

Recipe Suggestions



PARMESAN TRUFFLE POTATO WEDGES

Crispy skin-on Yukon Gold fries dressed with the flavours of Parmesan, fresh herbs and natural truffle flavours.

Featuring

- Custom Culinary® Parmesan Truffle Flavoured Flavour Glaze



LOUISIANA CRISPY CHICKEN SANDWICH

A fresh chicken thigh, double-breaded and fried, tossed in a spicy, peppery glaze and served on a buttered egg bun with tangy srirachalime mayo and sweet pickles.

Featuring

- Custom Culinary® Hot Louisiana Flavour Glaze, Sriracha Lime Seasoning and Seasoned Flour



AHITUNA POKE BOWL

Fresh ahi tuna marinated in tamari and a Japanese-inspired seasoning, served over a bed of sushi rice with cucumber, avocado, scallions and black sesame seeds.

Featuring

- Custom Culinary® Togarashi Style Seasoning



QUICK AND TASTY GUACAMOLE

Ingredients

- 2 whole avocados, pitted and finely diced
- 1 tbsp red onion, finely chopped
- 1 tbsp vine ripened tomato, finely chopped
- 1 tsp **Custom Culinary® Jalapeno Guacamole Seasoning**
- 1/2 tsp **Custom Culinary® Sriracha Lime Seasoning**
- 1 tsp **Custom Culinary® Hot Louisiana Flavour Glaze**
- 1 tsp lime juice
- 1 tsp red wine vinegar
- Fresh cilantro

Method

1. Add avocados to a small mixing bowl and mash with a fork.
2. Add onion and tomato and mash further.
3. Add remaining ingredients and mix until desired consistency.
4. Finish with fresh chopped cilantro and serve with corn tortilla chips seasoned with a little Custom Culinary® Jalapeno Guacamole Seasoning.



ELOTES CORN SALAD

Ingredients

- 6 corn cobs, boiled in salted water for 5 minutes
- 1/2 jalapeno, seeded and chopped fine
- 1/2 red onion, chopped fine
- 2 avocados, chopped into 1" pieces
- Zest and juice of 1 lime, plus 3 wedges
- 1 tbsp crumbled Cotija (or feta) cheese
- 3 sprigs fresh cilantro
- 1 tbsp **Custom Culinary® Buttery Garlic Flavour Glaze**
- 1 tbsp **Custom Culinary® Jalapeno Guacamole Seasoning**
- Pinch of **Custom Culinary® Sriracha Lime Seasoning**

Method

1. Toss corn cobs in vegetable oil and grill on high heat until slightly charred, approx. 2 minutes per side. Remove and allow to cool. Remove corn from cob.
2. In a stainless steel bowl, combine all ingredients except for cilantro. Toss lightly to combine.
3. Serve with grilled lime wedges, fresh cilantro and tortilla chips (if desired).



SOUTHERN BBQ PIZZA

Ingredients

- 1/2 cup finely sliced leeks
- 1/2 cup **Custom Culinary® Seasoned Flour**
- 1 tsp **Custom Culinary® Kansas City Style BBQ Seasoning**
- 1 pizza dough crust
- 2 tbsp **Custom Culinary® Sweet 'n Smoky BBQ Flavour Glaze**
- 1 cup shredded mozzarella & cheddar blend
- 1/2 cup shredded pulled pork
- 1 tbsp grilled corn pieces
- 1/4 cup smoked Gouda

Method

1. Toss leeks in seasoned flour and fry until golden brown, approximately 20 seconds. Drain on paper towel. Season immediately with BBQ seasoning.
2. Brush pizza dough with Flavour Glaze, leaving a 1/4" gap from the edge for the crust.
3. Cover evenly with cheese blend, pork, corn and Gouda.
4. Bake in a 500°F oven until golden brown and cheese is bubbling, approximately 4 - 6 minutes.
5. Remove and top with Kansas City BBQ fried leeks.



GOCHUJANG CHICKEN WINGS

Double-cooked crispy chicken wings finished with a Korean-inspired sweet and spicy pepper seasoning.

Featuring

- Custom Culinary® Gochujang Seasoning



PULLED JACKFRUIT TACOS WITH ADOBO GRAVY

Seared and shredded spicy jackfruit tossed in a Mexican inspired jalapeno guacamole seasoning, topped with rich ancho chili gravy and finished with red onion and fresh cilantro.

Featuring

- Custom Culinary® Vegan Brown Gravy and Jalapeno Guacamole Seasoning



RED-EYE GRAVY POUTINE

Triple-cooked Yukon Gold fries topped with cheese curds and a coffee-infused poutine gravy.

Featuring

- Custom Culinary® Poutine Sauce Mix



STUFFED YORKSHIRE PUDDINGS WITH STOUT CHICKEN GRAVY

Mini Yorkshire puddings filled with savoury braised chicken, peas and carrots in a stout beer-infused chicken gravy.

Featuring

- Custom Culinary® Chicken Gravy



GARLICKY FETTUCCINE

Ingredients

- 1 portion cooked fettuccine
- 1 tbsp **Custom Culinary® Buttery Garlic Flavour Glaze**
- 1/4 cup heavy cream
- Pinch **Custom Culinary® Spicy Hot Cayenne Seasoning**
- Pinch black pepper
- Small handful of fresh green peas
- 1 tbsp grated Romano cheese
- Drizzle of **Custom Culinary® Truffle & Parmesan Flavoured Flavour Glaze**

Method

1. Add fettuccine and Flavour Glaze to a medium hot pan. Stir often and bring up to temp.
2. Add heavy cream and seasoning. Bring to a gentle simmer and reduce until creamy consistency.
3. Remove from heat. Add pepper, spinach leaves and Romano cheese and gently stir until cheese is melted and peas are bright green.
4. Plate and finish with drizzle of Truffle & Parmesan flavoured Flavour Glaze (optional) and more grated cheese.



ULTIMATE GRILLED CHEESE

Ingredients

- 10 slices marble or sourdough rye bread
- 20 slices old white cheddar
- 20 slices provolone
- 20 slices Gruyere or Swiss
- **Custom Culinary® Buttery Garlic Flavour Glaze**

Method

1. Place 2 slices of each cheese in alternating layers onto open bread.
2. Close and brush each side of bread with Flavour Glaze with a pastry brush ensuring even coverage.
3. Grill until golden brown on each side using a flat top grill or non stick pan.



SWEET & SPICY BUTTERNUT SQUASH

Ingredients

- 1 medium butternut squash, peeled and diced into small pieces
- 1 tsp Sunflower oil
- 1 tbsp **Custom Culinary® Gochujang Seasoning** plus extra
- 1 tsp soy sauce
- 1/2 tsp **Custom Culinary® Hot Louisiana Flavour Glaze**
- 1 tbsp thinly sliced scallions
- Fresh thyme
- Pinch of sesame seeds
- 1 tsp clover honey

Method

1. In a stainless steel bowl, combine squash, oil, gochujang and soysauce. Toss until evenly coated.
2. Preheat oven to 425F. Spread the squash out on baking sheet lined with parchment paper. Roast for 20 – 25 minutes until the squash is tender and slightly charred.
3. Remove from oven and allow to cool slightly. Toss in Flavour Glaze and finish with scallions, sesame seeds and fresh thyme.
4. **OPTIONAL:** combine a touch of gochujang seasoning with honey and drizzle over for a sweeter finish.
5. Serve as a side to your favourite main course.

TRUFFLE PARM FRIES

Ingredients

- 1 portion French fries
- 1 tsp **Custom Culinary® Parmesan Truffle Flavoured Flavour Glaze**, plus 1/4 tsp (for mayo)
- 1/4 cup mayo
- 1 tbsp shredded Parmigiano Reggiano

Method

1. Deep fry French fries until crispy and golden. Remove and place into stainless steel bowl.
 2. While hot, toss gently with Flavour Glaze.
 3. Top with shredded Parmesan.
 4. Mix remaining Flavour Glaze with mayo and use as a dip.
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HOT CHICKEN FLATBREAD

Ingredients

- 2 flatbreads, pre grilled
- 5 tbsp **Custom Culinary® Hot Louisiana Flavour Glaze**
- 20 each, bread & butter pickle slices
- 1 cup mozzarella cheese
- 4 chicken thighs, boned and chopped into 1" pieces
- 1 tbsp crumbled Cotija (or feta) cheese
- 1/3 cup **Custom Culinary® All Purpose Crispy Batter**
- 1/3 cup **Custom Culinary® Seasoned Flour**
- 1/2 cup cold water
- 1/4 cup mayo
- 1 tsp **Custom Culinary® Sriracha Lime Seasoning**, mixed into mayo

Method

1. Combine dry batter and water in a stainless steel bowl and whisk to combine. Set a small amount of dry batter aside.
2. Toss chopped thighs in seasoned flour. Dip into wet batter and allow excess to drain. Place back into seasoned flour and toss to coat.
3. Deep fry chicken pieces at 350°F for approximately 5 minutes or internal temp of 165°F.
4. Brush flatbreads with Flavour Glaze using a pastry brush. Top with cheese and pickles.
5. Toss cooked chicken pieces in Flavour Glaze and place onto flatbread. Top with a bit more cheese.
6. Cook flatbread in 425°F oven until crispy, approximately 10 minutes.
7. Remove and drizzle with sriracha lime mayo. Slice and serve.



SPICY TEMPURA VEGETABLES

Red pepper, sweet potato, red onion, hot peppers and avocado battered and fried in a light, crispy batter; finished with a spicy Southern-style pepper seasoning and served with Togarashi soy sauce.

Featuring

- Custom Culinary® All Purpose Crispy Batter, Spicy Hot Cayenne Seasoning and Togarashi Style Seasoning



CHICKEN PARM ROLL

Italian-style breaded chicken breast on a buttery, crunchy roll with rich tomato sauce, pizza mozzarella and a tomato-herb-infused aioli.

Featuring

- Custom Culinary® Italian Style Breadcrumbs and Tuscan Herb Seasoning



PROPER PUB FISH & CHIPS

Crispy ale-battered North Atlantic cod with triple-cooked chips.

Featuring

- Custom Culinary® All Purpose Crispy Batter



At Custom Culinary® we're dedicated to providing exceptional products to enhance any menu and every daypart. Our flavour-forward solutions are rooted in culinary expertise and a thoughtful innovative approach to product development, centered on clean, simple and wholesome ingredients. We bring profitable trends to life with items that meet your needs, delight your customers and exceed your expectations.

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