



FOODSERVICE
SOLUTIONS

TOGETHER LET'S

Get Filthy

50 WAYS TO TOP YOUR FRIES

Satisfy their
appetite
for 'WOW'

With **SWEET POTATO RUSTICS**
and with **'NEW' CRISPERS**



Our two NEW skin-on products give your side orders, sharing plates and snacks a WOW factor that will drive revenue across more occasions.

THE CREATIVE ONES

PUCKIN' POUTINE



Y MAERUN
PUB & DINING



DECKARDS



FEAST & SOCIAL

CATERING REDEFINED



JONATHAN TAYLOR

50 CREATIVE WAYS

We've crowdsourced ideas from street food traders, casual dining operators and chefs to bring you the best concepts in toppings, seasonings and sharing plates.

DRIVE REVENUE – offer loaded as an upgrade option

ADD EXCITEMENT – serve as a starter or sharing plate

EXTEND YOUR MENU – perfect as a snack or takeaway option

For more info visit www.mccainfoodservice.co.uk/50ways

1 PUCKIN' POUTINE 1-4, DECKARDS 5-8



Mexican Mushroom Crispers



Moroccan Chickpeas & Sweet Potato Rustics



2 Mexican Ox Cheek Crispers



4 Loaded Poutine Sweet Potato Rustics



5 Loaded Jerk Jackfruit fries served with charred pineapple salsa and jerk BBQ sauce



7 Loaded Buttermilk Fried Chicken Fries Served with Pomegranate Slaw and Buffalo Sauce



6 Loaded Korean Brisket Fries served with Gochujang Mayo and Red Cabbage Slaw



8 Mexican Jackfruit



MORE CREATIVE WAYS

BIG DUB LOVE: 9. Salt & Pepper Beef Strips, with Tandoori & Garlic Infused Stir-Fried Vegetables 10. Crispy Halloumi, with Tandoori & Garlic Infused Stir-Fried Vegetables, Couscous & Fresh Chillies, Spring Onions & Crispy Onions 11. Top Sweet Potato Rustics with Crispy Chorizo, Smoked Chilli Mayo, Corn, Fresh Chilli, Chives & Spring Onions 12. Harissa Coated Mixed Beans, Crispy Onions, Pickled Chillies, Spring Onions & Sriracha Sauce

STEAK CATTLE AND ROLL: 13. Sautéed Onions, Hot Sauce, Bacon Crumbs & Aioli 14. Southern Fried Chicken, Katsu Curry Sauce & Pickles 15. Rib Eye Steak Strips, Secret Sauce, Melted Cheese, Cajun, Onion & Coriander 16. Mac & Cheese and Smoked Bacon 17. House Pulled Brisket, Cheese Sauce & Jalapeños

Y MAERUN: 18. Black Pudding Salad 19. Sweet Chilli Sweet Potato Rustics 20. Chilli Con Carne Crisps 21. Jalapeño Cheese & Bacon Crisps

JONATHAN TAYLOR: 22. Trio of Mushrooms, Garlic Infused Ceps in a Creamy White Wine Sauce topped with Parsley, Chestnut & Porcini Crumb 23. Chunky Avocado Salsa with a Fried Duck Egg finished with Smoked Bacon Crumb 24. Slow Cooked Lamb Shank Topped with Pea & Mint Gel & Deep-Fried Rosemary 25. Mozzarella Meatballs in a Slow Roasted Pepper & Tomato Sauce & Parmesan Crisps

ED JONES @ FEAST & SOCIAL: 26. Grilled Monterey Jack Cheese, Frank's Redhot Sauce 27. Cauliflower Leaf 'Seaweed', Japanese Furikake, Sriracha Sauce 28. Korean Bulgogi, Bbq Sauce & Coriander 29. Kimchi, Gochujang Mayo, Pickled Pink Onions, Sour Cream

24 CARROT: 30. Deep-Fried Crispy Kale with Garlic Oil & Chilli Flakes 31. Blitzed Pico de Gallo with Sumac Salt 32. Harissa Fried Beetroot with Lemon Thyme & Soy Yoghurt 33. Smoky Rice Bacon with Coconut Cheese Sauce & Chives

BLUE CARIBOU: 34. La Coréenne: Cheese Curds, Japanese Mayo, Sriracha Aioli, Tempura Seaweed, Spring Onions & Kimchi 35. Vegan Maple Butter Wedges: Vegan Sunflower Spread Melted & Blended With Maple Syrup & then sprinkled with Smoked or Chilli Salt 36. La P'tite Cochonne: Cheese Curds & Meat Gravy topped with Maple Bbq Pulled Pork & Pink Slaw. 37. La Reuben's: Cheese Curds & Meat Gravy topped with Pastrami Shavings, French's Mustard Drizzle & Dill Pickle 38. La P'tite Chèvre: Cheese Curds & Wild Mushroom Gravy topped with whipped Goats Cheese & a Basil & Parsley Oil Drizzle 39. La Pam Anderson: Vegan Cheese covered in a Wild Mushroom Gravy

BEEFY BOYS: 40. Crisps with Chilli, HPA Nacho Cheese Sauce, Sour Cream 41. Crisps topped with White Truffle Oil, Parmesan, Chives, Smoked Chipotle Mayo Dip 42. Buffalo Crisps with Medium Hot Buffalo Sauce, Blue Cheeses & Chives 43. Crisps with Baconaise, Bacon Dust, Bacon 44. Sweet Potato Rustics topped with Guacamole, Sour Cream & freshly made Salsa 45. Sweet Potato Rustics with Sweet Honey Dressing & Rosemary Salt

OTHERS: 46. Buffalo Chicken Crisps with Bbq Sauce 47. McCain Crisps Chock full of Chilli & Cheese 48. Sticky Korean Beef Wedges 49. Spicy My Thai Sweet Potato Wedges 50. Smokey Joe Sweet Potato Rustics covered in Aioli Sauce & Smoked Paprika



SWEET POTATO RUSTICS

Rustic Home-Made Appearance and Taste

Enhances fresh, home-made food menus without the risk and mess of preparing sweet potatoes from scratch.

On-Trend Sweet Potato

An easy way to add "healthy indulgent" options to the menu that help you stand out from the competition.

Flexible

Can be served across the menu: ideal for side orders, main meal accompaniments or loaded options.

Profitable

Consumers expect to pay more for sweet potato and are always looking for something new - these wedges are thinner cut and crisper than standard wedges and are sure to please.

Multiple Cook

Suitable for frying, combi or oven, these Sweet Potato Rustics are suitable for a wide range of kitchens.

Gluten-Free

So you can serve something new and different to all your guests.



CRISPERS

High Yielding

Unique shape means more portions from every bag

Profitable

In research* millennials said they would pay 50p to £1 per portion more compared with their usual chip or fry.

* McCain commissioned consumer research 2018

Flexible

Can be served across the menu: ideal for side orders, main meal accompaniments or loaded options and can be fried or oven cooked.

Customisable

Offers chefs multiple ways to make them their own: serve as they are, season with their own unique house seasoning or offer as single or sharing loaded fries.

Gluten-Free

So you can serve something new and different to all your guests.



www.mccainfoodservice.co.uk

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