Inspiring you with recipes for success
We aim to inspire and help you to improve your repertoire in the kitchen.

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MAGGI’s Crispy Thin Onion and Seed Flatbread

Flatbreads are incredibly versatile. They’re great as part of a meal and are fabulous served with dips and hummus. Ours is made with super convenient MAGGI Mash.

**INGREDIENTS:**
- 2 cups MAGGI Mash, prepared and cooled
- ¼ cup Butter, melted
- 1 large Egg, beaten
- 1 cup Rice flour
- ¼ cup Corn flour
- 2 tsp Baking powder
- 1 tsp Salt

**Topping:**
- 2 tsp Poppy seeds
- 2 tsp Sesame seeds, toasted
- ½ Onion, finely chopped
- 2 Tbsp Garlic
- 2 tsp Dried basil
- ¼ tsp Salt

Melted butter for brushing.

**METHOD:**

In a large bowl, combine the MAGGI Mash, butter and egg. Mix until smooth.

Add in the rice flour, corn flour, salt and baking powder. Mix until a smooth dough forms.

Wrap the dough in plastic wrap and place in the fridge to rest.

In the meantime, make your crispy onions by lightly sautéing them with a little oil and butter. Add the garlic towards the end of the cooking to ensure it does not burn.

Mix the onions, garlic, poppy seeds, sesame seeds, basil and salt in a bowl. Set aside.

Once the dough has rested, cut into 8 pieces and roll into balls. Flatten lightly with rice floured fingers.

Place onto baking paper on a baking tray and brush with melted butter.

Sprinkle with the onion and seeds mix and bake for 15 minutes at 225°C.

Remove from the oven and brush with more melted butter.

The use of the MAGGI Mash and other flours creates a gluten/wheat free product that can be enjoyed by everyone.

**Makes:** 8 Round Flatbreads
Nestlé Bar-One Banana Muffins

Chocolate and banana flavoured muffins… What’s not to love? These wonderful Nestlé treats are perfect for breakfast buffets, tea or coffee time or even the dessert tray.

INGREDIENTS:
- 1 cup flour
- 1 Tbsp corn flour
- ½ tsp bicarbonate of soda
- ¼ tsp salt
- ⅓ cup milk chocolate, roughly chopped
- ½ cup dark chocolate, roughly chopped
- 4 Tbsp Nestlé Cocoa powder
- 1 large egg
- ½ cup Greek yoghurt
- 1 cup Nestlé Bar-One Spread
- 2 tsp vanilla essence
- ½ cup brown sugar
- 1 cup banana, mashed

METHOD:
Preheat the oven to 170°C and grease 7 - 8 extra-large muffin tins with Spray and Cook.

In a bowl, combine the flour, corn flour, bicarbonate of soda, salt, cocoa powder, milk chocolate and dark chocolate.

In a separate bowl, beat together the egg and Greek yoghurt. Stir in the Nestlé Bar-One Spread, vanilla, brown sugar and bananas.

Mix the wet and dry ingredients in one bowl until just combined. Do not over mix.

Divide the batter among your greased muffin tins and bake for 18 - 25 minutes or until a skewer inserted comes out clean.

Allow to cool slightly, remove from the muffin tins and place onto a cooling rack.

Store in an airtight container until serving.

Not only does the Nestlé Bar-One Spread bring a unique flavor to the muffins, but it is also a substitute for butter/oil that would normally be used in baking.
Nestlé Bar-One Hot Chocolate Cake Roll with Warm Bar-One Sauce and Toasted Marshmallows

Discover an indulgent chocolate cake roll unlike any other, thanks to our Nestlé Hot Chocolate Powder and heavenly Nestlé Bar-One spread. It looks fantastic on the table!

**INGREDIENTS:**

**CAKE:**
- 3 large Eggs
- 1 cup Granulated sugar
- 1/3 cup Water
- 1 tsp Vanilla essence
- 1/4 cup Flour
- 1/4 cup Nestlé Hot Chocolate Powder
- 1 tsp Baking powder
- 1/4 tsp Salt

Cocoa and icing sugar for rolling the cake.

**FILLING:**
- 226 g Cream cheese
- 1/3 cup Granulated sugar
- 1/4 cup Nestlé Bar-One spread
- 1 1/2 cups Whipping cream
- 1 1/2 cups Mini marshmallows

**TOPPING:**
- Nestlé Bar-One Spread, heated
- Large marshmallows

**METHOD:**

Preheat the oven to 180°C and line a 30cm x 22cm x 2.5cm baking tray with baking paper and Spray and Cook.

Beat the eggs in an electric mixer for 5 minutes, or until thick and light yellow.

Slowly add in the sugar while beating.

Lower the speed and add the water and vanilla essence.

Still on a low speed, add in the flour, Nestlé Hot Chocolate Powder, baking powder and salt. Beat until just smooth.

Pour into your prepared baking tray and bake for 7 - 8 minutes, or until cooked through and a skewer comes out clean when inserted.

Run a spatula around the edges of the cake to loosen.

On a clean kitchen towel, sprinkle cocoa and icing sugar and turn the cake out onto the towel. Remove the baking paper and trim any edges.

While the cake is still hot, gently roll in the towel, being sure to not make it too tight. Allow to cool on a wire rack.

In the meantime, make the filling by beating together all of the ingredients except the marshmallows, until thick. Stir through the mini marshmallows.

Unroll the cake carefully and spread with the filling. Leave about 2.5cm on the edge.

Carefully roll the cake back up and place on your serving dish.

Drizzle with the heated Nestlé Bar-One Spread and garnish with marshmallows.

Use a blow torch to toast the marshmallows.

Use Nestlé Hot Chocolate Powder rather than cocoa, as it creates a subtle chocolate flavour that isn’t overpowering, as well as creating a different flavour profile.

Makes: 1 Cake Roll
Nestlé Bar-One Pain Au Chocolate

What could be easier than four, top quality ingredients coming together to create something tasty and unique. We’ve used our Nestlé Bar-One Spread to take it to the next level.

**INGREDIENTS:**
- 2 rolls Pre-made puff pastry
- 120 g Nestlé Bar-One Spread
- 1 Egg
- 1 Tbsp Cream

**METHOD:**
Place your puff pastry on a clean floured surface and cut into rectangles vertically; approximately 5cm - 6cm wide.

To fill, use a spoon to fill the puff pastry by spreading Nestlé Bar-One Spread horizontally across the pastry, 2cm from the bottom and again 5cm above.

Roll up the puff pastry and place seam-side down on a lined baking tray. Continue until all of the dough has been used up.

In a small bowl, whisk together the egg and cream.

Generously brush the tops of each pastry with the egg wash and bake in the oven at 200°C for about 20 minutes or until puffed and golden.

Serve warm or at room temperature.

Pain au Chocolate is a traditional French pastry that is just as popular as croissants, but much easier to make. Any filling can be utilised here from the Nestlé Professional Dessert range, from the spreads and dessert toppings to chocolate bars. Try adding in fruit, nuts and spices to be innovative.

**Makes:**
Approximately 10
Nestlé Condensed Milk and Milkybar Napoleon Cake

This is no ordinary butter cake. The Condensed Milk Cream that it’s smothered in is truly unforgettable. It’s made from our superb Nestlé Full Cream Sweetened Condensed Milk.

INGREDIENTS:

<table>
<thead>
<tr>
<th>CAKE:</th>
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</thead>
<tbody>
<tr>
<td>80 g</td>
<td>Butter, softened</td>
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<tr>
<td>100 g</td>
<td>Granulated sugar</td>
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<tr>
<td>2</td>
<td>Eggs, beaten</td>
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<tr>
<td>1 1/2 cups</td>
<td>Full cream milk</td>
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<tr>
<td>1/4 tsp</td>
<td>Baking powder</td>
</tr>
<tr>
<td>850 g</td>
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<table>
<thead>
<tr>
<th>CONDENSED MILK CREAM:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>500 g</td>
<td>Nestlé Full Cream Sweetened Condensed Milk</td>
</tr>
<tr>
<td>2 1/2 cups</td>
<td>Whipping cream, whipped</td>
</tr>
<tr>
<td>2 cups</td>
<td>Full cream milk</td>
</tr>
<tr>
<td>1/4 cup</td>
<td>Corn flour</td>
</tr>
<tr>
<td>2 large</td>
<td>Eggs</td>
</tr>
</tbody>
</table>

Gooseberries and Nestlé Milkybar Dessert Topping, for drizzling

METHOD:

For the cake; beat the butter with the sugar until light and fluffy in an electric mixer. Beat in the eggs until well combined. Pour in the milk and stir well. Add 150 g of flour with the baking powder to the mixture and beat well. Slowly add in the remaining flour while mixing; continue to add until a non-sticky dough forms. Cover with cling wrap and set aside for 30 minutes in a warm place.

Divide the dough into 20 equal portions and on a lightly floured surface, roll out each dough to a thin pancake. Poke the dough with a fork to prevent bubbles and bake at 170°C for 4-5 minutes. Cut even circles out from each piece of dough; approximately 25cm diameter. Reserve the off cuts for garnish.

For the condensed milk cream, beat together the eggs and corn flour until combined. Place milk into a saucepan over medium heat and add in the eggs once the milk is a little warm. Continue to cook on a low heat; stirring constantly for 30 minutes or until thick. Cut even circles out from each piece of dough; approximately 25cm diameter. Reserve the off cuts for garnish.

For the condensed milk cream, beat together the eggs and corn flour until combined. Place milk into a saucepan over medium heat and add in the eggs once the milk is a little warm. Continue to cook on a low heat; stirring constantly for 30 minutes or until thick.

Allow to cool before mixing in the Nestlé Full Cream Sweetened Condensed Milk and then the whipped cream.

Spread each circular layer with the condensed milk cream and top the cake and sides with the cream as well. Use the dough off cuts as garnish with fresh gooseberries and drizzle with Nestlé Milkybar Dessert Topping.

Using Nestlé Full Cream Sweetened Condensed Milk in cream frostings helps to sweeten it without losing the freshness and richness that cream brings.
Nestlé Milkybar and Blueberry Tea Cake

It’s always a good time to have a cup of tea, when you have a slice of our Nestlé Milkybar and Blueberry Tea Cake waiting to be devoured – something special just for your customers.

INGREDIENTS:

CAKE:
¾ cup Butter, softened
¼ cup Nestlé Milkybar Dessert Topping
1 ¾ cups Granulated sugar
1 Tbsp Lemon zest
4 large Eggs
2 tsp Vanilla essence
2 ½ cups Flour
2 tsp Baking powder
¼ tsp Bicarbonate of soda
¼ tsp Salt
1 cup Buttermilk
½ cup Lemon juice
2 cups Blueberries, fresh/frozen (unthawed)

FROSTING:
340 g Cream cheese
¼ cup Butter
4 Tbsp Nestlé Milkybar Dessert Topping
1 ½ cups Icing sugar, sifted
2 tsp Lemon zest
1 Tbsp Lemon juice
2 Tbsp Cream

Lemon slices and blueberries for garnish.

METHOD:
Preheat the oven to 170°C and line the bottom of a 20cm round cake tin.
Spray the sides with Spray and Cook to prevent the cake from sticking.

In a large bowl of an electric mixer with a K-paddle attachment, cream together the butter, Nestlé Milkybar Dessert Topping, sugar and lemon zest until light and fluffy. Approximately 4-5 minutes.

Add the eggs and vanilla and mix until well combined.

In a separate bowl, combine the flour, baking powder, bicarbonate of soda and salt.

Combine with the wet ingredients on a low speed; mix until just combined.

Add in the buttermilk and lemon juice and fold in with a spoon.

Fold in the blueberries and pour into your greased cake tins.

Bake in your preheated oven for 35-40 minutes until just baked through.

Allow the cake to cool for 5-10 minutes before turning out onto a cooling rack.

Allow to cool completely before frosting.

TO MAKE THE FROSTING:
Beat together the cream cheese, butter and Nestlé Milkybar Dessert Topping. Beat until fluffy.

Add in the icing sugar, lemon zest and lemon juice. Mix until combined.

Increase the speed and add the cream. Whip until light and fluffy.

Once the cake has cooled, ice the top of one cake round on a platter or cake board.

Top with the other cake round upside down. Continue to frost the cake on the top and on the sides. Garnish with lemon slices and blueberries before serving.

Store in the fridge until serving.

Makes: 1 x 20cm 2-Layer Cake

All of the Nestlé Professional dessert toppings and spreads help to create a moist sponge when used in baking. They are oil based and react well with the acidic products, creating moisture.
Nestlé Milkybar and Raspberry Tart with Mascarpone, Nestlé Condensed Milk and Ricotta Cream

For an “out of this world” taste experience, treat your customers to a slice of this tart. The Nestlé Full Cream Sweetened Condensed Milk, mascarpone and ricotta make it truly memorable.

**INGREDIENTS:**

**TART CASE:**
- 135 g Flour
- 1 large Egg
- 2 g Salt
- 30 g Almond flour
- 90 g Icing sugar
- 100 g Butter, cold
- ½ Vanilla pod

**FILLING:**
- 250 g Mascarpone cheese
- 180 g Nestlé Full Cream Sweetened Condensed Milk
- 125 g Ricotta cheese, softened

**GARNISH:**
- Fresh raspberries
- Pistachios, chopped
- Nestlé Milkybar Dessert Topping, for drizzling

**METHOD:**

In a bowl of an electric mixer, beat together the mascarpone cheese and ricotta cheese until well aerated.

Beat in the Nestlé Full Cream Sweetened Condensed Milk, cover and place in the fridge until needed.

For the tart case: Combine the flour and almond flour. Place onto a clean counter and make a well. Add the icing sugar, salt, butter, egg and vanilla. Using your fingertips, mix together everything until a dough forms. Cover in cling wrap and place in the fridge to rest. Approximately 1 hour.

Once the pastry has rested, roll out to approximately 1 cm thick and place in a well-greased 24cm tart tin. Place a piece of baking paper on top and fill with dry beans/rice. Blind bake in a preheated oven at 180°C for 15 minutes. Remove the baking paper and beans/rice and continue to bake for 5 minutes.

Allow the tart case to cool before pouring in the filling.

Garnish with raspberries, pistachios and drizzled Nestlé Milkybar Dessert Topping before serving.

*Use Nestlé Milkybar Dessert Topping and Nestlé Full Cream Sweetened Condensed Milk as your sugar addition in tarts and pies, they will also help to set the filling.*

Makes: One, 24cm Tart
Nestlé Bar-One Rocky Road Crunch Bars

Here’s a simple, no-bake recipe to add to your repertoire. It’s quick and easy to throw together and does the trick for those with a sweet tooth, thanks to our Nestlé Bar-One Spread.

**INGREDIENTS:**
- 340 g Nestlé milk chocolate, roughly chopped
- ½ cup Nestlé Bar-One Spread
- 4 Tbsp Butter
- 110 g Biscuits, roughly broken
- 100 g Marshmallows, roughly cut

**METHOD:**
1. Melt the chocolate discs, Nestlé Bar-One Spread and butter together until smooth in a bowl over a pot of simmering water.
2. Mix together in a bowl with the biscuits and marshmallows.
3. Spread onto a tray or into moulds. Be sure to grease and line with baking paper beforehand.
4. Place in the fridge to set.

The mixing of the milk chocolate and Nestlé Bar-One Spread creates a softer chocolate bite in the rocky road that would be achieved if only chocolate was used. The Nestlé Bar-One Spread also adds a slight nougat flavour that pairs well with the marshmallows.

Serves: +/- 12 Bars
MAGGI Mash Spudnuts with Nestlé Bar-One Dipping Sauce

Just wait until you try these delicious fried “spudnuts” - the potato equivalent of the donut. They’re utterly divine dipped into our warm Nestlé Bar-One Spread. Pure decadence.

INGREDIENTS:

SPUDNUTS:
- ¾ cup MAGGI Mash, pre-made
- 2¾ cups Flour
- 1 large Egg
- ¾ cup Water, warm
- ¼ cup Granulated sugar
- 2 Tbsp Butter, melted
- ½ tsp Salt
- 1¼ tsp Active dry yeast
- ½ tsp Cinnamon
- 1⁄8 tsp Nutmeg
- Oil for frying
- Sugar and cinnamon for dusting

DIPPING SAUCE:
- 250g Nestlé Bar-One Spread, heated to a liquid consistency

METHOD:

In an electric mixer fixed with a dough hook, mix the MAGGI Mash, ½ cup flour and egg until combined.

Dissolve the yeast, butter and sugar in the warm water and add to the bowl with the salt, cinnamon and nutmeg. Mix until combined.

Add in the remaining flour a little at a time; continue to knead until the dough is smooth and elastic. About 5 minutes.

Remove the dough from the bowl and place in an oiled bowl to prove in a warm place until doubled in size.

Once doubled in size, remove from the bowl and place on a lightly floured surface and roll out until 1.5cm thickness.

Using a cookie cutter, cut out rounds and place them on a lined baking tray. Cover and place in a warm area to prove again for 15 - 20 minutes.

Heat the oil in a fryer or large pot to 160°C.

Fry each spudnut for 3 - 4 minutes, being sure to turn them over. Drain on paper towel and dust with cinnamon sugar.

Serve with the warmed Nestlé Bar-One Spread drizzled over or as a dipping sauce.

Using MAGGI Mash in this recipe decreases the wheat content in the product, appealing to a larger target market, as well as creating a softer texture than original doughnuts.
Nestlé Bar-One and Almond Mille Feuille

Light, airy and delightfully sweet, your customers are going to love Nestlé’s Bar-One and Almond Mille Feuille. They’re an absolute show-stopper! Readymade pastry cuts the work in half.

INGREDIENTS:
- 500 g Puff pastry
- Egg wash for brushing

ALMOND PRALINE:
- 80 g Almonds
- 220 g Castor sugar
- ¼ cup Water

CHOCOLATE CRÈME:
- 220 g Nestlé Bar-One Spread
- 110 g Milk chocolate, roughly chopped
- 2 Tbsp Brandy/vanilla essence
- 2½ cups Heavy cream

METHOD:

Preheat the oven to 200°C.

Roll out the pastry onto a cleaned, floured surface and cut into 12cm x 25cm rectangles. Prick each with a fork and place onto a lined baking tray.

Brush the puff pastry with the egg wash. On your lined baking tray, place four cookie cutters that are 2cm high in the corners. Place another sheet of baking paper and another tray on top on the cookie cutters. Place in the oven to cook for 20 - 25 minutes. Then set aside to cool completely.

For the almond praline, toast the almonds in the oven at 200°C for 5 minutes. Allow them to cool before chopping and setting aside.

In a saucepan, add the water and sugar and stir to dissolve. Once it has all dissolved, bring to the boil. Cook without stirring, but brushing the sides with water. Cook for approximately 4 - 5 minutes or until dark caramel in colour.

Remove from the heat and quickly mix in the almonds. Pour into a lightly oiled tray and set aside to set.

For the chocolate crème, heat the Nestlé Bar-One Spread, chocolate and brandy in a bowl over a saucepan with simmering water. Stir until smooth. Transfer mixture to an electric mixer and add the cream. Beat with a whisk until soft peaks form. Cover and pace in the fridge to firm up slightly.

TO ASSEMBLE: Halve each puff pastry rectangle and place one on your serving platter. Spread with a thin layer of the chocolate cream, sprinkle with chopped up praline and top with another pastry rectangle. Continue to layer until you have four layers, with the top being a pastry. Dust with icing sugar and praline before serving.

Nestlé Bar-One Spread is great to use in chocolate creams as it creates fantastic depth of flavour. It also does not seize when added to the cream.
Juicy Pineapple and Nestlé Milkybar Dessert Topping

What could be easier than this 4-ingredient dessert? Simply make it and store in the fridge until you’re ready to serve... with an extra drizzle of Nestlé Milkybar Dessert Topping!

INGREDIENTS:
- 560 g Pineapple, crushed
- ½ cup Nestlé Milkybar Dessert Topping
- 96 g Instant butterscotch pudding (1 box)
- 1 cup Whipped cream

Whipped cream, fresh red cherries, fresh mint and Nestlé Milkybar Dessert Topping for garnish.

METHOD:
Beat together the crushed pineapple, Nestlé Milkybar Dessert Topping and butterscotch instant pudding.
Gently stir through the whipped cream, divide into 6 jars and place in the fridge to set for 1 hour before serving.
Garnish with whipped cream, cherries and Nestlé Milkybar Dessert Topping drizzled over the pudding.

Nestlé Milkybar Dessert Topping works well with high acidity fruits - the sweetness and sourness pair well together and balance one another out.
Nestlé Peppermint Crisp Thumbprint Cookies

The Americans love their thumbprint cookies. We’ve given ours a local twist with the addition of Nestlé Peppermint Crisp Dessert Topping in the cookie mixture and on top.

**INGREDIENTS:**

**COOKIES:**
- ½ cup Butter
- ⅓ cup Nestlé Peppermint Crisp Dessert Topping
- ½ cup Brown sugar
- ¼ cup Granulated sugar
- 1 large Egg
- 2 tsp Vanilla essence
- 1¾ cup Flour
- 2 tsp Corn flour
- 1 tsp Bicarbonate of soda
- Pinch Salt
- 1 cup Nestlé milk chocolate, roughly chopped

**PEPPERMINT CRISP FILLING:**
- 250 g Cream cheese
- ⅓ cup Nestlé Peppermint Crisp Dessert Topping

**METHOD:**

In a large bowl, combine the flour, corn flour, cinnamon, bicarbonate of soda and salt. Set aside.

In the bowl of an electric mixer fitted with the paddle attachment, add the butter, Nestlé Peppermint Crisp Dessert Topping, sugars, egg and vanilla essence. Cream for about 4 minutes.

Reduce the speed of the mixer and slowly add the flour mixture. Be sure to combine well.

Fold through the chocolate bits.

Roll the cookie dough into balls and place on a greased baking tray. Using your thumb, make an indentation in the centre of each cookie. Bake in the oven at 160°C for 12 minutes. Remove from the oven, and lightly press in the center of the cookies again to ensure a small dip is present. Allow to cool slightly before transferring to a wire rack.

While the cookies cool, make the topping by beating together all the ingredients until a uniform mixture forms.

Once cooled, fill each cookie with Nestlé Peppermint Crisp Dessert Topping, using a teaspoon. Set aside until serving.

MIX cream cheese and any of the Nestlé Professional Dessert range products to create a more malleable frosting. All of the products work well with the cream cheese, creating an unforgettable flavour.

Makes: +/- 20 Cookies
MAGGI Mash Crusty Garlic Knots

Our MAGGI Mash Crusty Garlic Knots are a real crowd pleaser. They’re so much more exciting than ordinary bread rolls. This recipe makes 24, enough to feed a crowd.

INGREDIENTS:
- 1 Tbsp Dry instant yeast
- 1 cup Warm milk
- ¾ cup MAGGI Mash, prepared
- 1 Tbsp Butter
- 2¼ tsp Salt
- 2 Egg yolks
- 4½ cups Bread flour

GARLIC HERB BASTING:
- 1 cup MAGGI Oil-Free Salad Dressing
- 3 Tbsp Garlic, crushed
- 1 Tbsp Fresh parsley, finely chopped
- Salt and pepper to taste

METHOD:
In a large bowl of a stand electric mixer, add the milk and yeast and allow it to proof.
Add in the MAGGI Mash, butter and salt and stir to combine.
Add in the egg yolks and beat well.
Add the flour 1 cup at a time, kneading it into the dough. Continue to knead the dough until it pulls away from the sides of the bowl.
Grease a large bowl and place your dough inside with a tea towel on top and allow it to rise for at least 1 hour.
Punch down the dough and cover, allow to rest for another 5 minutes.
Line two baking trays with baking paper and preheat the oven to 200°C.
Turn the dough out onto a lightly floured surface and divide into 24 pieces.
Use your hands to roll each piece into an 18cm snake, tie into a knot and pinch the two ends together behind the top.
Place onto your prepared baking tray. Once all rolls are on the baking tray, cover with a cloth and allow to rise for 30 minutes.
While they rise, make the garlic herb basting by mixing all the ingredients together in a small bowl.
Brush the garlic herb basting over the rolls.
Bake in oven for 12 - 14 minutes or until the bottoms are brown and the tops golden.

We substitute the oil or butter usually used to brush pastry when cooking for the MAGGI Oil-Free Salad Dressings. They will help to brown your pastry as well as add flavour.
MAGGI Oil Free Greek Salad Dressing and Basil Parmesan Tomatoes

These oven-roasted tomatoes make a wonderful side dish to any protein and are also delicious on toasted bread or crostini. The MAGGI Oil Free Greek Salad Dressing makes all the difference.

**INGREDIENTS:**
- 4 Medium tomatoes, halved
- 4 tsp Basil pesto
- 2 Tbsp MAGGI Oil Free Greek Salad Dressing
- 5 Tbsp Parmesan, grated
- Sprinkle of sugar
- Salt and pepper to taste

**METHOD:**
Preheat your oven to 180°C.

Place the halved tomatoes onto a baking tray and top each one with salt and pepper to taste. Sprinkle a little sugar on the tomatoes. This is for the acidity of the tomatoes.

Then top each half with ½ tsp basil pesto and ½ Tbsp parmesan.

Drizzle with the MAGGI Oil Free Greek Salad Dressing and bake in the oven for about 18 minutes.

Serve immediately.

When roasting vegetables, replace cooking with oil with MAGGI Oil Free Salad Dressing. It will prevent sticking, add flavour, as well as help colour.

Serves: 4
Slow Cooked Mealies with Butter and MAGGI Oil Free Italian Salad Dressing

Slow cooking mielies in MAGGI Oil Free Italian Salad Dressing really helps to bring out their sweetness and unique flavour. This “set and forget” recipe is simple but effective.

INGREDIENTS:
- 6 - 8 ears Corn, husk and silks removed, whole or cut in half
- 1 cup Full cream milk
- ½ cup MAGGI Oil Free Italian Salad Dressing
- 100 g Butter

METHOD:
Fill a large pot halfway with water and bring to the boil.
Add in the milk, MAGGI Oil Free Italian Dressing and butter.
Add in the corn and reduce the heat. Place the lid on and cook for about 1 hour.
Serve warm.
MAGGI Mash Potato Pierogi Pizza with Spiced
MAGGI Gravy Roast Tomato Reduction

In this inventive recipe, MAGGI has taken the hearty traditional flavours of Pierogi and used them as a pizza topping. Your customers are going to love this twist on an old classic.

**INGREDIENTS:**

**POTATO PIEROGI PIZZA:**
- 1 large 33cm pizza base, partly cooked
- 2 cups MAGGI Mash, prepared
- 1 medium Onion, chopped
- 1 clove Garlic, finely chopped
- 3 Tbsp Olive oil
- 3 cups Cheddar cheese, grated
- 1 cup Mozzarella cheese, grated
- ½ cup Parmesan cheese, grated
- Salt and pepper to taste

**GRAVY ROAST TOMATO REDUCTION:**
- 1 cup Cherry tomatoes, halved
- ½ cup MAGGI Gravy, prepared
- 1 sprig Rosemary
- 1 tsp Paprika
- Salt and pepper to taste

Fresh parsley to garnish.

**METHOD:**

**POTATO PIEROGI PIZZA:**
- Preheat the oven to 230°C.
- Place the pizza base onto a greased baking tray.
- Lightly sauté the onion and garlic in a non-stick frying pan with the olive oil, until soft and translucent.
- Top the pizza crust with the onion, garlic and olive oil mixture.
- Spread the MAGGI Potato over the top, going right to the edge.
- In a bowl, mix together all three cheeses and then sprinkle on the top of the pizza.
- Season to taste with salt and pepper.
- Bake in the preheated oven for 15 - 20 minutes, until the crust is brown and the cheese is bubbly.

**GRAVY ROAST TOMATO REDUCTION:**
- Place the cherry tomatoes onto a baking tray and drizzle with a little olive oil.
- Drizzle the MAGGI Gravy over the top.
- Sprinkle with the paprika and add the rosemary sprig.
- Season to taste with salt and pepper.
- Roast in the oven at 180°C for 20 minutes.
- Remove the rosemary sprig.
- Place in a pot and allow the mixture to reduce down until thick.
- Simmer for approximately 45 minutes on low heat.
- Serve drizzled over the hot potato pierogi pizza and garnish with fresh parsley.

*A pizza is a great way to showcase your creative ability by bringing together new and classical flavours as a topping. This pizza is based on the classic potatoes and gravy combination.*
MAGGI's Mince, Cheese & Mash Deep Fried Bombs with MAGGI Salad Dressing Emulsion

**INGREDIENTS:**

**CHEESY MEATBALLS:**
- 500 g Beef mince
- ½ bunch Parsley, chopped
- 200 g Cheddar cheese, cubed
- 1½ tsp Chilli powder
- 4 cloves Garlic, finely chopped
- 2 Tbsp MAGGI Lazenby Worcestershire Sauce
- Salt and pepper to taste

**POTATO BOMBS:**
- 2 cups MAGGI Mash, prepared
- 4 slices Bacon, fried and chopped
- 2 Spring onions, chopped
- 1 cup Milk
- 1 Egg
- 1 cup Panko bread crumbs
- ½ tsp Garlic granules
- 1 tsp Salt
- Oil for deep frying

**SALAD DRESSING EMULSION:**
- 1 cup Nestlé Oil Free Salad Dressing
- ¼ cup Mayonnaise
- ¼ cup Plain yoghurt
- Handful Fresh coriander, chopped

**METHOD:**

For the cheesy meatballs: In a large bowl, combine all of the ingredients except for the cheddar cheese. Season well with salt and pepper to taste.

Make little mince balls around each piece of cubed cheddar.

Place onto a greased baking tray and bake in an oven at 180°C for 10 minutes.

Remove from the oven and set aside to cool until needed.

In a bowl, combine the MAGGI Mash, bacon and spring onion.

In a separate bowl, beat together the milk and egg; and in another, combine the Panko breadcrumbs, garlic and salt.

To make the bombs, scoop up potato mixture and wrap around a cheesy meatball, dip into the breadcrumbs, then into the egg-milk mixture and again into the bread crumbs. Repeat this for each meatball.

Heat the oil in a deep fryer to 170°C and deep fry each ball until golden brown; approximately 3 minutes.

Remove from the oil and drain on paper towel.

While cooking, make the salad dressing emulsion. Combine all the ingredients in a bowl and beat well until it comes together.

Serve as a dipping sauce or drizzled over the potato bombs.

**Serves:** Approximately 10

The potato bombs are an alternative to scotch eggs and are a definite crowd pleaser. The emulsion is a great way to make a healthier sauce/dipping without oil or cream. It can also be made with only yoghurt rather than mayonnaise.
MAGGI Mash Korean Fried Chicken with MAGGI Sweet Soy Dipping Sauce

Crunchy chicken with a tangy dipping sauce - delicious! It’s a good thing this MAGGI recipe makes enough for 10 servings. Everyone will be coming back for more!

INGREDIENTS:

KOREAN CHICKEN:
- 1.5 kg Chicken chunks/wings, washed and patted dry
- ¼ cup MAGGI Mash
- ¼ cup Flour
- 1 tsp Salt
- 1 tsp Black pepper
- 1 tsp Bicarbonate of soda
- 1 large Egg, beaten
- ¼ cup Full cream milk
- ¼ cup Lemonade
- Oil for deep frying

SAUCE:
- 2 tsp Sesame oil
- 3 cloves Garlic, finely chopped
- ½ cup Tomato sauce
- ½ cup Sugar
- ½ cup Soy sauce
- ½ cup MAGGI Oil-Free Salad Dressing
- ¼ cup Tabasco or any other hot sauce

Toasted sesame seeds to garnish

METHOD:

In a large bowl, combine all Korean chicken ingredients besides the chicken. Be sure it is mixed well.

Heat the oil in a deep fryer to 170°C and dip each chicken piece into the MAGGI Mash batter, then into the oil and fry until golden and crunchy, approximately 10 - 12 minutes. Drain on paper towel once cooked.

Make the sauce in the meantime by placing all the ingredients in a saucepan and bringing to a simmer. Continue to cook for 7 minutes.

Once the chicken is cooked, coat in the sauce before serving and top with toasted sesame seeds and extra sauce on the side for dipping.

Using MAGGI Mash in your coating creates a thicker and ultimately crispier coating. The coating makes your meat seem double in size, thus adding value to your customer. The potato flavour adds a twist to original fried chicken.

Serves: Approximately 10
MAGGI Mash Potato Cakes stuffed with MAGGI Worcestershire Sauce-Braised Portobello Mushrooms

MAGGI’s delightful potato cakes are filled with the hearty flavours of MAGGI Lazenby Worcestershire Sauce and are also incredibly easy to prepare. Serve them with a fresh salad.

INGREDIENTS:

POTATO CAKES:
- 800 g MAGGI Mash, prepared to a dry mixture
- ½ cup Flour
- Panko bread crumbs for coating

BRAISED MUSHROOMS:
- 150 g Onion, chopped
- 225 g Portobello mushrooms, whole
- 3 Tbsp MAGGI Lazenby Worcestershire Sauce
- 2 cups Beef stock, prepared
- 1 tsp Smoked paprika
- 10 g Fresh dill, chopped
- Salt and pepper to taste
- Olive oil for frying.
- Side salad for serving.

METHOD:

In a large bowl, mix together the MAGGI Mash and flour, set aside.

Place the mushrooms, onions, MAGGI Lazenby Worcestershire Sauce, beef stock, smoked paprika, fresh dill, salt and pepper in a roasting dish.

Cover with foil and place in a preheated oven at 150°C to slowly cook for 30 minutes.

Remove from the oven and strain the liquid off. Reserve and set aside.

Take about 2 Tbsp of potato dough and flatten into a disk, top with a mushroom and some onion mixture, then cover with more potato mixture. Do this for every mushroom.

Coat the outside of each potato cake in Panko crumbs.

Heat olive oil in a large frying pan and cook the potato cakes in batches until golden, approximately 4 minutes a side.

Serve with a side salad and any leftover mushroom mixture.

Try making the potato cakes with a gluten-free substitute flour and without the bread crumbs for a gluten/wheat-free option. Offering vegetarian dishes on your menu is a must – you need to entice and excite your vegetarian customer just as much as the meat eaters.
Chilli Lime Maggi French Salad Dressing

Chicken Thighs

Fresh, zingy and packed with exotic flavours, these Chilli Lime Chicken Thighs made with our delicious Maggi Oil-Free French Salad Dressing are perfect for warm summer days.

INGREDIENTS:

- 1 kg Chicken thighs, skin on
- ½ cup Maggi Oil-Free French Salad Dressing
- 1 Lime, zest
- ¼ cup Olive oil
- 4 Tbsp Fresh coriander, finely chopped
- 2 Jalapenos, finely chopped
- 4 cloves Garlic, finely chopped
- 1 Tbsp Honey
- 2 tsp Salt
- 1 tsp Chilli powder

METHOD:

Pat the chicken thighs dry with paper towel and set aside.

Make the marinade by mixing the remainder of the ingredients in a large bowl with a whisk.

Add the chicken to the marinade bowl and be sure to coat the chicken thighs evenly.

Cover and place in the fridge to marinate for approximately 2 hours.

To cook, heat up the grill and brush with a little oil.

Grill each chicken piece, basting with left over marinade until golden brown and charred on both sides and cooked through. Approximately 12 minutes.

Serve warm with favorite side dish.

MAGGI Oil-Free Dressings are great for marinades due to their acidity. They act as a quick action brine that flavours and tenderises your meat. Once cooked, they add a sweet and sour flair that goes well with herbs, chilli and smoky notes.

Serves: 4
Orange, Fennel, Rosemary and MAGGI Salad Dressing Glazed Salmon Fillets

Salmon is one of the most popular types of fish, often requested by customers. Give them something unique with this recipe, featuring our MAGGI Oil Free French Salad Dressing.

INGREDIENTS:
- 2 tsp Olive oil
- 4 Salmon fillets, skinless
- 2 tsp Ground fennel
- 2 cloves Garlic, crushed
- 4 sprigs Fresh thyme
- 5 Tbsp MAGGI Oil Free French Salad Dressing
- 1½ tsp Orange zest
- 2⁄3 cup Orange juice
- 1 Tbsp Lemon juice
- 1½ Tbsp Honey
- 2½ tsp Corn flour
- Salt and pepper to taste

METHOD:
- Heat a large, non-stick frying pan over medium-high heat with olive oil.
- Season both sides of the salmon well with salt, pepper and ground fennel.
- Add the salmon to the pan and cook until browned on both sides. Approximately 3 minutes a side. Remove from the pan and set aside.
- Add in the garlic and rosemary and cook for 20 seconds. Add in the MAGGI Oil Free French Salad Dressing and simmer until reduced.
- Stir through the orange zest, orange juice, lemon juice, corn flour and honey. Season well with salt and pepper.
- Bring to the boil and add the salmon back into the pan. Spoon sauce over the salmon and cook until heated and cooked through.

Try using sliced fresh fennel bulb when cooking your sauce to add another depth of flavour as well as an additional vegetable.

Serves: 4
MAGGI Meatballs Braised in Slow Cooked Red Pepper Gravy with Cheesy MAGGI Mash and Fresh Coriander

Perfect for a Winter day, these hearty meatballs in gravy with mash on the side are the ultimate comfort food. Rich and aromatic, it’s the perfect dish to warm up a table of four.

**INGREDIENTS:**

**MEATBALLS:**
- 30 g Breadcrumbs
- 500 g Beef mince
- 3 cloves Garlic, crushed
- 1 Egg
- 2 Tbsp MAGGI Lazenby Worcestershire Sauce
- 1 tsp Dried Italian herbs
- 2 tsp Salt
- 1 tsp Black pepper

**RED PEPPER GRAVY:**
- 2 Tbsp Olive oil
- 170 g Mushrooms, sliced
- ½ cup Red pepper, brunoises
- 2 cloves Garlic, crushed
- 3 Tbsp Butter
- ½ cup MAGGI Gravy Powder
- 3 cups Water
- 1 Tbsp MAGGI Lazenby Worcestershire Sauce
- Salt and pepper to taste
- Chopped parsley to stir through

**CHEESY MAGGI MASH AND FRESH CORIANDER:**
- 3 cups MAGGI Mash, prepared
- 1 cup Cheddar cheese, grated
- ½ cup Parmesan, grated
- Handful fresh coriander, chopped
- Salt and pepper to taste

**METHOD:**

To make the meatballs, place all of the ingredients in a large bowl and, using your hands, combine until all of the ingredients are evenly distributed.

Shape the meatballs into balls and place in a heated large frying pan with a little oil. Brown all sides of each meatball.

Add the mushrooms, red peppers and garlic for the gravy into the pan and continue to cook for 3 minutes.

Add in the MAGGI Gravy Powder and the water and bring to a low simmer.

Add in the MAGGI Lazenby Worcestershire Sauce and salt and pepper to taste. Continue to braise the meatballs for 8 - 10 minutes. Once done, stir through chopped parsley.

While the meatballs cook, make the Cheesy MAGGI Mash by combining all the ingredients in a saucepan until heated through.

Serve the meatballs with the Cheesy MAGGI Mash and extra gravy drizzled over.

**Serves:** Approximately 10

The MAGGI Gravy Powder is a great alternative to stock or homemade bases for creating braising liquids. The flavours of the various ingredients combine well into the MAGGI Gravy. The MAGGI Gravy is also an excellent thickening agent and may be used in soups, stews and sauces to add texture and flavour.
MAGGI Worcestershire Sauce and Mint Roast Leg of Lamb with MAGGI Oil Free Greek Salad Dressing Marinated Fennel

There’s nothing more satisfying than a traditional roast leg of lamb. MAGGI it even better with the addition of MAGGI Lazenby Worcestershire Sauce and our MAGGI Oil Free Greek Salad Dressing.

**INGREDIENTS:**

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<tbody>
<tr>
<td>½ cup</td>
<td>MAGGI Oil Free Greek Salad Dressing</td>
</tr>
<tr>
<td>2 Tbsp</td>
<td>Brown sugar</td>
</tr>
<tr>
<td>3 cloves</td>
<td>Garlic, crushed</td>
</tr>
<tr>
<td>3 Tbsp</td>
<td>MAGGI Lazenby Worcestershire Sauce</td>
</tr>
<tr>
<td>Handful Mint, chopped</td>
<td></td>
</tr>
<tr>
<td>1.5 kg</td>
<td>Lamb leg, bone in or individual lamb shanks</td>
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<tr>
<td>Salt and pepper to taste</td>
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**MARINATED BABY FENNEL:**

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<tbody>
<tr>
<td>4 bunches</td>
<td>Baby fennel</td>
</tr>
<tr>
<td>1 cup</td>
<td>MAGGI Oil Free Greek Salad Dressing</td>
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<tr>
<td>Salt to taste</td>
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**METHOD:**

1. Place the oil, MAGGI Oil Free Greek Salad Dressing, brown sugar, garlic, MAGGI Lazenby Worcestershire Sauce and mint into a bowl and stir to combine.
2. Place the lamb in a large baking dish and score with a sharp knife, making slits all around the meat.
3. Sprinkle generously with salt and pepper and pour over the mint mixture you made. Cover and place in the fridge to marinate for 1 hour.
4. Preheat the oven to 200°C.
5. Roast the lamb for 90 minutes for medium-rare or until desired doneness.
6. While the lamb roasts, blanch the fennel in boiling water with salt and MAGGI Oil Free Greek Salad Dressing.
7. Serve warm with the lamb leg.

Lamb is a very fatty meat and thus cooking without oil is ideal for nutritional value. The MAGGI Salad Dressing enables this.
MAGGI Lazenby Worcestershire Sauce
Pork Bulgogi with MAGGI Mash and Sweet Demi Glaze

MAGGI Lazenby Worcestershire Sauce adds an incredible depth of flavour to this hearty dish, and our instant MAGGI Mash powder helps to lighten the work load in the kitchen.

INGREDIENTS:

PORK BULGOGI:
- ½ Pear, grated
- 2 clove Garlic, grated
- 2 Tbsp MAGGI Lazenby Worcestershire Sauce
- 1 tsp Cayenne pepper
- 1 Tbsp Fresh ginger, grated
- 1 Tbsp Brown sugar
- ½ Tbsp Sesame oil
- 500 g Pork neck, sliced into thin strips
- 2 Tbsp Vegetable oil

MAGGI MASH:
- 70 g MAGGI Mash powder
- 340 ml Water

SWEET DEMI GLAZE:
- 800 g Beef bones
- 200 g Carrots and celery, chopped
- Sprigs Parsley and thyme
- 1.4 L Water
- Spring onion to garnish

METHOD:

PORK BULGOGI:
In a large Ziploc bag, combine the pear, garlic, MAGGI Lazenby Worcestershire Sauce, cayenne pepper, fresh ginger, brown sugar, sesame oil and the sliced pork loin.
Seal the bag, and using your fingers, make sure the meat gets well marinated.
Set aside at room temperature for 30 minutes.

Heat the vegetable oil in a large non-stick frying pan over medium-high heat. Cooking in batches, remove the meat from the marinade, season lightly with salt and fry in one layer in the pan; do not move until lightly browned. Toss the meat and continue to cook until crispy edges form, approximately 3 minutes.

MAGGI MASH:
Place the MAGGI Mash and water into a pot and bring up to the boil. Continue to mix and the mixture will thicken. Continue to cook until there is no more water; approximately 5 minutes.

DEMI GLAZE:
Place the bones, vegetables and herbs into a large roasting tin and roast in the oven at 210°C for 30 minutes. Turn them once.

Remove from the oven and transfer into a pot and fill with water.
Place the pot into the oven and roast at 100°C for 8 to 12 hours.

Once done, pour through a strainer lined with cheesecloth.
Store in an airtight jar or container.

Pork is a very tender and marbled cut of meat and works well for dishes that you want to flash fry or quickly grill. No moisture or tenderness is lost. The MAGGI Lazenby Worcestershire Sauce is great to add salty and meaty umami flavours to any dish, especially cuts of meat.
METHOD:

BRISKET RUB:
Dissolve the salt and granulated sugar in about 3.7 L of water.
Slice the brisket into strips with the grain and submerge in the water. Cover and refrigerate for 2 hours.
Remove the brisket and pat dry.
Using your hands, generously rub the brown sugar, black pepper, coarse salt and paprika over the strips of brisket.
Soak the wood chips in water and wrap in foil, cutting a few vent holes. Place in 2 aluminum foil containers.

For a gas braai, place the wood chips wrapped in foil in the one container filled with ½ cup of ice cubes underneath the cooking grate on the primary burner. Then place the other foil container, filled with 2 cups of water mixed with Nestea Rooibos Powder, on the secondary burner. Place the cooking grate back on and heat the grill until hot and the wood chips are smoking.
Leave the primary burner on and turn off the other burners.
Place the brisket on the cooler side of the grill and as far as possible from the heat source.
Cover and cook without opening for 3 hours.

In the meantime, preheat the oven to 135°C and once the brisket is done, transfer to a baking tray and cover tightly with foil and place in the oven. Roast for about 2 hours until the meat is soft and tender. Remove from the oven and allow to rest for 1 hour. Reserve any of the juices from the brisket.

BBQ SAUCE:
In a medium saucepan, combine all the ingredients and ¼ cup of reserved brisket juices. Bring to a simmer and continue to cook until thickened, about 5 minutes.

MAGGI FRENCH SALAD DRESSING SLAW:
Combine all of the ingredients in a large bowl, cover and place in the fridge until needed.

ASSEMBLY:
Cut the brisket into chunks and combine with MAGGI Lazenby Worcestershire Sauce BBQ sauce.
After you have lightly toasted the bread rolls, top with the brisket and then the coleslaw. Serve with extra BBQ sauce on the side for dipping.

INGREDIENTS:

BRISKET RUB:
2 cups Salt
½ cup Granulated sugar
2.5 kg Beef brisket, flat and untrimmed
1 cup Brown sugar
2 Tbsp Black pepper
1 Tbsp Coarse salt
1 Tbsp Paprika
Wood chips and Nestea Rooibos Powder for smoking.

BBQ SAUCE:
¾ cup Tomato sauce
¼ cup Brown sugar
2 Tbsp Cider vinegar
2 Tbsp MAGGI Lazenby Worcestershire Sauce
2 tsp Garlic granules
¼ tsp Cayenne pepper

MAGGI FRENCH SALAD DRESSING SLAW:
5 cups Green cabbage, shredded
1 Carrot, shredded
1 cup MAGGI Oil Free French Salad Dressing
1 stalk Celery, sliced
1 tsp White pepper
1 tsp English mustard
½ tsp Poppy seeds
2 Tbsp White sugar
8 - 10 Bread rolls, lightly toasted

Smoking meats and vegetables allows an established flavour to come forward. The Nestea Rooibos Powder is great for smoking and the rooibos flavor can lift any dish. Brisket is a low cost meat and thus is great to use in your establishment one dish, soup or salad. The meat is tougher therefore it needs to be cooked longer but brings a greater flavour.

Makes: 8 - 10 Buns
Vietnamese Coffee with Nestlé Full Cream Sweetened Condensed Milk

A coffee-lover’s delight, this easy 3-ingredient recipe combines NESCAFÉ Coffee and Nestlé Full Cream Sweetened Condensed Milk to great effect. It’s a wonderful way to end a meal.

**INGREDIENTS:**

1 cup Coffee ice cubes
170 g NESCAFÉ Coffee, prepared
2 - 3 Tbsp Nestlé Full Cream Sweetened Condensed Milk

**METHOD:**

Place the Nestlé Full Cream Sweetened Condensed Milk in the bottom of the glass, top with the coffee ice cubes and pour over with NESCAFÉ Coffee.

To make the coffee ice cubes, make NESCAFÉ Coffee with milk and pour into an ice tray. Place into the freezer to freeze. Any of the Nestlé coffee products can be used here depending on your target market and flavour profile.
Nestlé Peppermint Crisp and Milkybar White Hot Chocolate

Give everyone’s much-loved hot chocolate a gourmet twist with our Nestlé Milkybar Dessert Topping and Nestlé Peppermint Crisp Dessert Topping. Sensational!

INGREDIENTS:
- 2 cups Full cream milk
- 100 g Nestlé Milkybar Dessert Topping
- ½ cup Whipping cream
- 2 Tbsp Nestlé Peppermint Crisp Dessert Topping
- Crushed Nestlé Peppermint Crisp Bar for garnish

METHOD:
In a small saucepan, heat the milk and Nestlé Milkybar Dessert Topping on a low heat while stirring. Make sure the milk does not boil.

In a separate bowl, beat together the cream and Nestlé Peppermint Crisp Dessert Topping. Transfer into a piping bag with a star nozzle.

Once the milk is heated, divide into two glasses or mugs with a handle and pipe the whipped cream on top.

Garnish with crushed Nestlé Peppermint Crisp Bar.

The Nestlé Milkybar Dessert Topping helps to thicken and cream up the hot chocolate without having to add any white chocolate, saving you food costs. The Nestlé Peppermint Crisp mint and chocolate flavour pairs well with the creaminess of the Nestlé Milkybar.
Nestlé Milkybar Lemon Meringue Pie Milkshake

Lemon Meringue Pie... in milkshake form? Of course you can! This recipe combines Nestlé Country Fresh Vanilla Ice Cream and Nestlé Milkybar Dessert Topping with a few other great ingredients.

INGREDIENTS:
1 1/2 cups Nestlé Country Fresh Vanilla Ice Cream
3 Tbsp Nestlé Milkybar Dessert Topping
1 Tbsp Lemon zest
2 1/2 Tbsp Lemon juice
1/2 cup Full cream milk
1 Biscuit, crumbled
Whipped cream and lemon zest for garnish

METHOD:
In a blender, add the Nestlé Country Fresh Vanilla Ice Cream and Nestlé Milkybar Dessert Topping, lemon zest, lemon juice and milk. Blend until smooth. Pour into glass.
Top with whipped cream and lemon zest.
Serve immediately.

The use of the Nestlé Milkybar Dessert Topping is to add a sweet, creamy texture to the milkshake that would normally come from the meringue in a lemon meringue pie. The Nestlé Milkybar Dessert Topping can be utilised in many other beverages and desserts for the same reason.