

FRESH FAYRE
— Est. 1983 —



- *Authentic curry sauces* -



We've teamed up with the Holy Cow! Food Company to bring you great tasting Indian food with minimum prep and quick cook times. These award winning vegetarian curry sauces are based on home cooked Indian recipes with layers of flavour and a kick of heat.

Our six regionally authentic sauces allow you to tailor-make a range of meals and lighter bites to suit your customers' tastes. Simply add meat, fish & seafood, vegetables or pulses to make the dish your own.

Think wraps, sandwich fillings and salads as well as traditional curry with rice and naan. We can provide the full product offering so all you have to do is decide what to put on your menu. See our complete product listing on page 6 of this brochure.



Available in 3 x 1kg packs (per kg, serves 8-10)

What makes this product so special?

Well, not only do they look great and taste great but they're so easy to store, prepare and serve. You can consistently produce authentic Indian dishes that traditionally take hours of cooking, in minutes because all the hard work has been done for you.

They're microwaveable, freeze-thaw and bain marie stable for up to 3 hours making them the ideal product for busy and quieter periods.

- Long ambient shelf life
- Once opened chill for up to 3 days to minimize waste
- Freeze for 3 months
- No preservatives, colourants or additives
- Made with natural ingredients
- Nut free
- Gluten free
- Vegetarian



A SAUCE FOR GOOD IN EDUCATION

At Fresh Fayre we're keen to support charity initiatives whenever we can and we're sure, like any successful business, you're the same. And here's your chance...

In partnership with the Government of India, The Holy Cow! Food Company has committed to feed one hungry school kid in India for every case of curry sauce that they sell in the UK. It's their way of helping to fight hunger and malnutrition and get more kids enrolled in school, in the country that is at the heart of their success.

In 2015, 58,000 meals were sponsored through this scheme, and you could help to grow this number by putting Holy Cow! sauce on your menu.

Happy customers and happy school kids. A perfect combination of ingredients.



GREAT MENU IDEAS

SANDWICH FILLINGS

Roasted Rogan Chicken Wrap

Roast a chicken breast in Kashmir Rogan Josh sauce, add some grilled peppers, onions and salad leaves and serve in a chapatti.

Chicken Tikka Naanwich

Stir fry chicken strips in Delhi Tikka Masala sauce and once cool stir in mayonnaise. Combine with red onions, tomatoes and salad and wrap up in a naan.

Sandwich Fillings

Marinate a protein of your choice in one of the sauces and allow to cool. Add a little mayo for a sandwich, jacket or wrap filling with a difference.

Chicken Delhi Tikka Masala Chapatti Wraps... Burrito Style!

Add cooked and sliced onion, red peppers and chicken to the sauce and cook for 5 to 7 minutes. Fill 2 chapattis with the mixture, fold and place in a dish. Mix diced tomatoes, red chilli and small cubes of paneer cheese and sprinkle over the wraps. Cook for 10 to 15 minutes in an oven. Serve with wild Basmati rice, raita and poppadoms.

TASTY SKEWERS

Chicken Madras Chettinad Skewers

Push diced chicken, diced red peppers and diced white onion onto skewers and marinate in the sauce for at least a couple of hours (preferably overnight). Serve with Chapattis, mango chutney and raita, wrap style.

Vegetable Mughlai Korma Skewers

Push diced red peppers, diced red onion, whole button mushrooms and cubed blanched sweet potato onto skewers and marinate in the sauce for 30 minutes. Serve with Chapattis, mango chutney and raita, wrap style.

Prawn & Chickpea Korma Salad

Stir fry prawn and chickpeas in Mughlai Korma sauce, let it cool slightly before placing on a bed of leaves and sprinkling with cranberries.

CURRIES

Basic – Chicken Delhi Tikka Masala

Place diced cooked chicken, pepper and white onions in a bowl and add the sauce. Microwave (1700watt) for 2 minutes (stirring half way through). Serve with rice, naan and raita.

Vegetable Mangalore Malabar Curry

Pan fry chickpeas, button mushrooms, chopped French beans, diced white onion and diced red peppers in a little oil until cooked, add sauce and cook for a further 5 minutes. Serve with rice, poppadoms, mango chutney and raita.

Chicken Tossed In A Delhi Tikka Masala Sauce

Roast chicken legs and wings, warm through the sauce and toss together in a bowl. Serve with rice, naan and raita

Point of sale

Bring your Holy Cow! offering to life with this eye-catching point of sale and serving boxes, bowls and trays. For more information call us.



Everything you need

SAUCES

- 6011 Holy Cow Madras Chettinad Curry Sauce 1kg
- 6012 Holy Cow Mangalore Malabar Curry Sauce 1kg
- 6013 Holy Cow Goan Prawn Curry Sauce 1kg
- 6014 Holy Cow Delhi Tikka Masala Curry Sauce 1kg
- 6015 Holy Cow Kashmir Rogan Josh Curry Sauce 1kg
- 6016 Holy Cow Mughlai Korma Curry Sauce 1kg

COOKED AND CONTINENTAL MEATS

- 261 Fresh Fayre Roast Chicken Fillet 1kg
- 264 Fresh Fayre Cooked Diced Chicken 1kg
- 268 Fresh Fayre Chicken Breast Strips 1kg
- 295 Fresh Fayre Sliced Cooked Chicken 1kg
- 4860 Cooked Pasteurised Diced Chicken 4 x 2.5kg
- 4861 Cooked Pasteurised Strip Chicken 4 x 2.5kg
- 493A Cooked Pasteurised Chicken Breast 4 x 2.5kg

VEGETABLES

- 2306 Peppers Mixed Grilled 2kg
- 5202 Royal Crown Chickpeas 800g
- 5203 Royal Crown Red Kidney Beans 2.5kg
- 372 Sliced Mushroom in Salt Water 6 x 2.5kg

ACCOMPANIMENTS

- 1721 Mango Chutney 2 x 2.8kg
- 6477 Tzatziki 1kg
- 6043 Nishaan Plain Naan 2 x 270g
- 6044 Nishaan Roti Chapattis 6 pack
- 6045 Mini Poppadoms 1kg
- 1449 Easy Cook Long Grain Rice 5kg

ESSENTIALS

- 214 Fresh Fayre Light Mayonnaise 5lt
- 216A Fresh Fayre Real Mayonnaise 5lt
- 219 Fresh Fayre Extra Thick Mayo 5lt
- 1985 Everyday Mayo 10lt



freshfayre.co.uk

Freshfayre Ltd. Unit 10, Severn Way, Hunslet Industrial Estate, Leeds LS10 1BY • T 0113 277 3001 • F 0113 276 1540
Registered Office Enterprise House, Eureka Business Park, Ashford, Kent, TN24 4AG. Registration No: 01725853