

Sauce-It

with



Another Great Idea from Dalziel

Verstegen, with pleasure.

Four great recipes from around Great Britain



Special Offer!

Buy any 2 from Gourmet
Game Pepper Sauce,
Hachee Sauce or
World Grill Sea Salt and
Lampong Black Pepper
and get a Decoration
Blend France (190g) or
DS Bond (475g) FREE!

Offer Period 3rd January 2011 to 11th February 2011

Mike shows you how in our easy
to follow Step-by-Step guides.

Visit www.dalziel.co.uk/sauce-it
for our on-line guides and videos



Aberdeen - 01224 723 550

Stockport - 0161 406 7272

Haverhill - 01440 710 060

Bellshill - 01698 749 595

Leeds - 01977 605 590

Newbury - 01635 265 160

Newcastle - 0191 496 2680

Birmingham - 01384 573 197

Newport - 01633 898 150

Chorley - 01257 226 000

Nottingham - 0115 950 4084

Ashford - 01233 822 184

Sauce-It *with*

Another Great Idea from Dalziel



Verstegen, with pleasure.

Balmoral or Stornoway Chicken Fillet

Balmoral with haggis
Stornoway with black pudding



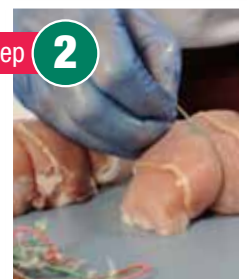
**STEP-BY-STEP
GUIDE**

Chicken Breast Fillets
Haggis or Black Pudding (skin off)
Smoked Bacon
Verstegen Culinary Pepper Sauce
Verstegen Decoration Blend France
Verstegen World Grill Sea Salt & Lampong
Black Pepper



Step 1

Cut a vertical slot in the chicken fillet and widen. Insert a cube of haggis or black pudding approx. 2" x 1" x 1".



Step 2

Cover the incision with one or two rashers of bacon and secure using a small skewer or chicken band.



Step 3

Oil with Sea Salt & Lampong World Grill Oil and garnish with French Deco Mix.



Step 4

Place the fillet into a suitable oven tray and serve with appropriate amount of sauce (80g, 120g or 250ml).

CUSTOMER COOKING GUIDE

For ovenable trays, pierce the film once and place onto an oven tray to bake at gas mark 4 or electric 180°C for 35 – 40 mins. Culinary sauce can be microwaved. Simply pour the sauce over the cooked fillets and microwave for (time to be confirmed).

Sauce-It

with

Another Great Idea from Dalziel



Verstegen, with pleasure.

Irish Stew



STEP-BY-STEP GUIDE

- 1000g Beef rump tips, thick flank, lean lamb trim or 50/50 meat of your choice
- 150g Verstegen Gourmet Game Pepper Sauce
- 300g Verstegen Hachee Sauce
- 35g Verstegen DS Bond
- Verstegen spices for steak for pre-seasoning
- 200g Mushrooms
- 200g Red onions
- 150g Leeks
- 200g Potato
- 100g Celery
- For Pie: Frozen puff pastry
- Assorted foils
- Lucas egg glaze



Step 1
Dice and tenderise meat. Place into a mixing bowl, sprinkle on Steak Spices and DS Bond. Mix well.



Step 2
Dice the vegetables, add to the meat and mix well.



Step 3
Mix the sauces together and add to the meat and vegetables, mixing well.



Step 4
Place into a display tray and garnish with fresh cut vegetables. Serve into black oven trays and seal.

For pie: Pre-cook the mixture until tender. Do not overcook. Allow to cool slightly. Fill the mixture into a large foil of your choice. Place a puff pastry lid on top and either fork or thumb onto foil. Cut 2 – 3 slits into the pastry and glaze. Bake until pastry turns golden brown.

Customer Cooking Guide: Place onto a baking tray and bake for 45 – 50 mins at gas mark 5 or 190°C electric.
For pie: Oven bake until heated through.

Minted Lamb Henry



STEP-BY-STEP GUIDE

- 1000g Semi-boned shoulder of lamb
- 150g Dalziel Garden Mint Oil
- 50g MRC Garden Mint Glaze as pre-seasoning
- Verstegen Deco Blend France to garnish



Step 1
Select lamb shoulder, remove ribcage, neck, belly flap and knuckle, then square off and remove excess fat. The blade and shoulder bone should be left in.



Step 2
Cut the shoulder into cuts of approx. 300 – 400g (saw through bones as necessary). Coat the lamb with MRC Garden Mint Glaze (50g per kilo). Stand for 5 – 10 mins.



Step 3
Coat the glazed lamb with 15 – 20% Dalziel Garden Mint Oil (150 – 200g per kilo).



Step 4
Place onto your display tray and garnish with Verstegen Deco Blend France Herbs. Serve into black oven trays and seal.

Customer Cooking Guide: Oven roast slowly at gas mark 4 or 180°C electric.

Sauce-It *with*

Another Great Idea from Dalziel



Verstegen, with pleasure.

Chicken, Bacon & Leek Casserole or Pie



STEP-BY-STEP GUIDE

- 1000g Chilled chicken breast
- 500g Rindless smoked bacon trim
- 40g Verstegen DS Bond
- 200g Red onions
- 150g Spring onions
- 200g Carrots
- 300g Broccoli florets
- 150g Green beans
- 150g Leeks
- 150g Mushrooms
- Verstegen chicken spice with salt for pre-seasoning
- La Spezia Herbs for garnish
- 850g Verstegen Garlic Extra Sauce
- For Pie: Frozen puff pastry
- Assorted foils
- Lucas egg glaze



Step 1
Dice the chicken and place into a mixing bowl, sprinkle on pre-seasoning and DS Bond, mixing well.



Step 2
Dice the vegetables and add to the meat. Mix well.



Step 3
Mix the sauces together, add to the meat and vegetables and mix well.



Step 4
Place into a display tray and garnish with fresh vegetables and La Spezia Herbs. Serve into black oven trays ready for sale.

For pie:
Pre-cook the mixture until tender taking care not to overcook. Allow to cool slightly. Fill the mixture into a large foil of your choice. Place a puff pastry lid on top and either fork or thumb onto foil. Cut 2 – 3 slits into the pastry and glaze. Bake until pastry turns golden brown.

CUSTOMER COOKING GUIDE

Place onto a baking tray and bake for 40 – 45 mins at gas mark 5 or 190°C electric.
For pie: Oven bake until heated through.



Aberdeen - 01224 723 550
Stockport - 0161 406 7272
Haverhill - 01440 710 060

Bellshill - 01698 749 595
Leeds - 01977 605 590
Newbury - 01635 265 160

Newcastle - 0191 496 2680
Birmingham - 01384 573 197
Newport - 01633 898 150

Chorley - 01257 226 000
Nottingham - 0115 950 4084
Ashford - 01233 822 184