



FLLA

knock out

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A TASTE TO TAKE ON THE WORLD WITH FLAVOURS OF THE WORLD

**TAKE YOUR DISHES TO THE NEXT LEVEL WITH
OUR FLAVOURS OF THE WORLD PORTFOLIO**

FROM

OLD

TO

NEW

**PUT SOME FIGHT IN YOUR FOOD WITH FLAVOURS OF THE WORLD.
FOR MODERN AUSTRALIAN MENUS.**

Flavours of the world is all about creative inspiration – with a world of ideas to transform modern Australian menus. By putting up a great plate of food, we feel ready to take on the world by making our menu the very best it can be. We support Chefs to put the fight in their food with Nestlé Professional in their corner, giving every meal in every venue, a taste to take on the world.



ROUND 1

FULLY LOADED FLAVOUR

Fierce competition means it's time to up your flavour game! Your customers are becoming more adventurous with global flavours and so should you.

LOAD UP YOUR MENU

Hot chips are always a winner!
Mix up your menu with new variants like potato gems and sweet potato waffle fries, loaded with a variety of sauces like our **Legendary BBQ Sauce!**

Burgers remain a sure-fire hit!
New additions like pulled-meat toppers, onion rings, and buttermilk chicken will win the battle boards for specials.

Nachos, Nachos, Nachos
Creating stand out Nachos is all about the pulled meats and loaded toppings! Marinate your pulled meat in our **MAGGI Legendary BBQ Sauce** with the right amount of smoke, sweetness and tang - a knockout combo.



FLAVOURS OF THE WORLD

NESTLÉ PROFESSIONAL

LOADED



Fiery Hot Sauce & Legendary BBQ Sauce

Fiery Hot Sauce

Legendary BBQ Sauce

Legendary BBQ Sauce

Salsa Roja

Fiery Hot Sauce

Salsa Roja

Legendary BBQ Sauce

Legendary BBQ Sauce

Salsa Roja

Fiery Hot Sauce

TASTE OF AMERICAS

KNOCK OUT SCHNITTY

THE UNDISPUTED CHAMP OF ANY AUSTRALIAN PUB MENU!

Reinvent your 'Schnitty' & 'Parmi' game with KO combinations on your specials board

💡 'LOADED LEGEND' BBQ PARMI

Make this legend's day with MAGGI Legendary BBQ Sauce and cheese, topped with cracked pepper, coleslaw or mac'n'cheese.

💡 MEXICAN PARMI

Team up with MAGGI Salsa Roja and cheese, topped with guacamole, sour cream or a drizzle of MAGGI Fiery Hot Sauce.



Legendary BBQ Sauce

Gluten Free Mashed Potato

Salsa Roja

TIP Delicious sides include creamy mash, slaw, mac'n'cheese or loaded potato tots.



Fiery Hot Sauce

Fiery Hot Sauce

Chilli Garlic Paste

VEGGIES THE NEW CONTENDER

'Flexitarian' and Vegan diets are growing fast and punch above their weight for margin and giving customers new choices with zero compromise on quality or flavour.

Did you know almost 2.5 million Australians are following a plant based or vegetarian diet¹. Will you be the new contender to muscle in on meat-free options?

💡 LOAD UP YOUR MENU WITH VEGGIES:

- Crispy Fried Cauliflower Bites with MAGGI Fiery Hot Sauce
- Crackin' Corn Ribs with MAGGI Fiery Hot Sauce
- Pulled Jackfruit burger with MAGGI Korean BBQ Sauce
- Korean BBQ Crispy Tofu with MAGGI Korean BBQ Sauce

TIP For Crispy Crackin' Corn Ribs, cut the corn cobs into 4 quarters lengthwise and place into a fryer at 180°C until they curl back on themselves. Drain well and drizzle with MAGGI Fiery Hot Sauce.

¹ Roy Morgan April 12 2019 Finding No 7944. Rise in Vegetarianism not halting the march of obesity.

SHARING



Cheese Sauce Mix



Cheese Sauce Mix



Fiery Hot Sauce



Legendary BBQ Sauce



Fiery Hot Sauce



*Buffalo Sauce
(Made with
Fiery Hot Sauce)*



Cheese Sauce Mix



Salsa Roja



ROUND 2

FIERCE ASIAN FUSION

If you're looking for inspiration on your next menu, then look no further than the streets of Asia.

The key to creating a winning Asian fusion offering is not being shy to integrate interesting new flavours into your menu - but also knowing your customer and their palate in terms of how far to take it.



EAST MEETS WEST



Hoisin Sauce

Chilli Garlic Paste



Thai Chilli Jam



Thai Chilli Jam



Korean BBQ Sauce



Chilli Garlic Paste



ЖАШУК АЖУС КОРЕАН

FLAVOURS OF THE WORLD

NESTLÉ PROFESSIONAL



KOREAN BBQ PORK RIBS

SERVES 10

INGREDIENTS

2kg pork ribs

MARINADE

- 250mL MAGGI Stir Frying Sauce
- 160mL water
- 60mL sesame oil
- 125g honey
- 40g brown sugar
- 8 cloves garlic, crushed
- 70g ginger, chopped fine
- 50g onion, chopped
- ½ sweet apple, grated

TO BASTE

- 150g MAGGI TASTE OF ASIA Korean BBQ Sauce

FOR DIPPING

- 170g MAGGI TASTE OF ASIA Korean BBQ Sauce

METHOD

1. Mix all marinade ingredients together in a bowl.
2. Cut the pork ribs into two bone pieces. Rinse them with water and dry.
3. Marinate pork ribs, cover and place in the fridge overnight.
4. Preheat oven to 160°C
5. Line a baking tray with aluminium foil, spray with oil and lay the ribs on the tray. Cover with foil and bake for 1½ to 2 hours.
6. Finish by basting ribs with the remaining MAGGI TASTE OF ASIA Korean BBQ Sauce and glaze in a hot oven at 190°C-200°C until caramelised.
7. Serve with extra MAGGI TASTE OF ASIA Korean BBQ Sauce as a dipping sauce.

TIP Korean cuisine is trending in Australia!

KA-BAO!

FLAVOURS OF THE WORLD



Move over dumplings, Bao's are now in the spotlight.

Referred to as the ultimate comfort food, Australians are Bao obsessed!

BAO -SPIRATION

- Slow Cooked Beef Brisket Bao with MAGGI Legendary BBQ Sauce
- Crispy Soft Shell Crab Bao with MAGGI Chilli Garlic Paste
- Egg & Bacon Brekkie Bao with MAGGI Hoisin Sauce
- Hoisin Duck Bao with MAGGI Korean BBQ Sauce
- Crackling Pork Belly Bao with MAGGI Korean BBQ Sauce

TIP Sure to be a crowd pleaser on your specials board or functions menu!

NESTLÉ PROFESSIONAL

LAKSA BOWL THEM OVER



Australians can't get enough of Laksa, with the word on the street that Darwin is the Laksa capital of Australia.

LAKSA IN MANY WAYS

- Spicy Laksa Prawn Pizza
- Grilled scallops with Laksa
- Ceviche in Laksa sauce
- Laksa Pesto Linguine
- Laksa Spring Rolls

TIP Don't just think of Laksa as a traditional noodle soup. It can provide a hit of flavour to many other applications.

FLAVOUR BEATS HEAT

Thai Green Curry



When it comes to great Indian and Thai flavours, it's not just about packing a punch.

MAGGI TASTE OF ASIA authentic aromatic pastes, combined with fresh ingredients, create flavour perfectly matched with intensity. A real reflection of regional specialities.

Kashmiri Rogan Josh



Thai Tom Yum



TOP TERIYAKI TAKEDOWNS



Teriyaki Sauce

Teriyaki is the king of any kitchen when it comes to versatility.

Teriyaki adds a sweet succulence to any dish – from crowning Burgers, to glazed salmon, to deliciously sticky Asian stir-frys.

A TAKE ON TERIYAKI

- Crispy Teriyaki Chicken Burger
- Teriyaki Vinaigrette to create Asian inspired salad
- Sticky Teriyaki King Prawns
- Teriyaki glazed Salmon Poke Bowl

TIP Use our MAGGI Teriyaki Sauce as a marinade for many proteins to create a Japanese flavour profile.

ROUND 3

CHAMPION MEDITERRANEAN CLASSICS

When it comes to food abundant in flavour and charm, nothing surpasses Mediterranean cuisine.

HAND
PICKED
TOMATOES
PICKED
HAND
PICKED
TOMATOES
PICKED



Sugo Per Pasta

SPICE CRUSTED LAMB BACK STRAP WITH VEGETABLE RAGOUT AND TOMATO JUS

SERVES 10

INGREDIENTS

10 x 160g denuded lamb back strap

SPICE MIX

60g coriander seeds
36g cumin seeds
36g fennel seeds
24g sea salt flakes

VEGETABLE RAGOUT

30ml olive oil
170g onions, diced
9g spice mix
14g garlic, crushed
220g carrot, diced
200g sweet potato, diced
230g pumpkin, diced
600mL BUITONI Sugo Per Pasta
170ml water
4g salt
170g zucchini, diced
34g quinoa, cooked

TOMATO JUS

350g BUITONI Sugo Per Pasta
130ml water
35g MAGGI Jus-Lie

METHOD

SPICE MIX

Place spices and salt into a mortar and pestle and grind until fine. Roll each portion of lamb in the spice crust, set aside.

VEGETABLE RAGOUT

Heat the olive oil in a large saucepan, add the diced onion and cook over a low heat for 10 minutes.

Add the spice mix and garlic and cook for a further 5 minutes.

Add the diced carrots, sweet potato and pumpkin and cook for 5 minutes. Add the BUITONI, water and salt and cook over

a low heat with a lid on, stirring occasionally until the vegetables are almost cooked through. Add the zucchini and cook for a further few minutes.

Add the cooked quinoa.

TOMATO JUS

Mix all ingredients and bring to boil, simmer for 2 minutes and serve.

To serve, sear the spiced crusted lamb, place onto a tray and cook in a pre-heated oven at 180°C for 4-5 minutes, allow to rest. Slice and serve with the warm vegetable and quinoa ragout. Drizzle some tomato jus around.



FIRE UP MEDITERRANEAN FAVOURITES



TIP Have you thought about adding a Hollandaise drizzle to your prawn pizzas?

ROUND 4

THE NEW BRUNCH

Nothing sizzles on social media like a perfect sharing plate. New contenders catering for more diverse appetites are a great way to find inspiration and win the fight for new customers.



Hollandaise Sauce

HOLLANDAISE

BRUNCH



Buffalo Sauce
(Made with Fiery Hot Sauce)



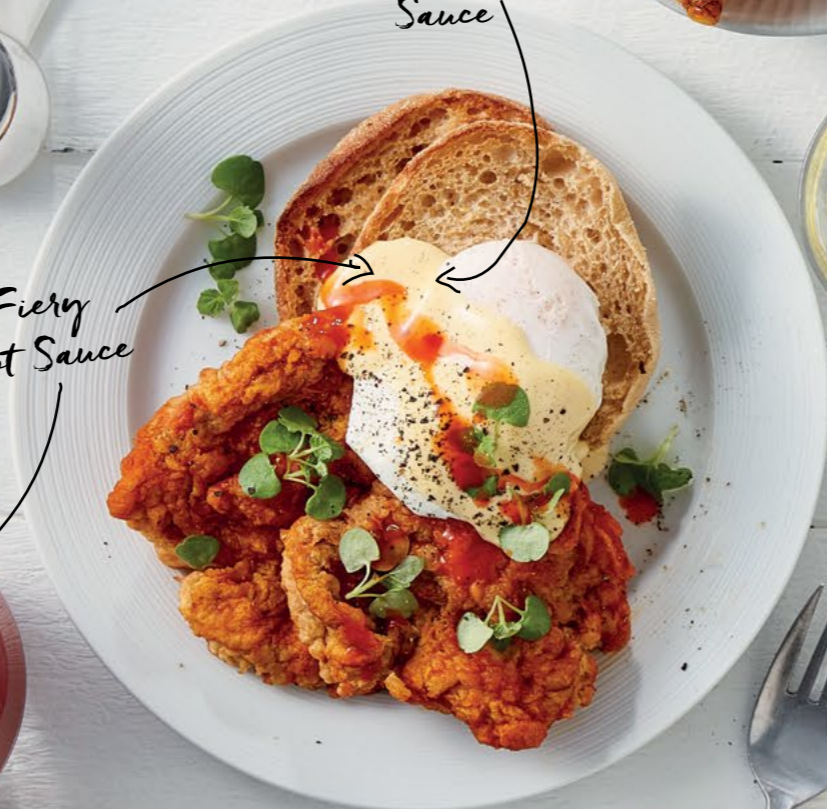
Fiery Hot Sauce

Legendary
BBQ Sauce



Legendary
BBQ Sauce

Hollandaise
Sauce



Fiery
Hot Sauce

Chilli Garlic
Paste



Salsa Roja



Fiery
Hot Sauce



Salsa Roja



Hollandaise
Sauce



OLD SCHOOL CLASSICS NEW SCHOOL RULES

Global flavours are popping up everywhere on brunch menus, giving a fresh take on old school classics.

💡 NEXT LEVEL EGGS

- Eggs Benny
↳ American Inspired Benny (with Fried Chicken or Waffles)
- Omelette
↳ Thai Styled Omelette (with MAGGI TASTE OF ASIA Thai Chilli Jam and drizzled in MAGGI Sweet Chilli Sauce)
- Egg & Bacon Roll
↳ New York style with Bagel and MAGGI Legendary BBQ Sauce



HOLLANDAISE IN MANY WAYS

💡 BÉARNAISE SAUCE

3 french shallots, finely chopped
85g butter
500mL white wine
165mL white wine vinegar
3 bunches tarragon, chopped
1L MAGGI Hollandaise

Cook shallots in butter over a low heat for 3-4 minutes, without colour. Add white wine, white wine vinegar and tarragon and boil rapidly to reduce until almost dry. Remove from heat and whisk in MAGGI Hollandaise Sauce. Check for seasoning.

💡 APPLE CIDER HOLLANDAISE

1L MAGGI Hollandaise
Add 30ml Apple Cider vinegar, pinch of ground white pepper, ¼ tsp Himalayan salt. Mix well until combined.

💡 MOROCCAN HOLLANDAISE

1L MAGGI Hollandaise
Add 5 tsp crushed garlic, 3 tbs Moroccan spice, ¼ tsp ground black pepper, 1 tsp fresh lemon juice. Mix well until combined.

💡 PERI PERI HOLLANDAISE

1L MAGGI Hollandaise
Add 4 tsp crushed garlic, 4 tbs Peri Peri seasoning, ¼ tsp ground black pepper, 1 tsp fresh lime juice. Mix well until combined.

💡 HOLLANDAISE TARTARE SAUCE

1L MAGGI Hollandaise
200g small Gherkins thinly sliced, small Spanish onion finely diced, 100g finely chopped capers (wring out capers, onion and Gherkins before adding to Hollandaise), add 1/8 tsp ground black pepper, ¼ tsp ground Himalayan salt. Mix well until combined.





HOLLANDAISE

Tastes like Hollandaise should,
behaves how you want



- ✓ **GLUTEN FREE**
Endorsed by Coeliac Australia
- ✓ **READY TO USE**
Simply heat and serve.
- ✓ **DOESN'T SPLIT***
Reliable consistency with a smooth thick texture.
*When made as per pack directions
- ✓ **BAIN-MARIE STABLE.**
Keep warm for up to 4 hours.
- ✓ **1L SQUEEZE BOTTLE**
Easy to use and resealable once opened.
- ✓ **MICROWAVABLE**
Added flexibility, simply refer to pack directions.
- ✓ **SHELF STABLE**
Refrigerate for 5 days once opened.
- ✓ **CONSISTENT POUR**
Doesn't solidify when refrigerated.
- ✓ **VERSATILE**
Base for creating many other signature sauces.
- ✓ **LOCALLY PRODUCED**
Made in Australia from at least 99% Australian ingredients

NEW

TASTE OF AMERICAS



TASTE of AMERICAS

Mexican style

Kansas City style

Made with Cayenne peppers



A mild, Mexican-style Salsa Roja with authentic, homestyle chunks of flavoursome tomatoes, jalapenos and sweet peppers.

A Kansas City style barbecue sauce, beautifully balanced with hickory flavour and molasses - delivering a sweet and tangy mild flavour, with a hint of smoke.

A small batch crafted hot sauce, perfectly balancing the heat and flavour of aged Cayenne peppers, vinegar and garlic.

SMALL BATCH CRAFTED SAUCES FOR EXPERIMENTAL BURGERS, SLOW COOKED MEATS, FRIED DELIGHTS AND LOADED TACOS.
AMERICAN AND MEXICAN FOOD HAS EXPLODED ACROSS AUSTRALIAN MENUS AND IS HERE TO STAY. *everything!*

- ✓ **GLUTEN FREE**
- ✓ **AUTHENTIC FLAVOURS**
- ✓ **SMALL BATCH CRAFTED**

TASTE OF ASIA

Our MAGGI TASTE OF ASIA range has authentic flavours that will inspire modern Australian menus and will make your seasonal produce pop, right off the plate.

The range of sauces and pastes have been developed from authentic Asian recipes and will allow chefs to easily create on trend Asian fusion menus.

MAGGI Coconut Milk Powder Mix delivers a creamy and authentic flavour to recipe applications, making it perfect for a range of savoury and sweet dishes, as well as beverages.

- ✓ **LARGE RANGE - 16 FLAVOURS**
- ✓ **AUTHENTIC FLAVOURS**
- ✓ **VERSATILE ACROSS MANY EASTERN & WESTERN**
- ✓ **CONSISTENCY YOU'D EXPECT**



Taste of Asia



BUITONI PASTA SAUCES

Making it easier than ever to create standout dishes infused with Mediterranean flavour!

Made from the ripest and juiciest hand picked tomatoes, sourced from sustainable production processes.

The BUITONI team put all their ingredients through stringent and continuous testing, ensuring high quality in all their products.

- ✓ FINISHED TOMATO SAUCES
- ✓ READY TO USE – SIMPLY OPEN, HEAT AND SERVE
- ✓ ENSURES CONSISTENCY
- ✓ SAVE ON LABOUR AND TIME

Full bodied tomato sauce with chunks of yellow & red capsicums



Rich tomato sauce infused with sunflower and olive oils



Lightly seasoned tomato coulis



Authentic Italian Napolitana style sauce



MAGGI® TASTE OF AMERICAS

SKU	PRODUCT	PACKAGING
12413905	MAGGI Taste of Americas Salsa Roja	2L x 6
12413442	MAGGI Taste of Americas Legendary BBQ Sauce	1L x 6
12413443	MAGGI Taste of Americas Fiery Hot Sauce	1L x 6

BUITONI

SKU	PRODUCT	PACKAGING
12147751	BUITONI Sugo al Pomodoro (Tomato Coulis)	3kg x 6
12147978	BUITONI Sugo Per Pasta (Pasta Sauce)	3kg x 6
12147818	BUITONI Sugo ai Peperoni (Peperonata)	3kg x 6
12147750	BUITONI Sugo Lussuoso al Pomodoro (Rich Tomato Sauce)	2.6kg x 6

MAGGI® HOLLANDAISE

SKU	PRODUCT	PACKAGING
12381550	MAGGI Hollandaise Sauce	1L x 6

MAGGI® TASTE OF ASIA®

SKU	PRODUCT	PACKAGING
12385873	MAGGI TASTE OF ASIA Korean BBQ Sauce	1L x 6
12385876	MAGGI TASTE OF ASIA Hoisin Sauce	1L x 6
12391500	MAGGI TASTE OF ASIA Stir Frying Sauce	1.7L x 6
102089	MAGGI TASTE OF ASIA Oyster Sauce	2L x 6
102338	MAGGI TASTE OF ASIA Sweet Chilli Sauce	4L x 4
102091	MAGGI TASTE OF ASIA Sweet Chilli Sauce	2L x 6
102337	MAGGI TASTE OF ASIA Satay Sauce	2L x 6
105584	MAGGI TASTE OF ASIA Teriyaki Sauce	2L x 6
12049972	MAGGI Oyster Sauce	275mL x 12
12314634	MAGGI Fish Sauce	300mL x 12
12386742	MAGGI TASTE OF ASIA Chilli Garlic Paste	500g x 6
12386744	MAGGI TASTE OF ASIA Thai Chilli Jam	500g x 6
12386743	MAGGI TASTE OF ASIA Panang Curry Paste	500g x 6
100409	MAGGI TASTE OF ASIA Thai Green Curry Paste	500g x 6
100410	MAGGI TASTE OF ASIA Malaysian Laksa Paste	500g x 6
100412	MAGGI TASTE OF ASIA Kashmiri Rogan Josh Paste	500g x 6
100397	MAGGI TASTE OF ASIA Thai Tom Yum Paste	500g x 6
11450007	MAGGI Premium Coconut Milk Powder Mix - Sri Lankan	1kg x 12



TASTE of AMERICAS



Taste of Asia



A TASTE FOR **BETTER BUSINESS**

To order any of our products call your Nestlé Professional representative on 1800 20 30 50 or your local distributor. Find out how Nestlé Professional can make more possible for your business at nestleprofessional.com.au

