

# *The* **SHOPPER**

SUMMER | NOVEMBER 2022

'TIS THE  
SEASON FOR

# *Events*

BEST BUYS

**N1**

NEW LAUNCH

**Éclairs**

WE RECOMMEND

**TREAT HAMPERS  
ARTISAN BREADS  
TIME TO CELEBRATE**

**TSEBO**  
**50**  
**+1**  
YEARS  
FROM 1971 - 2022

**CATERING 2022**  
TSEBO CATERING SOLUTIONS  
[www.tsebo.com](http://www.tsebo.com)

**TSEBO**

VEGAN

# Chocolate Mousse

& CITRUS CREAM  
PHYLLO STACK



**CHEF CHRIS SEANE**  
Regional Executive Chef: Healthwise Inland

## Ingredients

### Phyllo pastry discs

5 sheets	Medi Deli phyllo pastry
5 Tbsp	Coconut oil, melted
5 tsp	Coconut sugar

### Vegan chocolate mousse

250 g	Avocado (about 2 large)
60 ml	Almond milk
5 ml	Vanilla essence
30 ml	Maple syrup
100 g	Dark chocolate, melted and cooled
15 ml	Instant espresso granules, mix with a little water to make a paste
TT	Salt

### Citrus coconut cream

1 can	Coconut cream, chilled overnight
15 ml	Powdered sugar
1	Lemon, zest and juice retained
100 g	Raw pecan nuts
30 ml	Brown sugar
1/2 cup	Butter, cut into cubes
TT	Salt

## Method

### Phyllo pastry disks

1. Lay each layer of phyllo pastry on a clean surface and dab with coconut oil and a sprinkle of coconut sugar.
2. Place the 5 layers on top of each other and use a round shape to cut out disks with a sharp knife. Cut 3-4 disks for each serving.
3. Place the disks on parchment paper and bake for 15 minutes at 160°C, or until they are golden brown.
4. Carefully remove the phyllo disks from the oven and leave to cool.

### Vegan chocolate mousse

1. In an electric mixer add all the ingredients for the chocolate mousse and beat on high for 2 minutes until smooth.
2. Transfer the chocolate mousse to a piping bag and refrigerate until use.

### Citrus coconut cream

1. Carefully remove the chilled coconut cream from the fridge, open the can and scoop the thick cream into a chilled mixing bowl. Leave the liquids from the can to use in your morning smoothie.
2. Beat the coconut cream on medium speed for 2 minutes, then beat on high speed for 3 minutes more until soft peaks forms.
3. Add the powdered sugar and lemon zest and mix for another minute on high. Transfer the whipped coconut cream to a mixing bowl and refrigerate until use.

### Candied pecan nuts

1. In a small saucepan, carefully heat the sugar until it melts and forms a dark caramel. Place the nuts in the hot sugar and mix to cover.
2. Carefully remove the candied nuts and place it on a wooden board to cool. You can crush the nuts in a pestle and mortar or keep them whole.
3. Layer the phyllo pastry disks with citrus cream and pipe the chocolate mousse on the top. Garnish your plate with candied pecan nuts and more lemon zest.

# Beef Fillet,

AUBERGINE, TOMATO  
AND HALOUMI STACK



**CHEF CHRIS SEANE**

Regional Executive Chef, Healthwise Inland



## Ingredients

2	Aubergines, sliced into 8 rounds
4	Tomatoes, sliced into 8 rounds
2,5 ml	Olive oil
TT	Salt and freshly ground black pepper
4 x 150 g	Beef fillet portions
100 g	Haloumi cheese, sliced into 12 strips
45 ml	Cake flour
60 ml	Ready-made basil pesto
TT	Baby leaves, for garnish

## Method

1. Brush the aubergine and tomato slices with a little of the oil. Heat a griddle pan to smoking hot and chargrill the aubergine and tomato in batches for about 2 minutes on each side. Season and set aside to keep warm.
2. In the same pan, grill the fillet portions for 2 minutes on each side (for medium-rare). Remove from the heat and leave to rest in a warm spot for about 5 minutes.
3. Dust the Haloumi in the flour and gently pan-fry in the remaining oil until golden brown, about 2 minutes.
4. To serve, place a portion of fillet on each plate. Top with tomato, aubergine, and Haloumi. Spoon over the pesto and garnish with baby leaves.

# Cajun Chicken

WITH MANGO  
AND AVOCADO  
SALSA



**CHEF GADDAFI CEZULA**  
Chef Manager: Continental PE



## Ingredients

TT	Medium tortilla wraps
TT	Chicken breast, no skin
1	Red onion
1 tsp	Cayenne pepper
1 Tbsp	Cajun spice
3 Tbsp	Butter
1 Tbsp	Olive oil
30 g	Carrot, grated
30 g	Red cabbage, shredded
1	Large jalapeno pepper
15 ml	Lime juice
¼ cup	Mango, peeled and cubed
¼ cup	Pineapple, diced
¼ cup	Avocado, peeled and diced
TT	Mixed mayonnaise and cream (for the base and to drizzle)

## Method

1. Season your chicken with cayenne pepper, Cajun spice, and salt and pepper.
2. Slow fry your chicken using olive oil, then leave to rest.
3. Combine mango, avocado, and red onions.
4. In another bowl mix the thinly slice red cabbage and carrot together.
5. Toast the tortillas and assemble with prepared ingredients.
6. Drizzle with cream and mayonnaise mix and serve.

NEW LAUNCH



# Eclairs

BUYER CODE	ITEM	REGION	CODE	SUPPLIER
FTO	RICH'S ECLAIR HAZELNUT	NATIONAL	SNK1618	BIDFOOD
FTO	RICH'S ECLAIR RASPBERRY		SNK1620	
FTO	RICH'S ECLAIR WHITE CHOCOLATE DUO		SNK1621	





## Did you know

Éclairs originate from the 19<sup>th</sup> century in France and were originally termed “*pain à la duchesse*” meaning ‘lightning’ due to the fact that they were typically eaten at the speed of light!

### Shelf Life

- Unopened, frozen: 6 Months.
- Open, refrigerated: 2 days once thawed.
- Unopened, refrigerated: Up to 3 days unopened in original packaging.
- DO NOT REFREEZE AFTER DEFROSTING.

### Handling


- Store frozen at -18°C or below.
- Defrost entire case or desired portions in the refrigerator overnight or uncovered in its original packaging at room temperature (20°C - 23°C) for approximately 2 – 3 hours until completely thawed. Serve immediately after thawing and return defrosted portions to the refrigerator until required. Consume defrosted portions within 3 days. Do not defrost or sell in a clamshell.



## PRODUCT INFORMATION

Product code	Description	Case count	Unit mass	Gross mass
19705	Classic Éclair Filled With Whip Topping With Cream	12	73 g	1.08 kg
19706	White Chocolate Éclair Filled With Whip Topping With Cream	12	73 g	1.08 kg
19710	Hazelnut Éclair Filled With Hazelnut Flavoured Crème Diplomat	12	82 g	1.19 kg
19709	Caramel Flavoured Éclair Filled With Crème Diplomat	12	76 g	1.11 kg
19708	Raspberry Flavoured Éclair Filled With Whip Topping With Cream	12	73 g	1.08 kg
18467	White Chocolate Duo Éclair Filled With Whip Topping With Cream	12	73 g	1.08 kg

**Rich Products Corporation** 77 Earp Street, Ophirton, Johannesburg, South Africa, 2091

Tel: 0860-0-RICHS (74247) |  WhatsApp: send “Hi” to 0860-0-74247 | [www.richs.co.za](http://www.richs.co.za)

For detailed product information and additional recipe inspiration, please visit [www.richs.co.za](http://www.richs.co.za)





**INTRODUCING OUR FULLY FINISHED ÉCLAIR RANGE**

Our éclairs evoke a familiar and nostalgic charm to a new millennial audience. Their light aerated structure, with a creamy sweet inside, delivers a distinguishable mouthfeel and authentic premium taste.

With a choice of six variants ranging from the classic éclair to, on-trend contemporary flavours and toppings, they are the perfect treat across all day-parts. And the best part, all eclairs are handmade!



*Finished by Hand*

**TOTALLY IRRESISTIBLE ECLAIR RANGE**



*Classic*

Dark chocolate éclair filled with Whip Topping With Cream topped with dark chocolate ganache and a white chocolate drizzle.



*White Chocolate*

White chocolate éclair filled with Whip Topping With Cream topped with white ganache and white chocolate shavings.



*Hazelnut*

Hazelnut éclair filled with a chocolate hazelnut crème diplomat topped with dark chocolate ganache and milk chocolate shavings.



*Caramel*

Caramel éclair filled with a creamy crème diplomat topped with caramel flavoured icing and crunchy caramel flavoured pearls.



*Raspberry*

Raspberry éclair filled with Whip Topping With Cream topped with raspberry flavoured ganache and crunchy sugar crystals.



*White Chocolate Duo*

White chocolate éclair filled with Whip Topping With Cream topped with white ganache and a dark chocolate drizzle.



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**TOTALLY IRRESISTIBLE ECLAIR RANGE**



*Classic*

Dark chocolate éclair filled with Whip Topping With Cream topped with dark chocolate ganache and a white chocolate drizzle.



*White Chocolate*

White chocolate éclair filled with Whip Topping With Cream topped with white ganache and white chocolate shavings.



*Hazelnut*

Hazelnut éclair filled with a chocolate hazelnut crème diplomat topped with dark chocolate ganache and milk chocolate shavings.



*Caramel*

Caramel éclair filled with a creamy crème diplomat topped with caramel flavoured icing and crunchy caramel flavoured pearls.



*Raspberry*

Raspberry éclair filled with Whip Topping With Cream topped with raspberry flavoured ganache and crunchy sugar crystals.



*White Chocolate Duo*

White chocolate éclair filled with Whip Topping With Cream topped with white ganache and a dark chocolate drizzle.

# BEETROOT AND SALMON

# Cheesecake



**CHEF LIEZL OOSTHUIZEN**  
Production Manager: US Stellenbosch



## Ingredients

### Cheesecake base

250 g	Melted butter
150 g	Bacon crackers
150 g	Seeded crackers

### Filling

15 g	Gelatine leaves
350 ml	Cold water
600 g	Cream cheese
300 g	Goats cheese
TT	Orange zest (of 1 orange)
350 g	Beetroot, cooked and pureed
450 g	Smoked salmon
TT	Coarse black pepper

### Beetroot pickle

6	Rainbow baby beetroots, cooked and thinly sliced
250 ml	Apple cider vinegar
100 g	Brown sugar
20 g	Pickling spices
5 g	Dill, freshly cut

## Method

1. For the base, blitz the biscuits and butter.
2. For the filling, soak the gelatine in the cold water for 5-10 minutes.
3. Oil the rings or moulds you wish to use and put them on a lined tray.
4. Press the biscuit base into the mould, not too thick.
5. Blend the cream cheese, goats' cheese and orange zest until fluffy.
6. Soak the gelatine in cold water, take them out and squeeze out the water, then melt in a microwave oven.
7. Fold the beetroot and gelatine into the cheese mix.
8. Fill the moulds and refrigerate for 2 hours.
9. For the pickle, cook the vinegar, pickling spice, dill and sugar together.
10. Pour over cooked beetroot.
11. Garnish cheesecakes with salmon and pickled beetroot.

# Milk Tart

SPRING ROLL  
WITH AMARULA  
CARMEL DRIZZLE  
AND MALVA SOIL



**CHEF LIEZL OOSTHUIZEN**  
Production Manager: US Stellenbosch

## Ingredients

### Spring rolls

20	Spring roll pastries (2 per spring roll)
2 L	Oil
50 g	Ground cinnamon
150 g	Brown sugar
1	Egg (for egg washing)

### Milk tart filling

1 L	Milk
2	Cinnamon sticks
250 ml	Flour
250 m	Sugar
5 g	Salt
4	Eggs

### Amarula caramel

250 ml	Brown sugar
50 g	Butter
100 ml	Cream
150 ml	Amarula

### Malva soil

TT	Malva pudding, without syrup poured over, crumbled.
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## Method

### Milk tart filling

1. Place a saucepan over medium heat, add milk and cinnamon sticks and bring to a boil. Then remove from the heat.
2. In another bowl, mix together flour, sugar and salt.
3. Whisk in eggs until smooth. Gently whisk into the warm milk mix in the saucepan, making sure no lumps form.
4. Return the pan back on the stove on medium heat. Keep stirring constantly until it starts to cook.
5. Cook for about 5-6 minutes. Remove from heat and let cool.

### Spring rolls

1. Cool the milk tart filling completely.
2. Egg wash the edges of the pastry and fill with the filling.
3. Deep fry until golden brown and sprinkle with cinnamon sugar.

### Amarula caramel

1. Caramelise the brown sugar.
2. Whisk in the cream, Amarula and butter and turn off the heat.

RASPBERRY

# Panna Cotta



**CHEF MARKO ENGELBRECHT**  
Regional Executive Chef: Business, Industry  
& Automotive - Inland



## Ingredients

### Panna cotta

200 g	Raspberries, fresh or frozen
250 ml	Full cream milk
250 ml	Cream
80 g	Caster sugar
1½ tsp	Vanilla extract
2 tsp	Gelatine powder
TT	Cold water

### Raspberry compote topping

200 g	Raspberries, fresh or frozen
1 tsp	Lemon juice
30 g	Caster sugar

## Method

### Panna cotta

1. Blend the raspberries until smooth. Pour the puree through a thin mesh sieve over a small saucepan. Gently press with a spatula to keep the liquid only and discard the seeds.
2. Add the milk, cream, sugar and vanilla extract to the saucepan and whisk to combine. Turn on medium-low heat and bring to a simmer, then remove from the heat.
3. Place the gelatine powder in a small bowl and add a little bit of water (1-2 tablespoons). Mix until smooth then set aside for a couple of minutes or until it begins to set.
4. Add the gelatine mixture to the hot liquid and whisk well until it has completely dissolved. Pour into the serving cups, then place in the fridge to set for 2-3 hours.

### Raspberry compote topping

1. Place the raspberries, lemon juice and sugar in a small saucepan. Turn on low to medium-low heat and cook for 10-15 minutes, or until the raspberries start to break apart and the juices have thickened slightly.
2. Set aside to cool down completely, then pour over each panna cotta. Keep in the fridge until ready to serve.
3. Optionally, finish with fresh raspberries, some chopped mint and a sprinkle of shredded coconut.

ALL-ROUND  
HIGH HYDRATION

# Bread Dough



**CHEF LUKE REDDY**

Regional Executive Chef: Healthwise - Coastal



## Ingredients

1,5 kg	Flour
45 ml	Honey
45 ml	Olive oil
29 g	Salt
5 g	Dry yeast
900 ml	Water (tap)

## Method

1. Place water in a large bowl. Add yeast and honey and whisk until dissolved, then allow to bloom for 15 minutes.
2. Add 1 kg of the flour and mix through, then let it rest for 30 minutes.
3. Add in the remainder 500 g of flour, oil and salt, combine and remove from the bowl.
4. Knead until dough is developed and smooth and does not break when you stretch it.
5. Roll into a ball, cover it lightly with oil and let it rest for a further hour.
6. After it has rested cut into portion sizes you want, this could be pizza balls, mini ciabatta portions, knotted, or baguette style.
7. Place this on a floured or lightly oiled tray, wrap with cling film, ensuring the cling film does not touch the dough and it has ample room to proof and develop.
8. Place in a fridge for 8 hours (can be developed for up to 36 hours).
9. Once done, reshape lightly, ensuring to not break the proofing structure.
10. Place on a baking tray and let rest for 1,5-2 hours.
11. Place in a preheated oven of 220° and bake for 16 minutes until a good crust formed.
12. Remove, put on a cooling rack and serve with butter, cheese, condiments and dips on your function bread boards.

**Notes:** Can be egg washed and sprinkled with sesame seeds. Use flour dusting for ciabatta style. Can be scored prior to baking to get good baking ears.

**Nutri**  **Care**

DUCK, FERMENTED SOY  
AND SPRING ONION

# Dumplings



**CHEF LUKE REDDY**

Regional Executive Chef: Healthwise - Coastal



## Ingredients

2	Duck legs
TT	Salt and pepper
5 g	Ginger
4 sprigs	Thyme
2 cloves	Garlic, finely diced
20 g	Fermented soybean chili paste
1 Tbsp	Soy sauce
1 Tbsp	Honey
3	Spring onions, the green parts diced
30	Dumpling wrappers

## Method

1. Slow cook your duck leg in an oven at 135°C until very tender and pullable. Once cooked pull apart and chop finely.
2. Add in chopped spring onion, ginger, garlic, honey, red chili soybean paste, and soy sauce. Sauté this mixture for 5 minutes on medium heat, then set aside to cool down.
3. Place a thumb full of mixture in the dumpling wrapper and seal by applying pressure. This will form a half moon shape, or you could form a ball dumpling using the same process.
4. Steam either in a bamboo steamer or in the oven.
5. For a contrasting texture you can lightly grill in sesame oil to create a crispy texture like a pot sticker dumpling.
6. Paired with a chili, coriander, soy, honey and sesame oil dip.

**Note:** Ideal for mini bowl cocktail service.

**Nutri**  **Care**

PAN GRILLED

# Kingklip

IN A CREAM AND  
CHILI SAUCE



**CHEF LUKE REDDY**

Regional Executive Chef: Healthwise - Coastal



## Ingredients

180 g	Kingklip portion
2 g	Red chili
2 g	Chives
100 ml	Cream
30 g	Butter
15 ml	Lemon juice
10 g	Chopped red onion
2 g	Lemon zest
1 g	Fresh thyme
3 g	Parsley, freshly chopped
1 g	Paprika
2 g	Garlic, freshly chopped

## Method

1. In a sauce pot, melt butter on medium to high heat, add onions and cook until translucent, add in the garlic and cook through.
2. Add paprika cook through for a few seconds, then add in red chili and cream and bring to a simmer until reduced by a third. Season and set aside.
3. In a pan, add oil to medium heat.
4. Rub kingklip with fresh thyme, lemon zest, salt and pepper.
5. Grill the fish until halfway cooked through (4-6 minutes).
6. Add the reduced cream to the pan and continue to cook the kingklip.
7. Add lemon juice and final seasoning, then the butter, chives and parsley.
8. Serve paired with parmesan and cream layered potato Au gratin, or a choice of your starch or with garlic buttered string beans with a squeeze of lemon, or vegetables of your choice.

**Nutri**  **Care**



# Treat Hamper's

BUYER CODE	ITEM
HR350	COFFEE VARIETY PACK
HR250	SNACK PACK
HR470	MUNCHIE GIFT PACK
HR550	FAMILY PACK





## Beefy Treats Hampers October 2022 – 10 December 2022



### Coffee Variety Pack

- 1 x Nestle Passions 300g
- 2 x Nescafe Gold Coffee sachets
- 2 x House of Coffees Hug in a Mug
- 1 x Small Marshmallows 40g
- 1 x Fruit, Nuts & seeds 200g
- 1 x Mixed Nuts 200g
- 2 x Salty Caramel Popcorn
- 1 x Mug

Wrapped in cellophane & ribbons



### Snack Pack

- 1 x Choice assorted Biscuits 1kg
- 4 x Tubs (stock may vary) 200g each  
(Nuts & sweets)

Wrapped in cellophane & ribbons



### Munchie Gift Pack

- 1 x Choice assorted Biscuits 1kg
- 4 x Tubs stock may vary 200g each  
(Nuts & sweets)
- 2 x Sliced Biltong 100g each

Wrapped in cellophane & ribbons



### Family Pack

- 1 x Choice assorted biscuits 1kg
- 1 x Nestle Passions 300g
- 2 x Corn flavoured 100g each
- 1 x Fruit, Nuts & seeds 200g
- 1 x Mixed Nuts 200g
- 1 x Fruit & Nuts 200g
- 2 x Sliced Biltong 100g each

Wrapped in cellophane with ribbons

# Mini Potatoes

FILLED WITH GROUND BEEF AND BACON



**CHEF THEO GQONTSHI**

Regional Executive Chef: Healthwise - Inland



## Ingredients

400 g	Ground Beef
500 g	Mini potatoes same size, washed
7 g	Salt
50 g	Rosemary, fresh and finely chopped
200 g	Bacon, cut into thin strips
15 g	Tomato purée
50 ml	Worcestershire sauce
250 ml	Beef stock
15 g	Dry mustard
15 g	Smoked paprika
7 g	Garlic powder
7 g	Salt
7 g	Black Pepper
100 g	Sour cream
14 g	Green onion

## Method

1. Preheat an oven to 180°C.
2. Wash baby potatoes and score them nicely making deep incisions. Spray with oil, sprinkle with salt and rosemary and roast for 40 minutes or until soft to the touch. Set aside.
3. Cook the bacon on a flat top grill or pan over medium-high heat before transferring to a paper towel. Chop and save for later.
4. Fry the onion in the oil on a gentle heat until soft and starting to brown. Turn up the heat and add the beef. Brown the meat and add dry mustard, smoked paprika, garlic and stir to mix it in.
5. Add the beef stock, tomato purée and Worcestershire sauce and season. Simmer, stirring regularly, until the gravy has reduced and thickened. Remove the pan from the heat and leave to cool.
6. Top the mini potatoes with the beef.
7. Bake for 5 minutes until nice and hot.
8. Top with the crumbled bacon, sour cream, and chopped green onion.

# Exotic

## MINI QUICHES

Although quiche is known as a dish of classic French cuisine, historical records indicate that quiche originated in Germany in the Middle Ages in the medieval kingdom of Lothringen, which the French later occupied and renamed Lorraine. The word *quiche* is derived from the German *kuchen*, meaning cake. Quiche is a very quick and easy snack for on-the-go, especially during those busy function seasons. Quiches can vary from ingredients, sweet and savory, or crusts used, but they all have that one ingredient in common, namely flavour!

For this recipe for a quick and easy quiche, we are going to use puff pastry, as it is easy and quick, but we also want to obtain that fluffy, flaky and fresh crust. Once again this is ideal for those clients who request off-site functions and for this purpose, we going to pair this exotic dish with the ready to go sleeve boxes found from one of our suppliers (see details below), the days of round plastic dome platters are gone!



**CHEF TSHEGOFATSO SEKELE**  
Regional Executive Chef: TSS



## Packaging

**Supplier name:** Microtek

**Box code:** SBBOX-LRG-WHT

**Description:** White sleeve and base box. Large – 350 x 240 x 90 mm (pack of 10)

## Equipment

- Rolling pin
- Cookie cutter
- Baking muffin tray

## Ingredients

1 sheet	Frozen puff pastry, store bought
2	Medium eggs
250 ml	Milk
100 g	Spinach
100 g	Mushrooms
TT	Spray & Cook (for greasing)
TT	Salt and pepper
10 ml	Vegetable oil
50 g	Onion
5 g	Crushed garlic
10 g	Flour
5 g	Thyme, freshly chopped
1	Radish, sliced
TT	Micro herbs

## Method

1. Preheat oven to 180°C. Coat a 23 cm pie pan with cooking spray and set aside.
2. Thaw the puff pastry overnight or alternatively, place it on a counter to thaw. Once the pastry is pliable, but still cool, it is ready (about 30 minutes). Lightly roll out the puff pastry, just enough to even out the seams.
3. Cut the puff pastry using a medium sized cookie cut and press it into a muffin pan creating cup shapes and refrigerate for 5 minutes.
4. Heat oil in a large nonstick skillet over medium-high heat; swirl to coat the pan. Add mushrooms. Cook, stirring occasionally, until browned and tender, about 5 minutes. Add onion and garlic. Cook, stirring often, until softened and tender, about 5 minutes. Add spinach. Cook, tossing constantly, until wilted, 1-2 minutes. Remove from heat.
5. Whisk eggs, milk, flour, thyme, salt, and pepper in a medium bowl. Fold in the mushroom mixture. Spoon into the prepared muffin cups. Bake until set and golden brown, about 20 minutes.
6. Let stand for 10 minutes to allow quiches to cool. Garnish with radish slices and micro herbs and transfer to a readily prepared sleeve boxed lined with cellophane.
7. Seal with a branded round sticker for that extra elegance and to also create that unwrapping a gift feel.

# Palmier

*Palmier* is the French word for palm tree, and the pastry gets its name from its resemblance to a palm leaf. A Finish version of these pastries is called *canapé*. It is commonly thought that palmier were invented in France around the beginning of the 20th century. Palmier is quick and easy sweet treat to make for those with a sweet tooth, especially for events it is a quick grab-and-go.



**CHEF TSHEGOFATSO SEKELE**  
Regional Executive Chef: TSS



## Packaging

**Supplier name:** Microtek

**Box code:** SBBOX-LRG-WHT

**Description:** White sleeve and base box. Large – 350 x 240 x 90 mm (pack of 10)

## Equipment

- Rolling pin
- Measuring cups
- Sharp knife
- Baking sheet

## Ingredients

TT	Frozen puff pastry, store-bought
250 g	Brown sugar
100 g	Ground cinnamon
TT	Honey (for drizzling)

## Method

1. Thaw the puff pastry overnight or alternatively, place it on a counter to thaw. Once the pastry is pliable, but still cool, it is ready (about 30 minutes). Lightly roll out the puff pastry, just enough to even out the seams.
2. Sprinkle most of the sugar in an even layer over the surface of the dough. Roll over it lightly with a rolling pin to press the sugar into the dough.
3. Fold the left and the right sides of the dough inward so they meet in the middle.
4. Sprinkle the remaining sugar over the dough. Again, roll over the dough lightly to press in the sugar.
5. Fold the left side over the right side, like closing a book. This should make a very long, flat length of dough with the first two folds sandwiched in the middle.
6. Transfer the dough log to a baking sheet. Cover with plastic wrap and chill for 30 minutes to give the dough time to firm up. This will make them easier to cut and help them puff better in the oven.
7. Heat the oven to 180°C. Place a rack in the middle position.
8. After chilling, transfer the dough log back to the work surface. Use a sharp knife to slice the log across into cookies 2,5 cm wide.
9. Transfer the cookies to a baking sheet, laying them cut side up. Sprinkle the cookies with more sugar, if desired. Make sure to space the canapés a few inches apart, they will puff quite a lot in the oven! Bake in batches if necessary; place the unbaked cookies in the fridge to chill between batches.
10. Drizzle with honey and allow the canapés to cool and transfer to a ready to go function platter sleeve box lined with a cellophane.
11. Close the cellophane and seal with a round sticker, slide the sleeve box and wrap it with a branded ribbon; ready to go!

# Artisan Breads

BUYER CODE	ITEM	UOM
CON1088	BAGUETTE RUSTIC ARTISAN	20X270GR
CON1090	BAGUETTE SANDWICH ARTISAN	50X100GR
CON1212	BAGELS PLAIN	50X100GR





# BREADS FOR Every Occasion



## All about the Baguette

The exact origin of the famous French Baguette is not known, however what we do know is that this beautifully crafted bread has been enjoyed for centuries not only in France but worldwide. The provenance of France, this Baguette epitomises simple sophistication. The gentle, creamy complexity of flavour and crumb is punctuated by a delicate, crispy golden crust.



### MASTERING

## The art of bread

Rich's® Artisan Breads® is an expression of product perfection, a passion for authenticity, and the appreciation for the honesty and excellence of traditional baking methods. This is underpinned by modern and best-in-class food safety standards.

### OUR FOUR SIMPLE PHILOSOPHIES

#### Handcrafted

Hand rolling, kneading, stretching and folding are the active ingredients in the production of our breads and rolls.

#### We Give Time Time

Longer fermentation time means the yeast has more time to do its work contributing to the unique aroma, taste and crumb structure.

#### Stone Baked

Baking bread on top of the stone heat source ensures a crispy crust and enviable spring and lift.

#### Stoneground Flour

Traditional unbleached stoneground flour, slowly milled between grinding stones, generates the minimum amount of heat, resulting in a wholesome end result.



## Boiled and Baked Bagels

Believed to have originated in the 17th century, our perfect hand size shaped bagels, have a chewy interior with a glossy browned and equally chewy crust. Our traditional yeast wheat bagels are given just the right amount of time to rise, and boiled before baking. So versatile, they can be used for buffets or day part menu items. Eaten fresh from the oven or toasted, the fillings and toppings are endless!



Pizza Bagel

WE RECOMMEND

# Berry

## SUPERPOWER



**CHEF ZOLANI RAडेBE**  
Regional Executive Chef: Fedics - East London



## Ingredients

TT	Plain Greek yoghurt (or vanilla)
TT	Granola
TT	Blueberries
TT	Strawberries
TT	Honey

## Method

Layer all ingredients in the clear whiskey glass, drizzle with honey and serve chilled.



# *Time to Celebrate*

Time to Celebrate!



BBBEE Level 2

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**LINDT GOLD BAR MILK**  
11X300G  
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**LINDT CORNETT ASSORTED**  
8X200G  
STOCK CODE 739179



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8X24X38G  
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**LINDT CORNETT 337G**  
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**LINDT MILK 18X40G**  
STOCK CODE LINDT86



**LINDT DARK 18X40G**  
STOCK CODE LINDT86



**FERRERO ROCHER T30**  
1X3X375G  
STOCK CODE  
FERRERO8



**FERRERO ROCHER T24**  
T24X4X300G  
STOCK CODE  
FERRERO2



**FERRERO ROCHER T3**  
T3X16X37.5G  
STOCK CODE  
FERRERO1



**FERRERO ROCHER T16**  
T16X5X200G  
STOCK CODE FERRERO

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# Time to Celebrate!



**QUALITY STREET**  
1X300G  
STOCK CODE  
12450211



**NESTLE PASSIONS**  
1X300G  
STOCK CODE NES2



**QUALITY STREET 6X232G**  
STOCK CODE 12450211



**NESTLE KIT KAT**  
CARAMEL GOLD  
4 FINGER 48X41.5G  
STOCK CODE 12509602  
8 FINGER 24X85G  
STOCK CODE 12509603  
KIT KAT CHUNKY 24X40G  
STOCK CODE 12524614  
KIT KAT PEANUT BUTTER 24X40G  
STOCK CODE 12452578



**MARS MINI TWIX 1X250G**  
STOCK CODE MARS11  
**MARS MINI SNICKERS 1X250G**  
STOCK CODE MARS5



**MARS MINI MARS 1X250G**  
STOCK CODE MARS4

**MARS MINI BOUNTY 1X250G**  
STOCK CODE MARS8

**M&M CHOCOLATE 12X200G**  
STOCK CODE MARS14



**M&M PEANUTS 12X200G**  
STOCK CODE MARS20

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Time to Celebrate!



CADBURY 80G TABLET  
12X80G  
STOCK CODE 714208, 714352, 715830,  
715847



VAN LOVEREN PAPILLON NON ALCOHOLIC  
SPARKLING WINE 6X750ML  
STOCK CODE BLUSH VAN135  
STOCK CODE WHITE VAN136



DUNKIES RUSKS 12% DISCOUNT  
1X12X80G  
STOCK CODE DUNKM



SAN PELLEGRINO SPARKLING  
4X6X330ML  
BLOOD ORANGE  
STOCK CODE 12261941  
LEMON STOCK  
CODE 12261945  
ORANGE & POMEGRANTE  
STOCK CODE 12392614  
ORANGE  
STOCK CODD12261975



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VARIETY OF FLAVOURS

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BEST BUYS



# festive FAVOURITES

N1

**WHOLE TURKEY**  
POUTU001



**MINI GAMMON**  
PORPM001



**CORNE D TONGUE**  
OXO40



**CORNE D BEEF**  
BEECB001

# hampers

## HALAAL HAMPER

**CHICKEN WHOLE** 1.5kg  
**CORNE D BEEF** 1.6kg  
**CORNE D TONGUE** 1.6kg

**FEST002**

## NON-HALAAL HAMPER

**MINI GAMMON** 1.6kg  
**CORNE D BEEF** 1.6kg  
**CORNE D TONGUE** 1.6kg

**FEST003**

Ask your dedicated sales representative for more info and special prices. Prices Excl VAT.