



Lamb Shank Pie

with pomegranate, tabbouleh &
Mainland Special Reserve Creamy Feta salad

INSIGHT – CHEF DANIEL SIMPSON **ANCHOR FOOD PROFESSIONALS**

Take a customer favourite traditional dish and create a real point of difference with this easy lamb shank pie, paired with a fresh tabbouleh salad and Mainland Special Reserve Creamy Feta. Always check with your local vegetable supplier to keep this dish seasonal and on trend, and don't miss Brussels sprout season.

Pair this dish with a smoky dark beer which will balance nicely with the rich lamb shank and fresh salad.

Plating is key in any restaurant, so streamline your service and organise your prep to save yourself that extra 30 seconds at the end. Really show who you are and add that extra touch. Your customers and Instagram will be happier for it.



Lamb Shanks

INGREDIENTS

2 tbsp olive oil	700ml lamb, chicken or beef stock
4 x 400g lamb shanks	150ml white wine
1 small onion, chopped	1 lemon (finely grated/zest)
1 small fennel bulb, chopped	2 tbsp fresh parsley, finely chopped
3 fresh bay leaves, torn	2 tbsp extra-virgin olive oil
2 fresh rosemary sprigs	Puff pastry
5 garlic cloves, 4 chopped, 1 whole	1 egg
8 fresh thyme sprigs	

METHOD

Heat the olive oil in a large, wide pan with a lid over a medium heat.

Season the shanks and brown all over in the pan for 8–10 minutes. Remove to a plate. Add the onion and fennel to the pan and cook for 8 minutes, stirring, until turning golden.

Add the bay leaves, rosemary, chopped garlic, half the thyme and return the shanks to the pan.

Pour in the stock and wine and heat until just bubbling. Cover with a tight-fitting lid and bake for 2.5–3 hours, until the meat is achingly tender.

Meanwhile, crush the remaining garlic with a pinch of salt and finely chop the remaining thyme. Put in a bowl with the lemon zest, parsley and extra-virgin olive oil and mix together well. Season with black pepper only.

Transfer the shanks to a dish and cover loosely with foil. Skim off and discard the fat from the surface of the sauce, then bring to the boil and simmer for a few minutes.

Mix 6 tablespoons of sauce into the lemon, garlic and parsley mixture to create your sauce.

Allow the shanks to cool to room temperature or better still overnight in the fridge. Remove your shanks and pat dry.

Take your puff pastry and lay out a sheet big enough to wrap the whole shank, roll the shank in the pastry making sure it is tight. Wrap a collar of pastry around the top where the bone protrudes to stop the pastry pulling back.

Egg wash the pastry and season. When ready, place in the oven at 160°C until golden brown and fully heated through.

Pomegranate Tabbouleh & Feta Salad

INGREDIENTS

2ea pomegranates, seeded
150g curly parsley, finely chopped
3ea cloves garlic, finely chopped
150g cooked bulgur wheat
1/2 white onion, finely chopped
1 lemon, zested
1 handful mint leaves, roughly chopped (to serve)
100g Mainland Special Reserve Creamy Feta

METHOD

Add everything except the Feta to a large metal bowl and mix with a fork until well incorporated. Season with salt and pepper and a drizzle of olive oil, set aside.

Just before you serve the dish have your mint leaves ready to rip into the mix for freshness.

When plating crumble the Mainland Creamy Feta over the salad to give a delicious contrast with the fresh salad and the rich pie.



Mainland Creamy Feta is a creamy Danish-style feta that has a smooth, firm closed texture. Creamy feta is perfect for slicing and dicing or where a creamy mouth feel is required.

Tip

You can take the shanks straight out of the hot stock and into the pastry if you are serving them straight away – just pat them dry. This will make your service that much quicker.



Beer Tasting Platter with Menu Samplers

INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

This is a great way of not only keeping costs down but also controlling wastage. This gives staff the opportunity to upsell tasters to experience items off the menu that they may have not previously before, turning your beer customer into a diner.

Discovering a taster matched with a beer creates an out of the box experience with a point of difference and a little wow factor. Guests are sure to remember and helps give you the opportunity to convert beer-only customers into potential diners.

See the reverse for the matchings, and go to anchorfoodprofessionals.com for the recipes and much more.



On this Tasting Platter

PORK HOCK TERRINE WITH HOUSE-MADE PICKLES, WHIPPED HERB SOUR CREAM & BEER MUSTARD MATCHED WITH APA.

The smokiness of the pork hock in the terrine and herb sour cream match beautifully with the herbaceous notes in an APA style beer not only helping to compliment but also balance the dish.

SUSTAINABLE NEW ZEALAND SEAFOOD RILLETTE, FENNEL SALSA & SOUR DOUGH CROSTINI MATCHED WITH HAZY PALE ALE

New Zealand seafood with a subtle smoke and zesty salsa lends itself well to the citrus hints in the Citra hops used in many NZ pale ales. Not only contrasting but satisfyingly palate cleansing.

MUSHROOM FRIES AND MAINLAND SMOKED CHEDDAR FONDUE, MATCHED WITH HOPPED PILSNER

As this dish is naturally quite earthy, we need quite a clean, crisp and refreshing beer to cut through while also elevating the umami characteristics in the mushrooms.

SALTED CHOCOLATE PUDDING AND NO CHURN CREAM CHEESE ICE-CREAM MATCHED WITH ESPRESSO STOUT

Dark chocolate equals dark beer. An awesome way to match beer even with dessert, to compliment and build layers of flavour in both the dish and the beer.



Anchor Cream Cheese, velvety soft and smooth. Spread on bagels and crackers or use in cheesecakes and salads. Heat stable for baking and cooking.



Pure New Zealand butter! **Mainland Unsalted Butter** is made from all-natural ingredients – no added colouring, preservative or artificial flavours. Just the pure, natural butter taste we all know and love.



Mainland Smoked Cheddar is an aged cheddar cheese with a subtle wood smoke flavour. Adjust the smokiness by adding more or less to your dish.

My Beer & Food Matching Ethos

Beer matching is a lot like flavour matching in menu development. Dish building is easier than you think by simply following a few easy guidelines.

Balance, compliment or contrast your beer to an element of a dish, e.g. a lightly hopped hazy pale ale with citrus notes will work well with seafood flavours.

The size, strength & boldness of the beer versus the subtle or boldness of a dish is key. A big beer might overpower a subtle dish, and vice versa beer might be lost when served with a strong flavour-packed dish.

Locality and seasonality of the beer and produce or local dishes is a no-brainer.

Flavour cues and commonalities in a dish can help with elements to pick a perfect beer match. For example, pork & herb: herby hoppy beers, dark chocolate: dark beer, or summer seafood: fresh clean beers like a lager or pale ale.

Tip

The fun part! You need to taste a bunch of different beers. Taste each beer and write down some flavours you can pick in each of them. Simply match those to flavour elements in your dishes on your menu.



Creole Fried Chicken Parmi

with kumara fries and summer seasonal salad

INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

Already an Aussie pub staple, and now seen on lots of Kiwi menus, this is quickly becoming everybody's new 'go to' on pub menus.

For your guests' next instagram post, we're utilising our amazing Anchor Food Professionals IQF Mozzarella. It has a crazy stretch factor and a creamy fresh mozzarella texture and flavour.

With the popularity of fried chicken, having an easy alternative dish will help streamline your menu and maximise cost savings.

Keep your parmi all year round and simply swap out your salads, utilising seasonal ingredients while they are in abundance, at low cost and always super fresh!



Creole Fried Chicken Parmi (10 Portions)

INGREDIENTS

10 x 150g chicken breast (filleted or flattened)	250g basil pesto
1L Anchor Blue Top Milk	20ea streaky bacon rashers
3 eggs	Spice mix:
1kg plain flour	1 tsp each; ground cumin, ground coriander, onion powder, ginger powder, smoked paprika, sweet paprika, ground white pepper, cayenne pepper, flake sea salt
2 tbsp creole spice mix	
1kg Anchor Food Professionals IQF Mozzarella	
2 tbsp tomato passata sauce	

METHOD

Place filleted breast into milk and leave to soak overnight (best for 24 hours).

Mix spice mix into the flour ready for dusting.

Drain chicken from milk, saving a little milk. Mix the eggs into the milk and add chicken to egg and milk mix.

Place the chicken into flour mix and coat well.

Deep fry at 170°C for 3–4 mins or until golden brown and crispy.

Pan fry bacon to crisp up and place 2 rashers of bacon on top of each piece of chicken.

Mix passata with pesto to create your parmi sauce. Spoon passata on top of the bacon.

Top each parmi with 100g of Anchor Food Professionals IQF Mozzarella and bake at 170°C in the oven for 5–6 mins until cheese has melted.



Not only does **Anchor Blue Top Milk** have a delicious, full-bodied taste, it's packed with natural goodness. As a good source of calcium, Anchor Blue Top Milk helps build strong bones, while its protein maintains muscle and vitamin B2 supports energy levels, when consumed as part of a healthy balanced eating plan.



Mainland Creamy Feta is a creamy Danish-style feta that has a smooth, firm closed texture. Creamy feta is perfect for slicing and dicing or where a creamy mouth feel is required.



Conveniently pre-grated, this 100% mozzarella saves valuable time and reduces wastage. Individually Quick Frozen to capture the fresh quality and authentic taste, **Anchor Food Professionals IQF Mozzarella** is great for all sorts of dishes where superior stretch is required.

Summer Salad

INGREDIENTS

1kg fennel, shaved	400g Mainland Special Reserve Creamy Feta
50g fennel top, roughly chopped	1 bunch watercress
60ea mixed citrus segments (grapefruit, blood orange, orange, tangerine or tangelo)	

METHOD

Segment citrus fruit.

Shave fennel, chop fennel tops and pick watercress.

Per serve: In a bowl mix the watercress, 100g fennel and 1 tsp chopped tops along with the citrus segments and lightly toss with a little lemon dressing.

Place on plate and top with crumbled feta.

Tip

Use seasonal produce that is in abundance to keep your costs down and your salad becomes a super fresh selling point of the dish... not 'just another side salad'!



Creole Fried Chicken Parmi

with kumara fries and winter seasonal salad

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2 tbsp creole spice mix	
1kg Anchor Food Professionals IQF Mozzarella	
2 tbsp tomato passata sauce	

METHOD

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Mix spice mix into the flour ready for dusting.

Drain chicken from milk, saving a little milk. Mix the eggs into the milk and add chicken to egg and milk mix. Place the chicken into flour mix and coat well. Deep fry at 170°C for 3–4 mins or until golden brown and crispy.

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Kāpiti Kikorangi is a stunning, triple cream blue cheese with a golden curd and a rich buttery texture marbled with dense blue veining. Adds a delicious richness to this seasonal salad.

Winter Salad

INGREDIENTS

4 bunches watercress	Season to taste
5ea poached pear, sliced & grilled	Sugar syrup
250g Kāpiti Kikorangi blue cheese	3L water
800g cauliflower florets, roasted	1kg caster sugar
	1ea cinnamon stick

METHOD

To poach pear, peel and submerge pears in sugar syrup and poach on low heat until softened (but not mushy) and leave to cool. Slice half a pear and chargrill.

Season and dry roast the cauliflower at 170°C for a few minutes.

In a bowl mix 1/3 of a bunch of watercress, grilled pear and 80g over cauliflower, dress with lemon dressing and season to taste.

Place salad on to plate and top with crumbled blue cheese.



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Tip

Use seasonal produce that is in abundance to keep your costs down and your salad becomes a super-fresh selling point of the dish, not 'just another side salad'!



Salted Dark Chocolate Pudding

with no-churn porter and Anchor Cream Cheese ice-cream

INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

This no-churn ice cream will change the way you perceive and serve an old favourite. Using an ice cream base with our heat and acid stable Anchor Cream Cheese, you can create any flavour ice cream that will hold its shape and appearance for longer, even on hot desserts. This is a perfect recipe if you don't have an ice cream machine.

There are many new flavours and styles of dark beers on the market today which are awesome when used to create something unique but on trend while helping to highlight a lesser-known craft beer in your menu. Paired with this decadent chocolate pudding and warm caramel sauce... your guests will be in heaven.



Salted Dark Chocolate Pudding

INGREDIENTS

90g Mainland Unsalted Butter	360g self-raising flour
100ml Anchor Blue Top Milk	1 tsp flake sea salt
150g dark chocolate (or chocolate of choice)	400g soft brown sugar
180g cocoa powder	100ml whiskey of your choice
	200ml hot water

METHOD

Pre-heat oven to 170°C.

Melt the chocolate and butter together in a double boiler.

Sift flour, sea salt, half of the sugar and half of the cocoa. Save the rest to finish puddings before cooking.

Make a well in the middle of the dry ingredients and add the chocolate and butter mix.

Add egg and the milk, mix until smooth and just combined (do not over work/mix as this will cause the end product to dry out too much. Divide mixture into chosen dishes and sift the cocoa and sugar mix evenly over all dishes.

Top each pudding evenly with whiskey and hot water and bake for 12–15 mins (depending on size).

To serve: top with ice cream, milk crumb, caramel sauce and your choice of garnish – chocolate balls, grated chocolate, raspberry compote, almond crumble or toasted nuts.

Coffee Porter Ice Cream

INGREDIENTS

250g Anchor Fresh Cream, whipped
250g Anchor Cream Cheese, softened
140g sweetened condensed milk
1 tsp vanilla paste
500ml coffee porter, reduced to 100ml

METHOD

Combine cream cheese, vanilla and condensed milk into a bowl and mix until lump free. Add reduced porter and mix thoroughly.

Whip the fresh cream to soft peaks and fold into the cream cheese mix.

Place into an airtight container of choice and place in freezer for 5 hours or until set.



Pure New Zealand butter! **Mainland Unsalted Butter** is made from all-natural ingredients – no added colouring, preservative or artificial flavour. Just the pure, natural butter taste we all know and love.



Anchor Cream Cheese, velvety soft and smooth. Spread on bagels and crackers or use in cheesecakes and salads. Heat stable for baking and cooking.

Caramel Milk Crumb

INGREDIENTS

200g Anchor Milk Powder	40g corn flour
125g Mainland Unsalted Butter	65g caster sugar
125g plain flour	75g white chocolate, melted

METHOD

Preheat oven to 140°C. Line large rimmed baking sheet with baking paper.

Combine milk powder, flour, sugar, corn flour and flake sea salt in medium bowl and toss to mix evenly.

Add the melted butter and stir with a fork until clusters start to clump up.

Spread mixture evenly on lined tray.

Bake until crumbs are dry and crumbly but are slightly caramel in colour, about 12 minutes.

Leave crumb to cool slightly and return to a bowl, pour over and toss through the melted white chocolate and leave in a cool dry spot to set.

Refrigerate in an airtight container until ready to use.

Tip

The sky is the limit with this ice cream base! Super easy, super quick and super effective. Be wild with different beers and liqueurs or just the classic vanilla bean.



Seasonal Fruit Pie

with Anchor Cream Cheese no churn Ice-cream

INSIGHT – CHEF DANNY SIMPSON **ANCHOR FOOD PROFESSIONALS**

This rustic fruit pie will show your customers you care enough to make from scratch. Showing that you are using fresh ingredients through the seasonality of the produce you use, highlighting delicious New Zealand fruit at their peak.

If you have the time, the no churn Anchor Cream Cheese ice-cream is easy to make in a decent sized batch and will wow your customers through the fact that you have made it by hand. You can add simple ingredients such as syrups, fruit pieces or coulis to the base ice-cream and have a unique, ownable flavour.

Name the whisky you use in the pie and add provenance to the dish. This will give you an opportunity to sell it as a pairing.



Roast Peach Pie Filling

INGREDIENTS

2kg seasonal peaches or fruit, peeled & seeded	3ea sprigs rosemary whole (incl. 1 for garnish)
100ml local whiskey of your choice	100g Mainland Unsalted Butter
150g brown sugar	Pinch flaky sea salt
1 tsp vanilla paste	1kg sweet pastry for the pie

METHOD

Once peaches are peeled, quarter them or chop them into rough pieces.

Cover them with the sugar and add to a large frying pan alongside the rosemary sprigs and cook on medium to high starting to break apart, to ensure they have some texture this should only take a few minutes. Allow to cool slightly.

Lightly grease a tray or pie dish and line the base with the sweet pastry.

For the top, measure the diameter and add on 2cm round. This will give you a small overlap but you need this as the pastry will shrink when cooking.

Pour the peaches into the tray lined with the pastry base. Sprinkle the flaky sea salt, add the lid however you see fit and give it a good egg wash or butter wash.

Place in the oven for 15–20 minutes until golden brown. Once cooked slip in the remaining sprig of rosemary head down into the pie, this will give you an amazing aromatic flavour of fresh rosemary to fill your restaurant with. Serve hot or cold.



Anchor Cream Cheese, velvety soft and smooth. Spread on bagels and crackers or use in cheesecakes and salads. Heat stable for baking and cooking.



Anchor Cream is a smooth and luxurious full fat cream – ideal for pouring, whipping or cooking.

No-churn Ice Cream

INGREDIENTS

250ml Anchor Fresh Cream, whipped	140g sweetened condensed milk
250g Anchor Cream Cheese, softened	1 tsp vanilla paste
	500ml coffee porter, reduced to 100ml

METHOD

Combine cream cheese, vanilla and condensed milk into a bowl and mix until lump free.

Whip the fresh cream to soft peaks. If doing so, add flavours of your choice before folding into the cream cheese mix.

Place into an airtight container of choice and place in freezer for 5 hours or until set.



Pure New Zealand butter! **Mainland Unsalted Butter** is made from all-natural ingredients – no added colouring, preservative or artificial flavour. Just the pure, natural butter taste we all know and love.

Tip

Use seasonal ingredients to reduce costs and make room for more decadent choices in your menu. Keep this as a staple with a little bit of flexibility.



House Sausages

with Yorkshire Pudding & Anchor Sour Cream Mashed Potatoes

INSIGHT – CHEF DANNY SIMPSON **ANCHOR FOOD PROFESSIONALS**

Work with a local butcher and create a unique sausage for your restaurant. They can tailor a recipe to your needs and this will create additional value in your dish.

This oversized Yorkshire pudding will deliver a wow moment as the dish is delivered to the table. The crispy crust, rich stout gravy and creamy Anchor Sour Cream potatoes will take the house sausage to a new level.

By naming the brand of beer in the gravy, and including a link to the local butchery, you will add extra value to the dish and give your customers an insight into how much you care about your ingredients. All this adds to the experience and makes it worthwhile for them to talk about with their friends.



Yorkshire Pudding Base

INGREDIENTS

100g plain flour

1/4 tsp salt

3 large free-range eggs

225ml Anchor Blue Top Milk

4 tbsp sunflower oil

METHOD

Mix the flour and salt together in a bowl and make a well in the centre. Add the eggs and a little of the milk.

Whisk until smooth, then gradually add the remaining milk. This can be done with a wooden spoon, but is easier with an electric hand-held whisk. Pour the mixture into a jug.

In a large frying pan, seal and colour your house sausage. When it is a perfect golden brown add a good drizzle of sunflower oil to the pan and allow to get hot.

Pour in the pudding mix and place straight into the oven for 15 minutes until golden brown and crispy.

Sour Cream & Tarragon Mash

INGREDIENTS

4ea large agria potatoes, washed & peeled

4 tbsp Anchor Sour Cream

1 small bunch of tarragon, chopped

1 tsp wholegrain mustard

100ml Anchor Blue Top Milk

Salt and pepper

METHOD

Grab two saucepans. Boil your potatoes in one until soft, then drain and return to the heat to cook for 2 minutes to dry the potatoes out.

In your second pot, add everything except the tarragon and bring to a simmer.

Whisk the sour cream mixture into your potatoes and whisk until light, fluffy and smooth.

Finally add your chopped tarragon to finish, season to taste.

Stout & Onion Gravy

INGREDIENTS

1L house made gravy, your choice

500ml London porter, bitter or stout

2ea onions finely sliced

1 tbsp sherry vinegar

1 tsp Mainland Unsalted Butter

Sprig of thyme or rosemary

METHOD

Have your house gravy made already and set aside.

In a saucepan add a little oil and the butter along with the onions and cook on medium until dark golden brown and caramelized. Once this has happened, add the sherry vinegar and the thyme, cooking for a further 2 minutes.

Add your beer and increase the heat to medium high and reduce the beer by half.

Add this to your house gravy for good old fashioned porter and onion gravy.



Not only does **Anchor Blue Top Milk** have a delicious, full-bodied taste, it's packed with natural goodness. As a good source of calcium, **Anchor Blue Top Milk** helps build strong bones, while its protein maintains muscle and vitamin B2 supports energy levels, when consumed as part of a healthy balanced eating plan.



Our **Anchor Sour Cream** formulation is heat and acid stable so it is less likely to split and has been tested by chefs. It is widely used in cooking, baking, as a topping and as a base for dips, dressings and sauces.

Tip

Don't cook your sausages all the way through before adding the batter or they will overcook.



Wild Mushroom Fries

with Mainland Smoked Cheddar fondue

INSIGHT – CHEF DANNY SIMPSON **ANCHOR FOOD PROFESSIONALS**

Let your customers get the most out of each visit and upgrade your snack options to create a buzz around something ordinary that you have taken to the next level.

Create an experience, pair local beers and local drinks with your dish as part of a promotion but also to educate your customers on the beauty of New Zealand produce.

This dish takes the everyday mushroom and turns it into a hero that will give your customers something to talk about. Paired with a super easy smoked cheddar dip, this will satisfy the need for a salty snack and help you sell more beer.

Think about partnering with a local produce supplier who will educate you on their products and will enable you to create some additional value. Through highlighting their brand this will help raise the level further and establish provenance with the local New Zealand ingredients.



Wild Mushroom Fries

INGREDIENTS

800g mushrooms of your choice	1 tbsp garlic powder
250g breadcrumbs	1 tsp smoked paprika
100g fine polenta	You will also need a crumbing station set up with plain seasoned flour and egg mix
1 tsp thyme, chopped	

METHOD

Slice mushrooms rustically using the natural shape of the mushrooms to guide you.

Mix everything together in the recipe to create a nice breadcrumb mix, do not season this as it will ruin your fryer oil.

Crumb the mushrooms as you would arancini and store in a tray full of breadcrumbs to be used for service later.

To order, fry a portion of the mushrooms until golden brown, season and serve alongside the fondue.

Watercress Pesto

INGREDIENTS

250g watercress
150g basil leaves
150g rocket leaves or baby spinach
Juice of a lemon
1 tbsp garlic paste
250ml olive oil
150g Mainland Shredded Parmesan

METHOD

Blend all ingredients together until desired texture is reached. Season to taste.



Mainland Tasty Cheddar is a firm aged cheddar matured for up to 12 months to develop a full-bodied flavour. Grated for your convenience, this adds a flavour boost to any dish.



Mainland Smoked Cheddar is an aged flavour packed cheese that is an easy way to add a smokey hit to a dish.



Mainland Shredded Parmesan, finely shredded for your convenience, has a wonderful sharp, piquant flavour.

Smoked Cheese Fondue

INGREDIENTS

350g Mainland Smoked Cheddar, finely grated	250ml dry white wine
150g Mainland Tasty Cheddar, grated	1/4 tsp salt
2 tbsp corn flour	1/4 tsp ground nutmeg
1 garlic clove, halved	1/4 tsp porcini powder (optional)

METHOD

Combine the grated cheeses with the cornflour.

Rub the cut side of the garlic all over the inside of a fondue pot or heavy casserole dish, add the wine and place over medium heat, bring to a simmer.

Gradually add the cheese. Stir with a spatula, gently stirring in a figure-of-eight motion. Once smooth and melted through, add the salt, nutmeg and porcini powder.

Immediately serve the fondue or cool it down and re heat to order using a little chicken stock to loosen.

Tip

Mainland Smoked Cheddar is an aged flavour packed cheese that is an easy way to add a smokey hit to a dish.



Steamed Mussels & Clams

with feijoa chilli cream, beer bread
& lemon kawakawa butter

INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

A versatile dish that truly celebrates some iconic Kiwi flavours and ingredients.

Using our unique sustainably farmed and caught seafood along with our amazing grass-fed dairy. Kawakawa (New Zealand bush basil) with our Mainland Unsalted Butter has a welcome calming effect. The chilli is a marriage made in heaven with famous feijoa flavours that are so beloved across the country.

Anchor Food Professionals Culinary Cream is already 40% reduced so it's a simple heat and ready solution. Saving time and cost while increasing consistency for your business and your diners. This one is set to be a summer favourite with some simple beer bread on the side to mop up all that Kiwi magic.



Feijoa Chilli Clams & Mussels

INGREDIENTS

600g green lip mussels	1ea lemon sliced
400g clams	250g long red chilli
100ml Anchor Food Professionals Culinary Cream	100ml feijoa juice or 2ea diced fresh feijoa (6 slices freeze dried feijoa)
80ml white wine	1 tbsp onion, diced

METHOD

In a large pot add the oil and onion and sauté. Add white wine to sweat off the alcohol.

Add clams and mussels along with chilli, feijoa juice and fresh diced and place a lid on top.

Cook until the clams and mussels just start to open and add the cream, bring to simmer.

Pour the clams and mussels into a bowl, garnish with lemons freeze dried feijoas and serve with beer bread and kawakawa lemon butter.

Lemon Kawakawa Butter

INGREDIENTS

250g Mainland Unsalted Butter, softened
1 tbsp kawakawa powder
2ea lemons, just zest

METHOD

Mix all ingredients into the softened butter and season to taste.

Place butter into baking paper or cling wrap and roll into the size and shape of a sausage.

Refrigerate for 1 hour to set and cut to order when needed.

Please note: it is best for the butter to be served at room temperature if possible.

Beer Bread

INGREDIENTS

700g self raising flour	1 tsp manuka honey (or honey of choice)
250g beer of choice	1 tsp flake sea salt
4 tbsp Mainland Unsalted Butter, melted	3 sprigs rosemary, rough chopped

METHOD

Preheat the oven to 180°C.

Grease a bread/loaf pan with 1 tbsp butter.

Put the flour and salt into a large bowl. Mix the beer, rosemary and honey into the dry ingredients. Melt the remaining 3 tbsp of butter. Whisk the butter into the mixture.

Pour the batter into the prepared loaf pan. Gently tap the pan on the counter to even out the mixture and remove any air bubbles from the top of the loaf.

Place in the oven and bake for 50 minutes.

Remove from the oven and let cool for 10 minutes.

Slice and serve warm with softened kawa kawa butter.



Anchor Culinary Cream has been specially designed for foodservice professionals to use in all cooking applications.

This partially reduced cream reduces prep time, is ideal for reheating, is acid stable, consistently creamy and has excellent coating properties.

Tip

Anchor Culinary Cream is great for all applications where cooking cream or the reducing of fresh cream is required. It is ready to serve as soon as it is heated so will save on cost and time while increasing consistency.



Garlic & Rosemary Pide

INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

Pide is a great way to elevate your pizza offering across your menu, selling as a shared dish for the table, by the slice, or mix 'n' match slices.

Using a simple pizza dough along with seasonal and local ingredients, this pide gives you a point of difference and wow factor at a low cost while adding a perception of value for your diners.

In this recipe I have created a modernised version of cheesy garlic bread, ramping up the ooze and stretch factor with our Anchor Food Professionals IQF Mozzarella while still keeping the squeak of our Mainland Haloumi.

Use this cheese sauce as an alternative to tomato based pizzas, giving yourself and your team a clean slate to be creative and make your own signature pide.



Pide Dough

INGREDIENTS

2kg plain flour	1 tbsp caster sugar
1 tsp flake sea salt	2L warm water, tepid
28g brewers yeast (or dried/fresh yeast)	3 tbsp olive oil

METHOD

Mix yeast with warm water and sugar, leave to the side for 10 mins to activate.

Add flour to mixer bowl along with salt and mix together. Make a well in the middle and add olive oil and yeast mixture. Mix until dough comes away from the sides of the bowl. Leave in a warm spot covered until doubled in size.

Weigh out dough into 300g portions. Roll out on flour and a little semolina to stop it from sticking. Transfer to a pizza tray to be topped.

Build

INGREDIENTS

300g pide dough
80g **Mainland Special Reserve Creamy Feta**
100g haloumi sauce
2 sprigs rosemary, chopped
100g new potatoes, sliced rounds
Olive oil
Rosemary
Flake sea salt

METHOD

Roast new potatoes with rosemary, salt and olive oil in the oven at 200°C until slightly golden brown.

Turn oven up to 250°C to cook pide.

Roll out pide dough and top spread over haloumi suce approximately 5cm from edges.

Sprinkle over mozzarella, scatter potatoes & rosemary; bake for 6–8 minutes.

Finish and garnish with crispy fried potato or artichoke, crumble over fetva and drizzle with extra virgin olive oil.

Haloumi Base

INGREDIENTS

200g Mainland Special Reserve Haloumi	Bechamel sauce base
60g Mainland Grated Parmesan	100g Anchor Butter
100g Anchor Food Professionals IQF Mozzarella	100g plain flour
1 tbsp crushed garlic	1L Anchor Blue Top Milk (alternatively use Anchor Food Professionals Culinary Cream instead of bechamel base)

METHOD

For bechamel; melt butter in a saucepan and add the flour: add the milk and continue whisking until sauce is thickened and free of lumps.

Grate Mainland Haloumi and add to bechamel along with the Anchor Food Professionals IQF Mozzarella, Mainland Parmesan and garlic. Season to taste and cool the sauce ready for service.



Conveniently pre-grated, this 100% mozzarella saves valuable time and reduces wastage. Individually quick frozen to capture the fresh quality and authentic taste, **Extra Stretch Mozzarella** makes the perfect pizza.



Mainland Special Reserve Haloumi, is a salty, tangy semi-soft cheese with a squeaky texture, which will caramelise when fried.

Tip

Why not run a pide special on your menu? It's a great way to showcase limited, seasonal or local ingredients in a modern way and with a point of difference. It's a wow factor your guests are sure to be raving about and more importantly tell their friends about!



Potato Gratin, Crispy Pork Hock

with bread and cheddar sauce, beer fried onions

INSIGHT – CHEF DANNY SIMPSON **ANCHOR FOOD PROFESSIONALS**

Side dishes are often overlooked when chefs are creating menus, however a little effort with the humble potato and you can create a gratin side that will elevate any dish on your menu well beyond the fried chip. This is an opportunity to have a standalone dish with simple and cheap ingredients that deliver a flavour punch to your customers and great value to your restaurant.

Using your house beers or well-known craft beers in the ingredients adds value to the menu and gives you an opportunity to offer pairings with your dishes and unique experiences for customers.

The beer-fried onions can be a popular bar snack as well as a great garnish on the menu. Serve these with a dipping sauce and encourage customers to try the beer you have named as an ingredient.



Potato Gratin

INGREDIENTS

1kg agria potatoes peeled,
sliced 3mm thick
1 tbsp garlic paste
500ml Anchor Cream
100g Mainland Tasty Cheddar,
grated
1ea sprig rosemary, chopped
Salt and cracked pepper

METHOD

Mix the flour and salt together in a bowl and make a well in the centre. Add the eggs and a little of the milk.

Whisk until smooth, then gradually add the remaining milk. This can be done with a wooden spoon, but is easier with an electric hand-held whisk.

Pour the mixture into a jug.

In a large frying pan, seal and colour your house sausage. When it is a perfect golden brown add a good drizzle of sunflower oil to the pan and allow to get hot.

Pour in the pudding mix and place straight into the oven for 15 minutes until golden brown and crispy.

Beer Fried Onions

INGREDIENTS

2 ea onions, finely sliced
250g plain flour
1 tbsp smoked paprika
1 tsp dried or fresh thyme
1 tsp salt
cracked pepper
500ml chosen beer (I used IPA)

METHOD

Slice your onions nice and thin and let them soak in your beer for up to 24 hours (minimum 2-3 hours).

Mix the salt, pepper, flour, thyme and paprika together in a large bowl.

Take the onions from the beer and gently squeeze out a little excess beer before placing into the flour, toss around until evenly coated.

Shake any excess flour off and place into the deep fryer until crispy and golden. Season to taste and store in an airtight container for service.

Bread & Cheddar Sauce

INGREDIENTS

1ea large onion, peeled
6ea cloves
1 tsp Dijon mustard
1ea bay leaf
6ea black peppercorns
650ml Anchor Blue Top Milk
80g Mainland Tasty Cheddar,
grated
110g white breadcrumbs
40g Mainland Salted Butter
Salt and freshly ground black pepper

METHOD

Press all the cloves into the whole peeled onion, and place in a saucepan. Add the bay leaf, Dijon mustard, peppercorns and milk. Bring to the boil then remove from the heat. Set aside for 15 minutes.

Pass the liquid through a sieve into a saucepan or remove the onion, bay leaf and peppercorns. Stir the breadcrumbs and cheddar into the milk and place over a low heat for 5-10 minutes or until the breadcrumbs have absorbed all the liquid and the sauce is the desired consistency. Stir occasionally.

Stir in the butter and season to taste, with salt and pepper and onion gravy.

Crispy Pork Hock

INGREDIENTS

6 pork hocks
3L water
3ea sprigs fresh thyme
6ea garlic cloves
6ea peppercorns
1 cup cooking white wine

METHOD

Slice your onions nice and thin and let them soak in your beer for up to 24 hours. But 2 or 3 hours will do.

Mix the salt, pepper, flour, thyme and paprika together in a large bowl.

Take the onions from the beer and squeeze out gently a little excess beer before placing into the flour, toss around until evenly coated.

Shake any excess flour off and place into the deep fryer until crispy and golden. Season to taste and store in an airtight container for service.

Tip

Use this gratin as an additional side option on your menu that your staff can upsell and create more value for you and your customers.



Handmade Soft Pretzels

with bacon and Mainland Smoked Cheddar cheese dip

INSIGHT – CHEF DANNY SIMPSON **ANCHOR FOOD PROFESSIONALS**

How to gain maximum value out of the simple dishes? Plating! Spend the time finding props, cool paper, rustic wooden planks and showcase how much faith you have in local produce and your own skill.

Here is the most drop dead gorgeous cheese dip that will be sure to break Instagram. Local breweries beer on tap? Put it in your food and call it out, also let the brewery know and they may want to feature your dish on their website.

Make sure you post and showcase dishes like this, the stretch of the Anchor Food Professionals IQF Mozzarella and the fact you made your own pretzels will prove popular on social media. Tag those local companies also!

Find out more chef tips from the gurus at Fonterra by visiting our website or Facebook page for recipes and much more.



Smoked Cheese & Bacon Dip

INGREDIENTS

500ml Anchor Blue Top Milk	1 tsp your favourite mustard
80g plain flour	1 tsp smoked paprika
80g Mainland Unsalted Butter	150g cooked bacon, diced (leftover bacon is best)
300g Mainland Smoked Cheddar, grated	250ml American IPA or similar, reduced by half
200g Anchor Food Professionals IQF Mozzarella	

METHOD

Heat the milk in a saucepan and bring to a simmer.

In another heavy-based saucepan, melt the butter and add the flour to make a roux, cook out well. Remove the roux and wipe pot clean.

Now cook your bacon in the same pot until crispy. Then add back to the pot your roux and begin slowly pouring in the milk whisking to ensure a smooth finish.

Add all the remaining ingredients and cook out until silky, smooth and free from graininess.

Divide between ramekins or moulds that are oven safe, sprinkle the top with a little more Anchor Food Professionals IQF Mozzarella, wrap and store in the fridge until service.

They will take 8 to 10 minutes from cold at 180°C in the oven.

Soft Pretzel Recipe

INGREDIENTS

Dried active yeast
1 tsp caster sugar
300ml warm water (45°C)
625g plain flour
100g caster sugar
1 1/2 tsp salt
1 tbsp vegetable oil
100g bicarbonate of soda, for dipping solution
1L hot water, for dipping solution
2 tbsp coarse sea salt, for topping

METHOD

In a small bowl, dissolve yeast and 1 teaspoon sugar in 300ml warm water. Let stand until it looks creamy, about 10 minutes.

In a large bowl, mix together flour, 100g caster sugar and 1 1/2 teaspoons salt. Make a well in the centre; add the oil and yeast mixture. Mix and form into a dough. If the mixture is dry, add one or two more tablespoons of water. Knead the dough until smooth, about 7–8 minutes.

Lightly oil a large bowl; place the dough in the bowl and turn to coat with oil. Cover with cling film and let rise in a warm place until doubled in size, about 1 hour.

Preheat oven to 230°C. Grease two baking trays.

In a large bowl, dissolve bicarbonate of soda in 1 litre of hot water; set aside. When risen, turn dough out onto a lightly floured surface and divide into 12 equal pieces. Roll each piece into a rope and twist into a pretzel shape.

Once all of the dough is shaped, dip each pretzel into the bicarbonate of soda-hot water solution and place pretzels on baking trays. Sprinkle with coarse salt.

Bake in preheated oven until browned, about 8 minutes.

Malt Pickled Onions

INGREDIENTS

1kg pickling white onions, peeled	500ml water
500ml malt vinegar	2 tbsp salt
200ml white vinegar	2 tbsp caster sugar
	1 tbsp black peppercorns

METHOD

Bring all liquid up to the boil with everything in the pot.

Once it has reached the boil, remove and allow to cool down to room temperature. Enjoy!

Tip

Making your own pickles? Jar them and sell them in the bar. Start the next must have. Experiment with seasonal produce and save it for when it is out of season to be enjoyed in an entirely new way!



Wagyu Bavette

with sour beer 'béernaise' & street corn garlic potato succotash

INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

Yes you read that right. Beernaise! The classic béarnaise with a modern craft beer twist. Harness the power of sour beer in place of your vinegar element. The possibilities are endless with the range of local and seasonal craft beers hitting the market everyday.

We have recently seen the rising trend of lesser known cuts of meat being cooked quickly at high heat or being reverse seared to ensure tenderness. Bavette is a great example of this cut, a robust umami flavour packed cut with sour beer is a combo that will have your diners talking.

Street food has always been synonymous with corn in different cuisines and cultures across the globe. Using the char-grilled corn in a New Orleans style succotash topped with our Mainland Creamy Feta is a great way to calm and balance a range of dishes, delivering you a simple yet delicious 'street food' element into your offering.



Beernaïse

INGREDIENTS

330ml sour beer of choice,
reduced to 100ml
(I use a tangerine and
grapefruit beer)

250g Mainland Salted Butter,
clarified

1 cup tarragon, chopped
3 egg yolks

METHOD

In a medium saucepan reduce the beer on a medium high heat until it reaches approximately 100ml.

In the microwave or a saucepan melt the butter until it separates, leave to the side for a few minutes until the milk solids settle at the bottom.

Pour off clarified butter and save the buttermilk leftover for soaking things like fried chicken.

Add the egg yolks and beer to a double boiler (bain marie) and slowly add the clarified butter while continuously whisking until thick and silky.

Add chopped tarragon or green herb of choice and season to taste.

Street Corn Succotash

INGREDIENTS

2 tbsp Anchor Sour Cream
200g Mainland Special Reserve
Creamy Feta
4ea corn on the cob, char-grilled
1ea red onion, diced
1ea red capsicum, diced
4 tbsp coriander, finely chopped
1ea fresh long red chilli, diced
1ea lemon, zest only
160g new potatoes, – diced
4 cloves garlic sliced or minced
2 tbsp olive oil
1 tsp flake sea salt

METHOD

Pre heat oven to 220°C.

In a fry pan sauté the diced potatoes in olive oil to get some nice colour. Off the heat, toss through the garlic and place into the oven to finish cooking – approximately 10 mins; set aside.

Char grill corn on the cob, cut off the kernels and place in large mixing bowl.

Add garlic potatoes, diced onion, capsicum, coriander, chilli and lemon zest, season taste along with the potatoes and bind with sour cream.

To serve: Top the succotash with feta and chopped coriander.

Wagyu Bavette

INGREDIENTS

1ea wagyu bavette (approx.
800g), cut into four equal
pieces

250g Mainland Salted Butter
4 cloves garlic, whole

4 sprigs rosemary

4 sprigs thyme

Flake sea salt and cracked
black pepper

METHOD

Cut the bavette into four equal pieces.

Before cooking, let the steak sit to room temp.

Very quickly sear on both sides and leave to rest in a warm spot.

To serve: in a nice hot pan, per steak; add 1 tbsp butter along with 1 clove of garlic, 1 sprig of thyme and 1 sprig of rosemary.

Baste both sides of your steak with butter and herbs, etc. until rare/medium rare – no more than medium, as bavette will get tough at anything higher.

Tip

A great idea is a "Beer of the month Beer-naise" with any grilled meats or vegetables matched with a Beer provides a complete experience for your diners whilst helping them to discover your beer menu.



Mainland Creamy Feta is a creamy Danish-style Feta that has a smooth, firm closed texture. Creamy Feta is perfect for slicing and dicing or where a creamy mouth feel is required.



Our **Anchor Sour Cream** formulation is heat and acid stable so it is less likely to split and has been tested by chefs. It is widely used in cooking, baking, as a topping and as a base for dips, dressings and sauces.