



29/04/24 - 09/06/24

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WHAT'S ON THE MANAGEMENT OF TH



What's Inside?







William's Gate

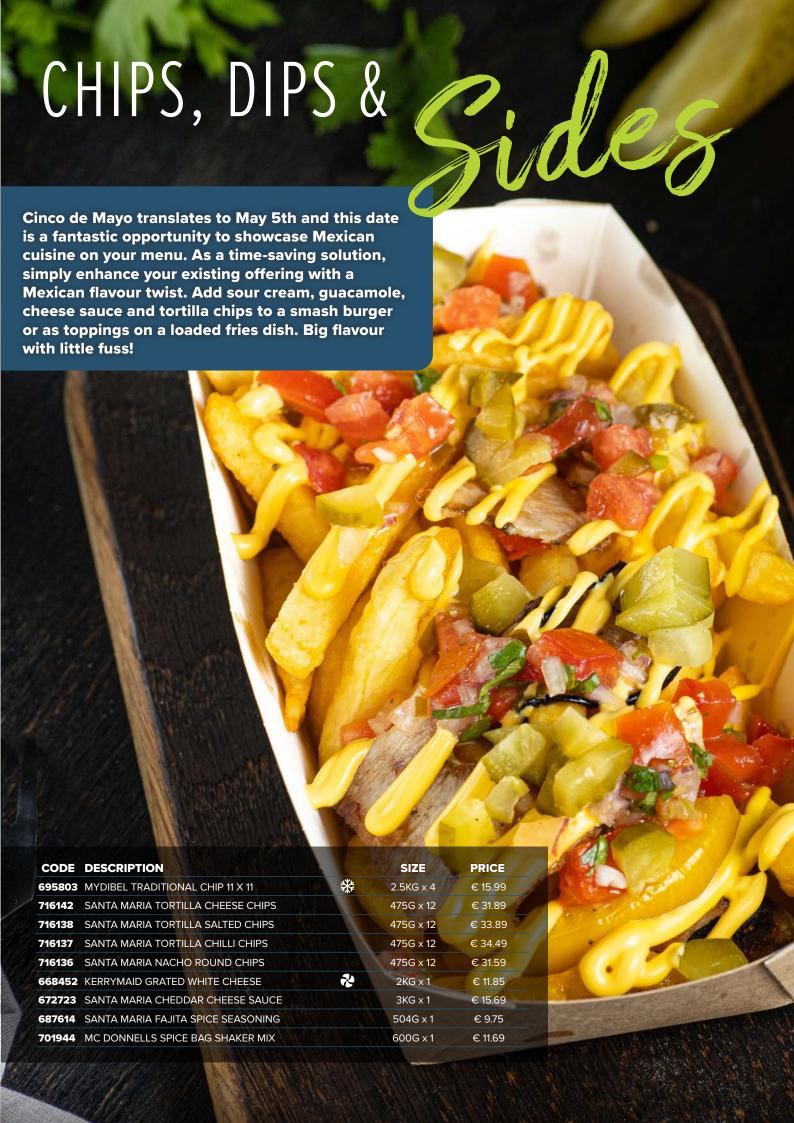






Mexican Style SMASH BURGER









CODE DESCRIPTION SIZE PRICE 705342 MEDITERANI POMACE OLIVE OIL 5LT x 1 € 45.25 696096 DICED ONION 2.5KG x 4 € 16.15 665387 DICED GARLIC 250G x 8 € 13.95 607129 GEM ARBORIO RICE 3KG x 1 € 11.65 705147 WHITE COOKING WINE 5LT x 1 € 9.95 654504 KNORR BOUILLON VEGETABLE PASTE 40LT x 1 € 20.35 666371 PARMESAN MORAVIA GRATED 1KG x 1 € 1745 713183 BUFFALO MOZZARFILA 125G x 6 € 14 89 304915 CHEF'S KITCHEN PLAIN FLOUR 12.5KG x 1 € 15.39 655263 CHEF'S KITCHEN EGGS MEDIUM LOOSE 30 DOZEN € 76.95 711846 NEWFORGE PANKO BREADCRUMBS 5KG x 1 € 23.89 659580 KNORR ARRABIATA SAUCE READY TO USE 2.2LT x 1 € 12.59

INGREDIENTS

Makes 36 Balls (12 Portions)

For the arancini:

60ml olive oil

40g butter

4-5 small onions, finely chopped

Pinch of salt and black pepper

4 garlic cloves, peeled and crushed

700g Arborio rice

300ml white wine

2.4L chicken or vegetable stock, heated

300g Parmesan, finely grated, plus extra for serving

300g mozzarella, (approx. 3 balls) cut into 36 small pieces Vegetable oil, for deep-frying

For the coating:

300g plain flour 3-4 medium eggs, lightly beaten 320g breadcrumbs

To serve: 600ml Arrabiata sauce

Recommended selling price: €10.00

METHOD:

- 1. To make the arancini, heat the oil and butter in a medium-sized, heavy-bottomed pan over medium heat. Add the onion, reduce the heat to low, and cook for eight minutes, until soft.
- **2.** Season with salt and pepper, add the garlic. Continue to cook for another minute. Stir in the rice and cook for a further minute, coating all the rice in the onion and oil.
- **3.** Increase the heat and add the wine, cooking until the liquid is reduced by half. Add half the stock and simmer, stirring continuously, until most of the liquid is absorbed.
- **4.** Add the remaining stock, half at a time. Stir until the rice absorbs the liquid and is cooked through this should take around 20 minutes. Stir in the Parmesan and season to taste. Spread the rice mixture onto a tray and leave to cool overnight in the fridge.
- 5. Scoop the cooled rice mixture into thirty-six equal portions, around the size of a golf ball. (Keep a bowl of warm water beside you and dip your hands in when shaping the rice balls, it will stop the rice from sticking to your hands).
- 6. Hold the first rice ball in your hand, and spread it out slightly, placing a piece of mozzarella in the centre. Enclose the cheese in the mixture and roll it into a ball. Repeat with the remaining rice balls and mozzarella.
- 7. To coat, put the flour, eggs and breadcrumbs into three separate shallow bowls. Dip each prepared rice ball into the flour, followed by the eggs and finally, the breadcrumbs. Transfer to a large plate until you're ready to fry.
- 8. For service, deep fry until golden brown.
- **9.** Dry on a tray lined with kitchen roll. Serve with heated Arrabiata sauce and extra Parmesan cheese.



DESSERTS

Apple crumble and Eton Mess are certainly two of the most iconic desserts, but nailing your accompaniments and toppings will set your offering apart from the rest. Apple crumble is best served with caramel sauce and traditional custard or cream, but elevate your Eton Mess with a biscuit crumb.

Eton Mess

CODE DESCRIPTION		SIZE	PRICE
640726 MERINGUE NESTS 7.5CM		72PK x 1	€ 25.99
715215 SILVERPAIL BOURBON VANILLA DAIRY ICE CREA	.м 🗱	4LT x 1	€ 8.39
693692 STRAWBERRIES FROZEN	*	2.5KG x 1	€ 7.49
735327 STRATHROY FRESH CREAM	*	4LT x 1	€ 18.49
707106 MONIN STRAWBERRY SYRUP		700ML x 6	€ 48.29

Apple Crumble

CODE	DESCRIPTION		SIZE	PRICE
649177	COOLHULL APPLE CRUMBLE TRAYBAKE 44PTN	*	5500G x 1	€ 28.49
715215	SILVERPAIL BOURBON VANILLA DAIRY ICE CREAM	*	4LT x 1	€ 8.39
640696	KERRYMAID DAIRY CUSTARD	*	1LT x 12	€ 24.99

649320	COOLHULL STRAWBERRY CHEESECAKE 14PT	*	1690G x 1	€ 16.29
651808	PAGANINI LUXURY RASPBERRY SORBET	*	4LT x 2	€ 33.99
651810	PAGANINI LUXURY PASSIONFRUIT SORBET	桊	4LT x 2	€ 33.99
711929	MONIN WHITE CHOCOLATE SAUCE		500ML x 6	€ 54.25
711927	MONIN SALTED CARAMEL SAUCE		500ML x 6	€ 54.25
711931	MONIN CHOCOLATE CARAMEL SAUCE		500ML x 6	€ 54.25

