp of vegetable oil and brown the mushroom slices. Remove from pan and keep aside.
3. Next brown the meatballs well in the same frying pan with a drop of vegetable oil. Place the frying pan and meatballs into a hot oven to heat through.

To make the wraps

Arrange the tortillas flat on a board. In the centre of each tortilla, spoon the avocado in a line across the width of the tortilla. Then arrange some shredded lettuce on top of the avocado. Scatter over the browned onion slices, the browned mushroom slices and the coriander. Spoon over half of the Barker's Spicy Eggplant Pickle. Lastly, place 4 meatballs on top. Carefully roll up tight to form a sushi roll like shape.

Place onto a baking tray and warm in a hot oven at 180°C for approximately 5 minutes, just until tortilla is crisp.

Remove from the oven, slice on a chopping board and then neatly arrange on a plate. Garnish with the balance of the Barker's Spicy Eggplant Pickle and lastly spoon the Barker's Mint & Apple Jelly around.

(Makes 6 Servings)

Vanilla, Blackcurrant and Kiwi *a la* "Yang Zhi Gan Lu" - a modern interpretation of a classic Hong Kong dessert

(makes 4 small servings)

Ingredients

- Sago (and water to cover)
- 1 cup water
- 1 cup caster sugar
- 1 tsp gelatin
- 2 x yellow kiwifruit, skinned, flesh chopped small dice
- 100ml low fat milk
- 1 vanilla pod (split)
- 100ml vanilla ice-cream
- 2 tbsp Barker's Blackcurrant Syrup
- 1 x green kiwifruit
- 2 mint tips

Method

1. Soak sago in cold water for 30 minutes to 1 hour. Drain well.
2. Bring a pot of water to boil. Add the sago gradually and stir constantly until sago turns transparent, remove from heat, drain and rinse well under cold running water, then set aside.
3. Bring the caster sugar and water to a boil with the split vanilla pod until sugar is dissolved.
4. Soften the gelatin in a little water, then stir into the hot sugar syrup.
5. Cool the syrup slightly then divide into 2 bowls equally. Into one of the bowls of sugar syrup add the Barker's Blackcurrant Syrup.
6. Carefully pour a little of this purple mixture into the base of each serving vessel. Reserve the remaining syrup to pour over the chilled custard.
7. Add the finely chopped yellow kiwifruit flesh and the milk to the plain gelatin syrup. Mix well then add the ice cream. Mix evenly and pour this into the glasses/dishes on top of blackcurrant coloured jelly. Transfer to a fridge and chill well.
8. Drizzle another thin layer of the blackcurrant syrup on top of the set custard. Moisten the cooked sago with the remaining blackcurrant syrup. Carefully spoon the sago on top of each dessert.

To make final assembly of Yang Zhi Gan Lu

Cut peeled green kiwifruit into very small dice. Carefully spoon kiwifruit on top of the blackcurrant sago dessert, garnish with baby mint tips then serve.



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

Anathoth



Jam Filled Delights

1. Pin out a standard sweet or shortbread pastry.
2. Cut out circular or heart shapes.
3. Cut a hole out of the middle of every second shape (this is where the jam will go).
4. Bake at 180°C for approx 12 to 14 minutes or until golden brown .
5. When cool, sandwich two biscuits together by using any of the Anathoth range of jams. NB: Dust the top biscuit with icing sugar before carefully placing on top of the bottom biscuit.

JAMS AND MARMALADES

Preserving fruits in jams and marmalades is one of the best ways of enjoying their delicious flavour all year around. With Anathoth we have captured the more popular fruits and made them into irresistible jams - spread on toast or bagels, use as fillings or toppings for cakes and biscuits, and delicious on pancakes and waffles.

Our two NEW flavours this year are:

NEW

- **Rhubarb & Twin Berry**
- **Cherry Berry**



Heaven's Bakery



Because you deserve it!

HEAVEN'S BAKERY,
NAPIER
- Jason Heaven

Since 1974 Heaven's Bakery has been a Hawke's Bay institution maintaining its family values, with the total number of stores now at six - Managing Director, Jason Heaven, is going from strength to strength. "At Heaven's Bakery we pride ourselves in being the greatest bakery in New Zealand. Our team at Heaven's Bakery have won numerous awards starting with New Zealand Baker of the Year six times, the Great Kiwi Pie Competition and in 2002 the Hawkes Bay Business of the Year Award".

Heaven's Bakery source only the finest ingredients so they can prepare delicious filled cream doughnuts, slices, squares, scones and freshly baked bread. Jason

keeps a close eye on the running of the central bakehouse and the stock involved in producing the products for his six busy shops. All product is baked fresh at this site and dispatched to all five stores twice daily beginning at 6am each morning, seven days a week, 364 days a year. Throughout New Zealand and Australia, bakers come to visit this efficient bakery to discuss and admire its features and systems that have been developed by Jason. "To choose Heaven's Bakery is to choose quality and we guarantee that our customers will be 100% satisfied".

Using Barker's products is part of their stamp of quality.

Barker Fruit Processors Ltd

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www.anathoth.co.nz



www.tandooripalace.co.nz



Savoury Sauces

Fashionable flavour blends with traditional quality... fresh fruit ingredients make these ready-to-use sauces a standout addition to any meal. They bring new colour to savoury platters, hot or cold meats, paninis or gourmet pies. They also make a superb marinade!

Sauces Available: Chunky Tomato & Roast Garlic, Cranberry, Malay Curry, Piquant Tomato & Red Pepper, Spiced Apricot, Spiced Plum.

Malay Prawns with Crunchy Carrots

Serves 4

INGREDIENTS:

1½ cups Barker's Malay Curry Sauce
500g prawns, heads removed and peeled
200g snow peas, sliced
3 carrots, peeled and cut into strips
2 Kaffir lime leaves



METHOD:

1. Place the Barker's Malay Curry Sauce in a saucepan and heat to boiling.
2. Add the prawns, snow peas, carrots and Kaffir lime leaves.
3. Heat to boiling, then lower heat and simmer until the prawns are cooked (white all the way through).
4. Remove Kaffir lime leaves.
5. Serve over cooked jasmine rice.

A Message from Nicky Sheed



Welcome to the fifth edition of our New Zealand newsletter.

As I prepare to write this column I do so with a hint of sadness.

Recently Gillian Barker (wife of our late founder Anthony Barker) passed away suddenly. Gillian's passing marks the end

of an era for Barker's as she too was instrumental in the early success of the Barker business. If you ever needed a strong and competent captain of a ship Gillian was that person. A real thruster/organiser and when teamed with her husband Anthony, the creator/innovator type, made a formidable partnership.

As we look back over the last 40+ years we should feel proud of the Barker business which has come a long way from the original true family-operated cottage industry it once was.

We are, however, still located on the corner of the old family farm, 10km from Geraldine (in the heart of the picturesque South Island),

but Barker's is a very much larger enterprise today continuing to offer quality, innovation and excellence to its business partners in New Zealand, Australia and across the world.

So we are proud to continue the traditions started by Anthony and Gillian Barker back in the summer of '69. While we have grown significantly, we hold true the same values that Anthony and Gillian held dear; integrity, quality and innovation.

We dedicate this edition to Anthony and Gillian who without their vision and strength this business would not exist today and we share some of the special moments in the photo's below.

Nicky Sheed
Sales & Marketing Director



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