



evolving food



savoury bases

simple savoury solutions



evolving food



evolving food

Quality sauces are the cornerstone of any good menu.

From classic restaurant dishes through to traditional pub grub and staple school dinners, an authentic béchamel, demi-glace or stock base can help make a chef's reputation and keep customers coming back for more.

At Kerry Foodservice, we recognise that most caterers don't have the time or resources to create these classic sauces from scratch.

Which is why we've designed a range of Sauces, Gravies, Bouillons and quality Stock Bases to offer chefs an instant solution to their needs.

We've worked hard to develop a full range of products that deliver quality, variety and portion control.

To us, these are the ultimate store-cupboard essentials seen in every kitchen, used on every menu.



sauces

A classic selection of store-cupboard essentials, our sauce mixes offer caterers an easy means of finishing dishes in style. A rich, glossy demi-glace sauce mix, a smooth, creamy béchamel and a pukka curry sauce mix supply a trinity of classic flavours, ideal for every menu.



gravy

Used in dishes or on them, no self-respecting kitchen lacks a traditional gravy mix. Our granules and mixes deliver classic, heart-warming flavours, guaranteed to add depth to any meal, from a traditional Sunday roast through to a Winter casserole.



bouillon mixes & pastes

Quality kitchens rely on quality bouillons. Our range delivers a clean, tasty bouillon, creating bases for sauces, gravies and soups.



premium stock bases

Imagine a perfect stock, made from meaty bones and fine ingredients, all slowly cooked. Now imagine someone's already made it for you...

Our Aromont range of traditionally made, fresh stocks are ready to use, and save caterers vital preparation time in the kitchen without any compromise to taste and authenticity.

The stocks are all made in France to traditional stock-making methods from slow-cooked bones and vegetables, and boast a low salt content and no MSGs.



batter, breadcrumbs & stuffing

In addition to our savoury bases, we also supply a range of essential ingredients for filling and coating dishes.

Our breadcrumbs are ideal for a crunchy coating, our batter mix delivers a deep golden batter, and our stuffings add instant flavour to a huge variety of dishes.



savoury solutions

Sauces make or break a meal. Whether it's a stock base for soup or a gravy to accompany roast beef, a poor sauce has long-lasting effects on the food, and your customers.

Which is why we've dedicated time and resources to creating a range of sauce mixes suited to caterers. Delivering the products they demand. And the quality their customers expect.

- Our Bouillon Mixes and Pastes contain a balanced blend of ingredients, so there's no need to add seasoning
- Our Aromont Stock Bases are made according to traditional stock-making techniques, and have been awarded a Gold Medal by France's Nationale Academie de Cuisine
- Our gravy mixes and granules are rich in flavour, delivering a truly traditional taste.



Discover more about Kerry Foodservice and our brands:
www.kerryfoodservice.co.uk Tel: **0800 917 3571**

Thorpe Lea Manor, Thorpe Lea Road, Egham, Surrey, TW20 8HY



evolving food