

# THE *Innovative food*

GUIDE  
JULY & AUGUST

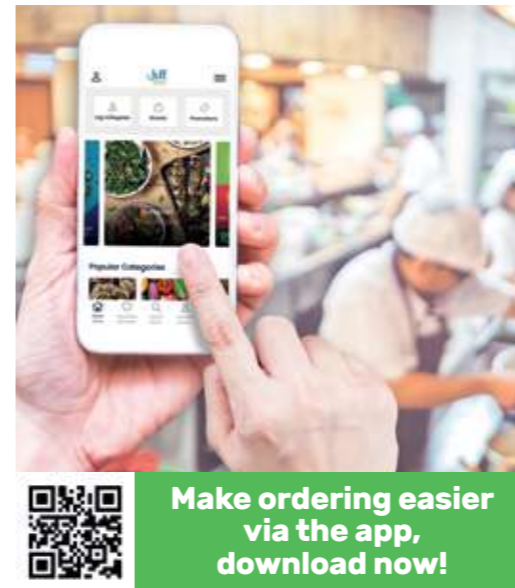
LET'S BRUNCH  
A TASTE OF TAPAS  
PORKY PLATTER

[www.kff.co.uk](http://www.kff.co.uk)

NEW PRODUCTS | TRENDS | INSPIRATION



a Sysco company



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# Welcome to the *Innovative food* GUIDE

At kff we are proud to be a local wholesaler, this allows us to offer a flexible and reliable service. We also partner and champion local suppliers giving you a quality and comprehensive range of over 3,000 products.

As well as working hard to provide the best fresh produce we work tirelessly behind the scenes with our Development Chef Mark Prior to create innovative recipes that we think you and your customers will love.

In this issue we explore four different ways in which you can use burrata on your menu, and how some of our preprepared products can make your life easier! If you recreate any of our recipes, please be sure to tag us @kff\_online on Instagram!

You should always read the label before using the product and never rely solely on the information presented here or any database provided. All prices are correct at time of print. Please be aware that due to continued pressure on supply chains some products may be unavailable at short notice. Please speak with your telesales contact or account manager to discuss suitable alternatives should this issue arise. We apologise for any inconvenience this may cause. All fresh meat, fish & seafood and vegetables require prior notice when ordering.

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# Let's Brunch

View our recipes here: [www.kff.co.uk/recipes](http://www.kff.co.uk/recipes)



KEY INGREDIENTS:  
**Mango**   
 Code DV0144 Size 2  
**Passionfruit**   
 Code DV0145 Size 2kg  
**Raspberries**   
 Code DV0091 Size 200g  
**ROWSE**  
**Squeezy Honey**   
 Code 055392 Size 680g



KEY INGREDIENT:  
**Smokey Breakfast Beans**   
 Code 200230 Size 3x2kg





KEY INGREDIENTS:  
**MACPHIE**  
**Hollandaise Sauce**   
 Code 050822 Size 1ltr  
**CENTAUR**  
**Truffle Peelings**   
 Code 056417 Size 100g  
**Sliced English Breakfast Muffins**   
 Code 555913 Size 48



KEY INGREDIENTS:  
**LAMB WESTON**  
**Potato Puffs**   
 Code 217688 Size 1kg  
**Portabella Mushrooms**   
 Code DV0027 Size 1.5kg  
**Sliced Prosciutto Di Parma**   
 Code 030773 Size 500g  
**GREENS**  
**Freeflow Spinach Leaves**   
 Code 205100 Size 1kg

KEY INGREDIENTS:

**Burrata**    
Code 253211 Size 12x100g

**PANKO  
Breadcrumbs**    
Code 056888 Size 10kg





## Deep Fried Burrata




A golden ball of burrata served with a tomato sauce and bread.






KEY INGREDIENTS:

**Burrata**    
Code 253211 Size 12x100g

**Pappardelle Pasta Nests**    
Code 053902 Size 12x500g

**Basil**     
Code DV0052 Size 100g

IMAGINATIVE CUISINE

**Basil Flavoured Garnishing Oil**     
Code 051133 Size 250ml

## Burrata Tagliatelle

Pasta ribbons intertwined with a ragu, oozy burrata and fresh basil.



KEY INGREDIENTS:

**Burrata**   
Code 253211 Size 12x100g

**Wild Venison Bresaola**   
Code 030794 Size 80g

**Sweet Potatoes**   
Code DV0161 Size 6kg

**Walnut Halves**   
Code 070210 Size 1kg

**Wild Rocket (Rocket)**   
Code DV0055 Size 250g

**Medium Oranges**   
Code DV0069 Size 10

## Burrata Bruschetta

Toasted bread topped with sweet potato, rocket, bresaola, burrata and a drizzle of sweet honey.

KEY INGREDIENTS:

**Burrata**   
Code 253211 Size 12x100g

**Sliced Prosciutto Di Parma**   
Code 030773 Size 500g

**Wild Rocket (Rocket)**   
Code DV0055 Size 250g

**Figs**   
Code DV0078 Size 6



## Burrata Salad

Fresh rocket, figs and prosciutto.























# Get the Scoop!

KEY INGREDIENTS:

- A** Giselle Cocktail Sorbet G V V  
Code 708359 Size 6x125ml
- B** Aurelie Cocktail Sorbet G V V  
Code 708357 Size 6x125ml
- C** YORVALE Clotted Cream Ice Cream G V  
Code 708102 Size 5ltr
- D** YORVALE Sea Salted Caramel Ice Cream G V  
Code 708104 Size 5ltr
- E** YORVALE Red Cherry Ice Cream G V  
Code 708090 Size 5ltr
- F** LITTLE MOONS Coconut Ice Cream Mochi G V  
Code 718384 Size 30x2
- G** LITTLE MOONS Vegan Passion Fruit Mochi G V V  
Code 718385 Size 30x2
- H** JUDE'S Vegan Vanilla Ice Cream Tub G V V  
Code 718298 Size 24x100ml
- I** JUDE'S Vegan Chocolate Ice Cream Tub V V  
Code 718299 Size 24x100ml
- J** JUDE'S Plant Based Salted Caramel Stick Bars V V  
Code 718380 Size 12x90g
- K** JUDE'S Triple Chocolate Stick Bars V  
Code 718381 Size 20x80g
- L** WALLS Solero Exotic Fruits G  
Code 730200 Size 25
- M** WALLS Twister  
Code 730680 Size 35

KEY INGREDIENTS:

- A** SQUEAKY BEAN Meatless Meatballs   Code 404317 Size 1kg
- B** Mini Spiced Chorizo  Code 030781 Size 300g
- C** Raw Tubes Squid  Code 360190 Size 700g
- D** King Prawns  Code 373042 Size 700g
- E** Diced Potatoes   Code 215024 Size 2.27kg
- F** Padron Peppers    Code DV0207 Size 500g
- G** Salad Tomatoes    Code DV0037 Size 6kg
- H** Red Onions    Code DV0010 Size 2.5kg
- I** COOKS & CO Anchovies  Code 056120 Size 6x365g
- J** Chickpeas in Brine    Code 056695 Size 2.55kg



WHY NOT MAKE YOUR OWN SANGRIA TO SELL ALONGSIDE THE TAPAS!



# A Taste of Tapas

Bring a little Spanish summer to your menu, tapas is great for sharing and light bites!



View our recipes here: [www.kff.co.uk/recipes](http://www.kff.co.uk/recipes)

# A Readymade Summer


Did you know we stock a range of ready made pasta, rice and cous cous salads. They can be used to bulk up your fresh salads or the perfect accompaniment to a meaty dish.



KEY INGREDIENT:



**Cous Cous & Chargrill Veg Salad**    
Code 010863 Size 900g

KEY INGREDIENT:

**Bombay Rice Salad**   
Code 010857 Size 2kg





KEY INGREDIENT:

**Spicy Chickpea & Mediterranean Veg Salad**    
Code 010862 Size 1kg




KEY INGREDIENT:

**Mediterranean Pearl Couscous Salad**    
Code 010859 Size 2kg



KEY INGREDIENT:

**Orzo Pasta With Roasted Tomatoes**   
Code 010860 Size 2kg







# GET READY FOR BACK TO SCHOOL!

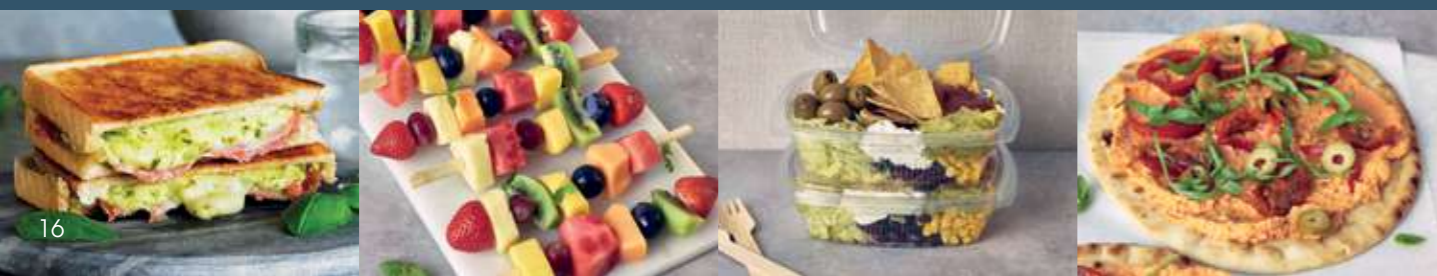
From drinks to desserts we have a wide range of products suitable for schools.

If you're looking for some bespoke recipe ideas then please get in touch.

**CHECK OUT OUR SCHOOL COMPLIANT PRODUCTS**



Scan the QR code for our full range



Sweet Street Desserts was born in 1979 when founder Sandy Solmon began baking oversized chocolate chip cookies in a two-bay garage in Reading, Pennsylvania.

Today, Sweet Street is the leading innovator in the dessert industry, baking for restaurants and cafés in over 60 countries, on every continent. Sweet Street invites you to a culinary experience destined to be shared.

KEY INGREDIENT:  
SWEET STREET  
Caramel Dulce de Leche  
Cheesecake  
Code 621258 Size 14



KEY INGREDIENT:  
SWEET STREET  
Cookies and Cream Stack **G V**  
Code 621262 Size 8



**QUICK &  
EASY  
RECIPE!**

**Aromatic Peking Duck**

With loaded salt and pepper fries, topped with fresh chilli and spring onion.

KEY INGREDIENTS:

LAMB WESTON  
Stealth Fries Skin-on **G V V**  
Code 217777 Size 4x2.5kg

PURPLE PINEAPPLE  
Aromatic Peking Duck Filling  
Code 012060P Size 1kg

Spring Onion **G V V**  
Code DV0034 Size 2kg

Red Chillies **G V V**  
Code DV0066 Size 250g

Onions **G V V**  
Code DV0008 Size 2.5kg

Red Peppers **G V V**  
Code DV0043 Size 1kg

Sesame Seeds **G V V**  
Code 070335 Size 1kg

View our recipes here: [www.kff.co.uk/recipes](http://www.kff.co.uk/recipes)



**G** GLUTEN FREE **V** VEGETARIAN **V** VEGAN \*ALWAYS CHECK THE LABEL

18 \*\*PRIOR NOTICE REQUIRED WHEN ORDERING VARIOUS PRODUCE, FRESH MEAT AND FISH & SEAFOOD LINES.

# Our promotions have moved...



Our promotions have had a makeover and will now be **monthly** instead of bi-monthly, and they have a home of their own!



Scan the QR code and start saving!

# The face behind the recipes!



We sat down with Mark our Development Chef here at kff. Mark is an integral part of the business and supports all functions, majority of the time he's out visiting customers, at photoshoots or working with procurement to build and improve our offering, he also has a wealth of knowledge in the food industry to share with you.

## Tell us a bit about you and your kff journey?

When I was a Head Chef I used kff as one of my core suppliers for many years before being offered the opportunity to join the kff family. I first started as a Sales Manager before becoming brand ambassador for our deli filler range Purple Pineapple and supply partner Planete Pain. Two years ago, I was promoted to my current role as Product Development Chef!

## What does a normal week look like for you at kff?

Every week is different as I can be out on site visiting customers to advise them on new and existing products which can help add value to menus or presenting our range to customers at our head office here at Kent House. I also spend a lot of time working alongside the procurement and supply chain teams looking at potential new lines which can fill gaps in our range or simply benchmarking sessions against existing lines to ensure

our offering is of the standard our customers have come to expect and deserve. I'm also involved in the in-house photography sessions we do to create the Innovative Food Guide so a lot of planning and preparation goes into that. All in all no week is the same and I think that's great as I don't have to face the normal 9-5.

## Favourite dish to eat?

That's like asking who my favourite child is and I'm not sure I want to answer that! Honestly, it just depends on my mood and how I'm feeling, although you can't beat fish and chips by the sea, come rain or shine.

## Favourite dish to cook?

I love cooking with organ meat, be it liver, kidney, or heart I think the flavours and textures are so different and can be eaten for breakfast, lunch or dinner.

## Any advice for chefs out there?

Be true to yourself and have confidence in your ability, do your research and practice your dishes until you feel you have it bang on. Understand that you will never please everyone, we all have different tastes so if someone doesn't like what you've produced don't take it to heart.

## If you opened a restaurant of your own, what would it be?

I'd love to open an Academy restaurant for young chefs who are still at college and embarking on their career in hospitality. I'd let them create and serve their own dishes however complex so they can experience the industry. It would be a non-profit enterprise whereby the chefs are paid based on the profit they make after overheads are taken out to give them a better understanding of what is needed to make them successful which isn't always about financial gain.



## When building recipes for the Innovative food guide what do you think about?

For me it's all about what's hot and on trend as well as seasonality. I also think about how the dishes can add value to our customers and showcasing any new lines recently launched within the business.

## What do you see being a big culinary trend in the upcoming months?

I think we will see a strong movement away from plant-based products which try to emulate the taste and texture of meat, giving way to more products which focus on the flavours and textures of vegetables and their by-products by using more natural ingredients without the addition of unnatural preservatives.


## TOP TIP

### A top tip that will reinstate to all sectors of the food industry?


Keep it simple and don't over complicate things, sometimes less is more!







# The Porky Platter

View our recipes here: [www.kff.co.uk/recipes](http://www.kff.co.uk/recipes)

KEY INGREDIENTS:  
**KORKER**  
Pork Sausage Meat  
Code 400480 Size 454g  
**Free Range Medium Shell Eggs**    
Code 020017 Size 5doz  
**Black Pudding Stick**  
Code 030422 Size 1.36kg





KEY INGREDIENTS:  
**SPELDHURST**  
Pork Cumberland Sausages  
Code 030402 Size 4.54kg  
**Mini Spiced Chorizo**  
Code 030781 Size 300g  
**Full Rack BBQ Pork Ribs**   
Code 411270 Size 6x450g

KEY INGREDIENTS:  
**LION**  
Mustard     
Code 061187 Size 2.27ltr  
**BULLSEYE**  
BBQ Original Sauce     
Code 061177 Size 2ltr



# SEAFOOD SHARER

View our recipes here: [www.kff.co.uk/recipes](http://www.kff.co.uk/recipes)

KEY INGREDIENTS:

WHITBY  
Wholetail Scampi    
Code 380086 Size 450g

WHITBY  
Breaded Plaice Goujons  
Code 390025 Size 450g

Lemons     
Code DV0072 Size 5

KEY INGREDIENTS:

PARAMOUNT  
Coated Whitebait  
Code 360120 Size 454g

Breaded Butterfly King Prawns  
Code 372157 Size 500g

Dusted Squid Strips  
Code 390225 Size 1kg

## TOP TIP

Chuck some capers in the fryer to garnish with!

CRESPO Baby Capers     
Code 060122 Size 1kg

KEY INGREDIENTS:

**Ripe Peaches or Tinned** G V V  
Code 058917 Size 2.5kg

**Unsalted Butter** G V  
Code 040171 Size 20x250g

**Caster Sugar** G V V  
Code 054668 Size 1kg

**Thyme Leaves** G V V  
Code DV0132 Size 100g

**Ready-made Puff Pastry** V V  
Code 530020 Size 4x1.5kg



## Peach Tart Tatin

Topped with fresh thyme.



KEY INGREDIENTS:

**Fresh Strawberries** G V V  
Code DV0088 Size Full Box

**Elderflower Cordial** G V V  
Code 021791 Size 500ml

**Caster Sugar** G V V  
Code 054668 Size 1kg

**Gelatine Leaves** G  
Code 057817 Size 1kg

**Double Cream** G V  
Code 046101 Size 12x1ltr

**Vanilla Essence** G V V  
Code 057603 Size 500ml

**Egg Yolks** G V  
Code 020032 Size 1ltr

**Sponge Fingers** V  
Code 057389 Size 15x400g

**Flaked Almonds** G V V  
Code 070250 Size 1kg

**Fresh Basil** G V V  
Code DV0052 Size 100g

## Trifle

With balsamic strawberries.



KEY INGREDIENTS:

- Double Cream**   
 Code 046101 Size 12x1ltr
- Milk**   
 Code 044426 Size 2ltr
- Caster Sugar**   
 Code 054668 Size 1kg
- Vanilla**   
 Code 057603 Size 500ml
- White Chocolate**   
 Code 057587 Size 2.5kg
- Raspberries**   
 Code DV0091 Size 200g
- Gelatine Leaves**   
 Code 057817 Size 1kg
- Pistachio Nuts**   
 Code 070215 Size 1kg

# White Chocolate Panna Cotta

With boozy raspberries.



View our recipes here: [www.kff.co.uk/recipes](http://www.kff.co.uk/recipes)

KEY INGREDIENTS:

- LOTUS**  
**Biscoff Crumb**   
 Code 055328 Size 750g
- Butter**   
 Code 040171 Size 20x250g
- Dark Chocolate**   
 Code 057613 Size 5kg
- Double Cream**   
 Code 046101 Size 12x1ltr
- Reduced Fat Cocoa Powder**   
 Code 057591 Size 500g
- Blackberries**   
 Code DV0097 Size 150g
- Caster Sugar**   
 Code 054668 Size 1kg
- Lemons**   
 Code DV0072 Size 5
- Whipped Cream**   
 Code 045041 Size 4pints

# Dark Chocolate Torte

With blackberries.

# Ordering made easy from kff



# Dates for the Diary



October 10th-16th: National Curry Week

kff's online ordering system gives you full control of how, when & what you order.

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October 31st: Halloween



November 5th: Bonfire Night





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