



Ignite their senses

Discover more flavourology ideas at
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DISCOVER THE
NEXT GENERATION OF
FRY FLAVOUROLOGY

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INTRODUCING OUR
NEW



STAYCRISP **MEDIUM & JULIENNE** **SKIN-ON FRIES**

Rustic, skin-on fries for authentic fresh-style appeal.

Featuring our unique Staycrisp™ coating, for gluten-free fries that stay hotter for longer creating a thrilling menu experience.

McCain have teamed up with flavourologists 'Salts of the Earth' to unleash flavour secrets that work brilliantly with the new Staycrisp™ skin-on range.

Our exclusive collaboration has conceived a new generation of flavour combinations that will touch every sense and transform your fries into a menu event.

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Experience the flavours
of Mavankesh

Create Nukkha Fries

Makes enough spice blend
for 500g of chips

- 40 g black onion seeds
- 40 g blended sesame seeds
- 40 g sesame seeds whole
- 1 tbs cumin seeds (heaped)
- 1 tbs ground almond (heaped)
- 1 tbs fennel seeds (heaped)
- 1 tbs yellow mustard seed (heaped)
- 1/2 tbs smoked paprika
- 1/2 tbs sumac
- 1/2 tbs cayenne pepper
- 1/2 tbs fenugreek
- 1/2 tbs ground coriander
- 100 g pumpkin seeds
- 100 g golden linseed
- 100 g sunflower seeds
- 200 g pistachios
- 25 large rose buds dipped in sugar syrup then dehydrated until dry (sugar syrup 1:1 water, sugar, 25 drops of rose water and 20 drops of orange blossom water)
- 12 dried red bird's eye chillies
- 1/2 bunch chopped thyme
- 1/2 bunch chopped mint
- 3 lemon peels (grated and dehydrated)
- 2 orange peels (grated and dehydrated)

then blend

cheat:

Use ready-bought rose buds dipped in sugar.

Alpine Ski.

Ski Fries With Mulled Cider Vinegar

Makes enough spice blend for 500g of chips

MULLED CIDER VINEGAR :

500 ml	apple juice
700 ml	cider vinegar
4	small dried bird's eye chillies
1 tsp	coriander seeds (heaped)
50 g	fresh ginger
5	star anise
2	sprigs of thyme
2	sprigs of dill
3	cinnamon stick
2 tbs	birch sap
2	crushed cardamom pods
1 tsp	mustard seeds
1/2 tsp	ground nutmeg

SMOKED SALT MIX:

250 g	sea salt
25 g	chipotle flakes
1 tbs	cayenne
1 tbs	smoked paprika
1 tbs	fennel seeds
200 g	picked pine needles (half fresh/half dehydrated)

all smoked with pine cone smoke
(blowtorched then covered)

Add separately onto chips on top of seasoning as normal vinegar or add 150g smoked salt mix to 100ml of vinegar mix and dehydrate until dry then blend.

cheat:

Add a pre-bought mulled spice mix to the cider vinegar and apple juice.





STAYCRISP MEDIUM SKIN-ON CHIPS

RUSTIC, SKIN-ON
CHIPS THAT STAY
HOTTER FOR LONGER



CASED
4 x 2.5kg



STORE
Frozen



DEEP FRY
FROZEN
3½ - 4 mins



STAYCRISP JULIENNE SKIN-ON FRIES

RUSTIC, SKIN-ON
CHIPS THAT STAY
HOTTER FOR LONGER



CASED
4 x 2.5kg



STORE
Frozen



DEEP FRY
FROZEN
2½ - 3 mins

AUTHENTIC LOOK

Skin-on extra skinny fries for that authentic, fresh appeal.

HOTTER FOR LONGER

Coated with our unique Staycrisp™ batter, for fries that stay hotter for longer.

STAND OUT

With these fries made from the finest British potatoes, for consistent quality all year.

GLUTEN FREE

So you can serve the same great chips to all your customers.



BEST OPERATIONAL COOKING PRACTICE



Product must be kept frozen.



Check oil temperature: oil should be to the fill line and heated to 175°C/350°F.



Weigh out 500g of product or half fill the fryer basket. **DO NOT OVERLOAD.**
DEEP FRY from FROZEN 175°C/350°F



Shake basket gently halfway through cooking to break up any clusters.



After frying, shake the basket to remove any excess oil.



- ALWAYS cook from frozen.
- The temperature of the oil should not drop more than 15-20°C during cooking.



For best chip frying practice see www.goodfries.eu



Rock Fries

Makes enough spice
blend for 500g of chips

20 g sea buckthorn
70 g dehydrated samphire
10 g garlic powder

cheat:

Use chopped fresh
samphire to save time.

Beatnik Fries

Makes enough spice blend for 500g of chips

40 g dried wakame
100 g sea salt
20 g turmeric

added extra:

Julienne a large cooked beetroot and fry for 4-5
mins, until crisp on the outside, then add to the
Staycrisp fries and seasoning.



Pina Colada Jerk



50 g desiccated dried coconut • 90 g dried pineapple • 30 g Jamaican jerk seasoning
• 25ml rum mixed into the above

then dehydrated all and blended together

Makes enough spice
blend for 500g of chips

cheat: Use rum essence, not alcoholic rum, to keep cost down.

Umami Fries



Makes enough spice blend for
500g of chips

30 g miso paste dehydrated
10 ml umami paste dehydrated
30 g kaffir lime powder
10 g black pepper
5 g dried coriander
5 g sesame seeds
20 g soeul style kimchi spice mix

blended together

cheat:

Use dried miso and Katsubushi instead of
dehydrating miso and umami paste.

Khai Fries



50 g desiccated dried coconut • 1 lemongrass stick dried • 50 g kaffir lime powder • 10 g garlic powder
10 g ginger powder • 5 g dried coriander • 4 small dried bird's eye chillies

Makes enough spice blend for 500g of chips

blended together

Outlaw Fries

Smoked/Holy Smoke Fries/Wood Chips

Makes enough spice blend for 500g of chips

- 5 smoked bacon rashers fried till crisp then dehydrated
- 30 g Austin-style pulled pork rub
- 30 g beef brisket rub
- 10 g vanilla sugar

blended together

all above smoked with hickory, haw and oak

