

# GOOD

to

# GO

## Christmas 2020

**brakes**  
a Sysco company

GET IN THE  
MOOD THIS  
FESTIVE SEASON  
WITH OUR  
XMAS INSPIRED  
FOOD  
PRODUCTS!

Don't just save the turkey for Christmas lunch, our chefs have been cooking up some great ideas for you to try...

## TURKEY, QUINOA & CRANBERRY FESTIVE POT

F 120675	Turkey Roulade	5
A 119260	Quinoa	1.5kg
C 13026	Brussels Sprouts (thinly sliced)	100g
C 455914	Curly Kale (thinly sliced)	100g
C 10312	Large Orange (peeled & segmented)	1
A 89849	Dried Cranberries (soak overnight in orange juice)	100g
A 100243	Orange Juice	100ml
A 113988	Small Food to Go Box	10
A 100262	Extra Virgin Olive Oil	20ml

1. Cook the turkey roulade at 180°C for 20 mins, until core temperature is reached
2. Cut the turkey lengthwise, then thinly slice
3. Add the quinoa, kale, sprouts, orange segments, orange juice, cranberries (pre-soaked in orange juice) & olive oil to a baking dish & heat for 5 mins in the oven
4. Remove the quinoa mix from the oven & stir through the turkey
5. Serve in your food to go box



**PREPARE THIS IN BATCHES. SERVE IN POTS AND HOT HOLD OR DISH UP FOR CUSTOMERS TO TAKE AWAY**

## TURKEY & SMOKED CHEESE CROISSANT

F 33517	Large Croissant (cooked & cooled)	10
C 70012	Sliced Smoked Turkey	300g
C 450716	Spinach (washed & picked)	100g
A 10156	Brakes Hollandaise Sauce	200g
C 110817	Smoked Cheese (sliced in half, corner to corner)	10 slices

1. Spread each half of a croissant with 10g of Hollandaise sauce
2. On the base layer of each, add around 30g of sliced turkey, 10g of spinach & top with 1 slice of cheese (2 x triangles)
3. Add the top of the croissant & bake in the oven for approx. 4-5 mins until the cheese has melted
4. Serve in a disposable container or bag



TURN OVER FOR SOME FESTIVE ADDITIONS TO OUR DELI RANGE! →

# CHRISTMAS LUNCH ALL WRAPPED UP



C 70013	Thick Cut Turkey Breast	454g
A 1464	PAXO Sage & Onion Stuffing	200g
A 100357	Brakes Cranberry Sauce	300g
C 450716	Spinach (picked & washed)	100g
F 3564	Cooked Pigs in Blankets (defrosted & sliced)	400g
F 101767	Mission 12" Wheatbran Wraps	10

1. Lay your Wheatbran wrap flat on a board
2. Layer in the following order: turkey, spinach, stuffing, cranberry sauce & pigs in blankets
3. Roll up tight, cut at angle & serve in a wrap box

## NEW FOR 2020

- 132152 **Plastico 4 in 1 Cutlery & Napkin**  
*In a handy flow wrapped set*
- 132578 **Large Brown Paper Bag**  
*With side handles*
- 129435 **Roasted Sweet Potato Katsu Curry Meal Pot**  
*Check out our 3 other flavours too: 129442, 129440 & 129437*
- 131075 **Oak Smoked Cheddar & Pickle Tart**  
*Serve in a box with a side salad or crunchy coleslaw*



## FESTIVE HOT BAGUETTES

Why not offer a hot baguette every week on the lead up to the festive break?

Cook and carve some turkey, gammon or beef, top with some warm cranberry sauce or horseradish for the beef, wrap and offer to go.

- 126927 **Carvery British Beef 1x2.72kg**
- 70117 **Prime Meats Gammon Joint 1x8-11kg**
- 120674 **GF Stuffed Turkey Ballotine 1x3.295g**



## Something sweet to grab & go!



**BRAKES TOFFEE WAFFLE & RUM PUDDING**  
F 120552 20 X 100G



**BRAKES VEGAN JAFFA CAKE**  
F 130797 1 X 14PTNS



**LA BOULANGERIE MINCE PIE**  
F 34315 1 X 60



**LA BOULANGERIE MINI MINCE PIES**  
F 32452 1 X 72



**BRAKES SPICED APPLE TARTS**  
F 107480 1 X 18



**BRAKES GINGER & PUMPKIN SLICE**  
F 114815 1 X 18PTNS