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# EVERYONE LOVES A BURGER.

FROM TENDER, JUICY MEAT FEASTS TO TANGY, SPICY ALL VEGGIE AFFAIRS, A GOOD BURGER CAN'T BE BEATEN. AND A GOOD BURGER CAN REALLY PUT YOUR RESTAURANT ON THE MAP.

**WE'VE PULLED TOGETHER A COLLECTION OF INSPIRING BURGER AND SANDWICH RECIPES THAT WILL FIRE UP YOUR CULINARY CREATIVITY, WHILE GETTING YOUR DINERS COMING BACK FOR MORE. FROM CLEVER TWISTS ON CLASSIC BURGERS TO SOME COMPLETELY MODERN MAKEOVERS, BURGERS HAVE NEVER LOOKED OR TASTED SO GOOD.**

AND LET'S NOT FORGET THAT ONE MUST-HAVE INGREDIENT THAT EVERY BURGER NEEDS - MAYONNAISE. SMOOTH, CREAMY, VERSATILE... IT'S THE PERFECT BASE FOR CREATING A SENSATIONAL SAUCE TO REALLY **TAKE YOUR BURGER TO THE NEXT LEVEL.**



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# BUFFALO CHICKEN BURGER



A MONSTER OF A CHICKEN BURGER WITH BLUE CHEESE MAYO & BUFFALO SAUCE. TOPPED WITH A COOKED VEGETABLE SLAW.

SERVES 10

## INGREDIENTS

### BLUE CHEESE MAYONNAISE

100G BLUE CHEESE  
400G BEST FOODS REAL

### VEGETABLE SLAW

125G CARROTS, GRATED	125G ONION, JULIENNE
125G CABBAGE PURPLE, SHREDDED	125G CAPSICUM, GRATED
20G KNORR CHICKEN STOCK POWDER	15G BUTTER

### BUFFALO SAUCE

200G KNORR BARBECUE SAUCE	200G KNORR CHILLI GARLIC
200G KNORR TOMATO KETCHUP	50ML WORCESTERSHIRE SAUCE

### BUILDING THE BURGER

10PC CHICKEN PATTIES	10PC LETTUCE
30G KNORR CHICKEN STOCK POWDER	650G BUFFALO SAUCE, PREPARED
10PC CHEDDAR CHEESE, SLICED	10PC BURGER BUNS
300G CUCUMBER PICKLES, SLICED	

## METHOD

### BLUE CHEESE MAYONNAISE

- COMBINE BEST FOODS REAL MAYONNAISE AND BLUE CHEESE IN A BLENDER AND MIX UNTIL SMOOTH. CHILLI UNTIL USE.

### VEGETABLE SLAW

- SAUTÉ VEGETABLES IN MELTED BUTTER AND SEASON WITH KNORR CHICKEN STOCK POWDER, ALLOW TO COOL DOWN SLIGHTLY.

### BUFFALO SAUCE

- COMBINE ALL FOUR SAUCES SIMPLY BY WHISKING.

## BURGER

- GRILL CHICKEN PATTIES UNTIL COOKED, ABOUT 4 MIN EACH SIDE. SEASON WITH KNORR CHICKEN STOCK POWDER. PLACE A SLICE OF CHEESE ON EACH.
- START BY TOASTING THE BUNS & THEN SPREADING BLUE CHEESE MAYO ON BOTH SIDES.
- LAYER WITH LETTUCE, THEN THE CHICKEN PATTY WITH SOME BUFFALO SAUCE.
- THEN TOPPED OFF WITH THE VEGETABLE SLAW AND TOP OF THE BUN.

# CHEESE FONDUE BURGER



A RICH, INDULGENT “SUPER STAR” BURGER. DIJONNAISE MADE FROM BEST FOODS REAL MAYONNAISE AND A PERFECTLY SEASONED ALL-BEEF PATTY; TOPPED WITH FONDUE AND CAMELISED ONION, AND SERVED ON A TOASTED PRETZEL BUN. TRY THIS BURGER ON YOUR NEXT SPECIALS MENU!

SERVES 10

## INGREDIENTS

30ML	OLIVE OIL	70G	SMOKED CHEDDAR, GRATED
300G	FRESH MUSHROOMS, SLICED	70G	SMOKED MOZZARELLA, GRATED
100G	SHALLOT, MINCED	70G	SMOKED PROVOLONE, GRATED
20G	GARLIC, MINCED	10G	SALT AND PEPPER
500G	HEAVY CREAM		

## THE DIJONNAISE

400G	BEST FOODS REAL
70G	DIJON MUSTARD
5G	PEPPER

## BUILDING THE BURGER

350G	DIJONNAISE, PREPARED
400G	ONIONS, RING SLICED, CAMELIZED
400G	SMOKED CHEESE FONDUE, PREPARED
10PC	PRETZEL BUN, TOASTED
1.50KG	BEEF, MINCED
10G	SALT AND PEPPER

## METHOD

### SMOKED CHEESE FONDUE

- LIGHTLY SAUTÉ MUSHROOMS, GARLIC, AND SHALLOTS IN OLIVE OIL, ADD IN THE HEAVY WHIPPING CREAM AND COOK UNTIL CREAM THICKENS SLIGHTLY.
- FINISH THE FONDUE BY ADDING IN THE SMOKED CHEESES. SEASON TO TASTE AND HOLD HOT FOR SERVICE.

### THE DIJONNAISE

- COMBINE BEST FOOD REAL MAYONNAISE WITH DIJON MUSTARD. HOLD REFRIGERATED FOR SERVICE.

## BURGER

- TO ASSEMBLE, SPREAD DIJONNAISE ON EACH SIDE OF THE BUN. ADD GRILLED BEEF PATTY THEN TOP WITH SMOKED CHEESE FONDUE AND CAMELIZED ONIONS.

# BIG MAC 'N' CHEESE BURGER



THIS RECIPE HAS TWO POPULAR DISHES COMBINED INTO ONE. CREAMY MACARONI AND CHEESE ON TOP OF A BEEF BURGER. GRILLED ONIONS AND A CRAZY GOOD TANGY MAYO SAUCE ROUNDS IT OFF NICELY. A GREAT SPECIAL FOR ANY WEEKEND MENU.

SERVES 10

## INGREDIENTS

### SMOKY TOMATO MAYO

500G BEST FOODS REAL  
100G KNORR ITALIAN TOMATO BASE  
100G KNORR BARBECUE SAUCE

### PREPARE THE BURGER

10PC BEEF BURGER PATTIES  
10PC BURGER BUNS  
500G MACARONI AND CHEESE, PREPARED  
250G ONION, SLICED, GRILLED  
20PC BEEF BACON, COOKED  
700G SMOKY TOMATO MAYO, PREPARED

## METHOD

### SMOKY TOMATO MAYO

• COMBINE BEST FOODS REAL MAYONNAISE, KNORR BBQ SAUCE , KNORR ITALIAN TOMATO SAUCE AND WHISK UNTIL SMOOTH. RESERVE REFRIGERATED.

### BURGER

• TO ASSEMBLE, SPREAD SMOKY MAYO ON EACH SIDE OF THE BUN, THEN ADD GRILLED BEEF PATTY.  
• NOW PUT MACARONI AND CHEESE, TWO SLICE OF BACONS, AND ONION.  
• SERVE TO VERY HUNGRY CUSTOMER.



# THE BIG HAWAIIAN BURGER



THIS BURGER CONSISTS OF A GROUND BEEF AND LAMB PATTY BLEND TOPPED WITH PEPPER CHEESE, BACON AND PINEAPPLE. A SWEET AND SPICY HAWAIIAN SAUCE MADE WITH BEST FOODS REAL MAYONNAISE BRINGS IT ALL TOGETHER.

SERVES 10

## INGREDIENTS

### THE HAWAIIAN SAUCE

- 500G HONEY
- 500TSP PINEAPPLE JUICE
- 250G TERIYAKI SAUCE, PREPARED
- 125G VINEGAR, CIDER
- 125G SRIRACHA SAUCE, BOTTLE
- 75G SESAME, OIL
- 900G BEST FOODS REAL

### THE BURGER

- 900G BEEF, MINCED
- 900G LAMB, MINCE
- 10PC CHEDDAR CHEESE, SLICED
- 500G CANNED BEEF, SLICED
- 10PC PINEAPPLE SLICES, GRILLED
- 10PC BURGER BUN, TOASTED
- 400G HAWAIIAN SAUCE, PREPARED

## METHOD

### THE HAWAIIAN SAUCE

COMBINE HONEY, PINEAPPLE JUICE, TERIYAKI SAUCE, VINEGAR, SRIRACHA SAUCE & SESAME OIL. REDUCE MIXTURE SLOWLY BY HALVE. REFRIGERATE & MIX WITH MAYO ONCE COLD.

### BURGER

- COMBINE GROUND BEEF AND LAMB AND FORM INTO 10 PATTIES OF 180G EACH.
- COOK PATTIES TO DESIRED DONENESS AND TOP WITH CHEESE.
- SLICED THE PRESSED CANNED BEEF BACON PRODUCT INTO 50G PIECES. GRILL THEM AND SEASON.
- SAME FOR THE PINEAPPLE SLICES.
- BUILD BURGERS BY FIRST SPREADING HAWAIIAN SAUCE ON THE TOASTED BUNS THEN THE MEAT PATTY WITH ITS MELTED CHEESE. TOP OFF WITH GRILLED CANNED MEAT, PINEAPPLE AND MORE SAUCE.

# STEAKHOUSE BURGER

OUR TAKE ON A MUST-HAVE PREMIUM BURGER FOR YOUR MENU. A GROUND SIRLOIN PATTY TOPPED WITH ROASTED GARLIC MAYONNAISE, CAMELISED ONIONS, CHEESE AND BACON - ALL PACKED IN A PRETZEL BUN. TOTALLY AWESOME LOOK, TASTE, AND FLAVOUR.

SERVES 10

## INGREDIENTS

### ROASTED GARLIC MAYONNAISE

600G BEST FOODS REAL  
60G GARLIC, ROASTED, MASHED

### BUILD THE BURGER

10PC GROUND BEEF PATTIES  
10PC MUENSTER CHEESE, SLICED  
60G ONIONS, CAMELIZED  
20PC BEEF BACON, COOKED  
10PC PRETZEL BUN, TOASTED  
600G ROASTED GARLIC MAYO, PREPARED

## METHOD

### ROASTED GARLIC MAYONNAISE

- COMBINE BEST FOOD REAL MAYONNAISE WITH ROASTED GARLIC.

### BURGER

- COOK PATTY TO DESIRED DONENESS AND MELT CHEESE ON TOP.
- SPREAD ROASTED GARLIC MAYONNAISE ON BUNS.
- BUILD THE BURGER WITH THE ONIONS AND BACON. CHEESE AND BACON - ALL PACKED IN A PRETZEL BUN. TOTALLY AWESOME LOOK, TASTE AND FLAVOUR; VIEW THE FULL RECIPE BELOW.



PG10

# SMOKED CHICKEN POT PIE BURGER



THE ULTIMATE COMFORT FOOD GETS THE BURGER TREATMENT: GROUND CHICKEN SLIDERS TOPPED WITH POT PIE FILLING FEATURING CARROTS, SQUASH, PARSNIPS AND PEAS. WE USED A BISCUIT BURGER BUN WHICH TASTES JUST AS GREAT AS IT SOUNDS UNIQUE.

SERVES 10

## INGREDIENTS

### POT PIE FILLING

700G	BEST FOODS REAL	150G	SHALLOT, SMALL DICE
40G	OLIVE OIL	100G	BUTTERNUT, SMALL DICE
200G	PARSNIP, MEDIUM, SMALL DICE	5G	SMOKED PAPRIKA
150G	PEAS, FROZEN	1KG	SMOKED CHICKEN, PULLED
200G	CARROT, MEDIUM, SMALL DICE		

### PREPARING THE CHICKEN PATTIES

1.50KG	CHICKEN MINCE
50G	DIJON MUSTARD
20G	THYME, FRESH, CHOPPED
5G	GARLIC POWDER
10G	KNORR CHICKEN STOCK POWDER

### BUILDING THE BURGER

10PC	BURGER BUNS
10PC	SEASONED CHICKEN PATTIES, PREPARED
1KG	POT PIE FILLING, PREPARED

## METHOD

### POT PIE FILLING

- SAUTÉ PARSNIPS, PEAS, CARROTS, SHALLOTS, AND BUTTERNUT UNTIL SOFTENED AND SET ASIDE TO COOL DOWN.
- NEXT FOLD IN BEST FOOD REAL MAYONNAISE, SMOKED CHICKEN AND PAPRIKA.

### PREPARING THE CHICKEN PATTIES

- COMBINE THE MINCED CHICKEN WITH MUSTARD, THYME AND GARLIC. SEASON WITH KNORR CHICKEN STOCK POWDER.
- SHAPE INTO 150G CHICKEN PATTIES & GRILL UNTIL COOKED ABOUT 4 MIN EACH SIDE.

## BURGER

- THIS BURGER HAS A REALLY EASY BUILD. SIMPLY CUT OPEN BISCUIT BUNGS & PLACE THE CHICKEN PATTIES INSIDE, TOPPED WITH THE POT PIE MIX.
- CLOSE UP THE BURGER AND SERVE.



# ZESTY BLACK BEAN BURGER



NO BURGER MENU IS COMPLETE WITHOUT A FANTASTIC VEGETARIAN OFFERING. HERE'S A ZESTY BLACK BEAN BURGER THAT WILL DO YOUR MENU GOOD! SERVE WITH FRESH LEMON-HERB MAYO MADE FROM BEST FOODS REAL MAYONNAISE.

SERVES 10

## INGREDIENTS

### LEMON-HERB MAYONNAISE

- 400G BEST FOODS REAL
- 10G LEMON ZEST
- 15G KNORR LIME SEASONING POWDER
- 5G PARSLEY CHOPPED
- 5G FRESH CORIANDER, CHOPPED

### PREPARE AND BUILDING THE BURGER

- 5G BLACK PEPPER, GROUND
- 300G BREADCRUMBS, PLAIN
- 3PC EGGS
- 15G GARLIC, FINELY CHOPPED
- 1.50KG BLACK BEANS, DRAINED, PARTIALLY MASHED
- 100G BELL PEPPER, RED, CHOPPED
- 100G ONION, CHOPPED
- 5G CUMIN SEEDS, TOASTED, PREPARED
- 125G OLIVE OIL
- 10PC HAMBURGER BUNS, TOASTED

## METHOD

### LEMON-HERB MAYONNAISE

- MIX TOGETHER BEST FOOD REAL MAYONNAISE, LEMON ZEST, HERBS AND KNORR LIME SEASONING.

### BURGER

- COMBINE BLACK PEPPER, BREADCRUMBS, EGGS, SALT, GARLIC, BLACK BEANS, BELL PEPPER, ONION, TOASTED CUMIN SEEDS.
- SHAPE PATTIES AT ABOUT 170G FOR EACH
- COAT SAUTÉ PAN LIGHTLY WITH OLIVE OIL AND HEAT OVER MEDIUM HEAT. FRY PATTIES LIGHTLY BROWNED ON BOTH SIDES AND HEATED THROUGH.
- SPREAD CUT SIDES OF BUN EVENLY WITH LEMON-HERB MAYONNAISE AND BUILD BURGERS.

# CLASSIC PATTY MELT

THE PATTY MELT IS A CLASSIC AMERICAN DINER SANDWICH. KIDS WILL LOVE THIS CHEESY AND CRUNCHY CLASSIC. FEEL FREE TO PLAY AROUND WITH DIFFERENT FILLINGS.

SERVES 10

## INGREDIENTS

### BUILDING THE BURGER

- 400G BEST FOODS REAL
- 50G BLACK PEPPER, GROUND
- 1.50KG GROUND BEEF PATTIES
- 500G SWEET CORN, GRILLED
- 250G GOAT CHEESE GRILLED
- 150G SPINACH, BABY
- 20PC RYE BREAD, SLICE
- 100G KNORR BARBECUE SAUCE

## METHOD

- MIX TOGETHER PEPPER, KNORR BBQ SAUCE AND BET FOOD REAL MAYONNAISE
- GRILL 150G BEEF PATTIES TO DESIRED DONENESS.
- TOAST OF THE BREAD ON A GRILLED PAN OR USE A GRILL TOASTER AFTER BUILDING THE SANDWICH.
- BUILD THE SANDWICH BY SPREADING BBQ PEPPER MAYO ON BOTH INSIDES OF EACH SANDWICH.
- SPRINKLE SOME GRILLED CORN AND LAYER WITH SPINACH.
- PLACE THE COOKED PATTIES IN THE MIDDLE AND SPREAD SOME GOATS CHEESE ON TOP.
- CLOSE & CUT THE SANDWICHES BEFORE SERVING.

# TURKEY, BACON & APPLE SANDWICH



A CLASSIC LOOKING SANDWICH WITH A TWIST - SWEET APPLE, SAVOURY CHEDDAR, AND LAYERS OF BACON COME TOGETHER FOR A DELIGHTFULLY UNIQUE FLAVOUR.

SERVES 10

## INGREDIENTS

### APPLE MAYONNAISE

- 10PC CHEDDAR CHEESE, SLICED
- 200G APPLESAUCE, BOTTLE
- 10G BLACK PEPPER
- 3G GINGER, POWDER
- 400G BEST FOODS REAL

### PREPARE THE SANDWICH

- 20PC BREAD, COUNTRY, BUTTERED
- 5PC APPLES, GRANNY SMITH, SLICED THIN EACH
- 1.50KG TURKEY BREAST, ROASTED, SLICED
- 20PC BEEF BACON, STRIPS
- 20PC CHEDDAR CHEESE, SLICED
- 5PC TOMATOES, SLICED
- 600G APPLE MAYONNAISE, PREPARED

## METHOD

### APPLE MAYONNAISE

- BLEND BEST FOOD REAL MAYONNAISE WITH APPLESAUCE, PEPPER AND GINGER POWDER, PLACE IN THE CHILLER.

### SANDWICH

- LIGHTLY TOAST THE BREAD BEFORE BUILDING THE SANDWICH. START WITH LOTS OF APPLE MAYO AND THE LAYER WITH CHEESE, TOMATO, APPLE SLICES, TURKEY AND THE BEEF BACON.
- ADD MORE DRESSING BEFORE CLOSING AND SLICING THE SANDWICH.

# CHAMPION CHICKEN SALAD ◇◇ CROISSANT ◇◇



A BUTTERY CROISSANT TOPPED WITH CHICKEN SALAD. BEST FOODS REAL MAYONNAISE BRINGS TOGETHER THE FLAVOUR OF GRILLED CHICKEN, GRAPES, CELERY AND APPLES BEAUTIFULLY. A DELICIOUS RECIPE TO HAVE ON YOUR MENU, TRY IT OUT TODAY!

SERVES 10

## INGREDIENTS

### CHICKEN SALAD

1.20KG	CHICKEN BREAST
15G	KNORR CHICKEN STOCK POWDER
200G	APPLES, RED DELICIOUS, UNPEELED, FINELY DICED
150G	GRAPES, MIXED, HALVED
300G	BEST FOODS REAL
50G	CELERY, DICED
30ML	LEMON JUICE
5G	PAPRIKA
10G	GROUND WHITE PEPPER
100G	SMALL WHITE ONION, MINCED

### THE SANDWICH

10PC	CROISSANTS
2KG	CHICKEN SALAD, PREPARED
20PC	LETTUCE
20PC	TOMATO SLICE

## METHOD

### CHICKEN SALAD

- MARINATE CHICKEN BREAST WITH A LITTLE OIL & KNORR CHICKEN STOCK POWDER. GRILL OR BAKE IN THE OVEN UNTIL FULLY COOKED. COOL DOWN & SHRED INTO PIECES
- COMBINE ALL OTHER INGREDIENTS AND CHILL.

### SANDWICH

- SCOOP CHICKEN SALAD ON CROISSANT AND TOP WITH LETTUCE AND TOMATO. SERVE IMMEDIATELY.

# NEW ORLEANS SHRIMP PO' BOY

A PO' BOY IS A TRADITIONAL SANDWICH FROM LOUISIANA. IT ALMOST ALWAYS CONSISTS OF MEAT, WHICH IS USUALLY SLOPPY ROAST BEEF OR FRIED SEAFOOD THAT INCLUDES SHRIMP, CRAWFISH, OYSTERS OR CRAB. THE MEAT IS SERVED ON BAGUETTE-LIKE NEW ORLEANS FRENCH BREAD, KNOWN FOR ITS CRISP CRUST AND FLUFFY CENTRE.

## SERVES 10 INGREDIENTS

### INSTRUCTIONS FOR THE SANDWICH

- 10PC FRENCH ROLL, SOFT, SPLIT
- 500G BEST FOODS REAL
- 1KG SHRIMP, BREADED, FRIED, TAIL OFF
- 5PC TOMATO, SLICES
- 100G PICKLES, DILL, SLICED
- 250G LETTUCE, SHREDDED

## METHOD

- PREPARE THE BREAD, VEGETABLES & THEN DEEP FRY THE SHRIMPS.
- BUILD SANDWICH AND SERVE IMMEDIATELY.

# GREEK CHICKEN SANDWICH



GREEK MAYONNAISE BRINGS MEDITERRANEAN FLAVOURS TO LIFE WITHIN THIS CUCUMBER, MINT AND CHICKEN COMBO. ALL THE FLAVOURS ARE LIGHT AND FRESH, PERFECT FOR A HEALTH-MINDED DISH. A LOW CALORIE RECIPE, AND EVEN BETTER IF SERVED ON BROWN BREAD.

SERVES 10

## INGREDIENTS

### GREEK MAYONNAISE

400G BEST FOODS REAL MAYONNAISE  
5G KNORR LIME SEASONING POWDER  
125G CREAM  
20G MINT LEAVES, CHOPPED  
50G OLIVES, BLACK, SLICED  
500G CUCUMBER, THINLY SLICED

### SANDWICH

1.5KG CHICKEN BREAST, COOKED  
30G KNORR CHICKEN STOCK POWDER  
120G TOMATO, SLICED  
10PC BAGUETTE BREAD  
30G RAFHAN CORN OIL

## METHOD

### GREEK MAYONNAISE

- THOROUGHLY COMBINE IN A BLENDER BEST FOODS REAL MAYONNAISE, CREAM, OLIVES KNORR LIME SEASONING AND MINT. BLEND UNTIL SMOOTH.
- KEEP REFRIGERATED UNTIL SERVICE.

### SANDWICH

- MARINATE CHICKEN BREAST WITH KNORR CHICKEN STOCK POWDER AND RAFHAN CORN OIL FOR MINIMUM 30MIN.
- GRILL CHICKEN AND SET ASIDE TO COOL, BEFORE SLICING.
- SPREAD THE CUT SIDE OF BREAD WITH LOTS GREEK MAYONNAISE.
- LAYER BOTTOM ROLL WITH LETTUCE, TOMATO, CHICKEN AND CUCUMBER.
- ADD MORE DRESSING AT THIS STAGE BEFORE CLOSING AND SLICING.

# STRAWBERRY ICED TEA



A UNIQUE AND REFRESHING TWIST  
TO YOUR ICED TEA TO BOOST  
THE REST OF THE DAY!

SERVES 15

## INGREDIENTS

3L	LIPTON FRESH BREWED ICE TEA
700ML	STRAWBERRY SYRUP
100ML	LEMON JUICE
200ML	HONEY
15CUPS	ICE CUBES
15PCS	FRESH STRAWBERRIES, SLICED

## METHOD

### TO BREW THE TEA

MANUAL PREPARATION METHOD (1 ICE TEA POUCH = 3 LITRES)

- PLACE 1 LIPTON ICED TEA POUCH IN A CLEAN, SANITIZED CONTAINER.
- POUR 1.5 LITRES OF BOILING WATER OVER TEA POUCH AND BREW FOR 3 TO 5 MINUTES.
- CAREFULLY REMOVE TEA POUCH AND ADD 1.5 LITRES OF FRESH COLD/LUKEWARM WATER.

### ICE TEA

- COMBINE ALL THE INGREDIENTS INTO A SHAKER AND SHAKE, POUR INTO A GLASS OVER ICE.

### GARNISH

- GARNISH GLASS WITH STRAWBERRY SLICE

# LEMON ICED TEA



A GREAT AND REFRESHING WAY TO  
ENJOY TEA WITH NICE TOUCHES OF  
MINT AND LEMON

SERVES 15

## INGREDIENTS

3L	LIPTON FRESH BREWED ICE TEA
400ML	LEMON SYRUP
10G	KNORR LIME SEASONING POWDER
200ML	MENTAH CUBANO SYRUP
1.5CUPS	ICE CUBES
5PCS	LEMON, SLICED
15PC	MINT, LEAVES

## METHOD

### TO BREW THE TEA

MANUAL PREPARATION METHOD (1 ICE TEA POUCH = 3 LITRES)

- PLACE 1 LIPTON ICED TEA POUCH IN A CLEAN, SANITIZED CONTAINER.
- POUR 1.5 LITRES OF BOILING WATER OVER TEA POUCH AND BREW FOR 3 TO 5 MINUTES.
- CAREFULLY REMOVE TEA POUCH AND ADD 1.5 LITRES OF FRESH COLD/LUKEWARM WATER.

### ICE TEA

- COMBINE ALL THE INGREDIENTS INTO A SHAKER AND SHAKE, POUR INTO A GLASS OVER ICE.

### GARNISH

- GARNISH GLASS WITH LEMON AND MINT.



# PEACH ICED TEA



INCREDIBLY SIMPLE ICE TEA INFUSED  
WITH REAL PEACHES, THE PERFECT  
SUMMER DRINK.

SERVES 15

## INGREDIENTS

3L	LIPTON FRESH BREWED ICE TEA
700ML	PEACH SYRUP
10G	KNORR LIME SEASONING POWDER
200ML	SUGAR SYRUP
15CUPS	ICE CUBES
15PCS	PEACH, SLICED

## METHOD

### TO BREW THE TEA

MANUAL PREPARATION METHOD (1 ICE TEA POUCH = 3 LITRES)

- PLACE 1 LIPTON ICED TEA POUCH IN A CLEAN, SANITIZED CONTAINER.
- POUR 1.5 LITRES OF BOILING WATER OVER TEA POUCH AND BREW FOR 3 TO 5 MINUTES.
- CAREFULLY REMOVE TEA POUCH AND ADD 1.5 LITRES OF FRESH COLD/LUKEWARM WATER.

### ICE TEA

- COMBINE ALL THE INGREDIENTS INTO A SHAKER AND SHAKE, POUR INTO A GLASS OVER ICE.

### GARNISH

- GARNISH GLASS PEACH SLICE



PG30

# RASPBERRY ICED TEA



IF YOU ARE LOOKING FOR  
DELICIOUS AND REFRESHING DRINK,  
TRY RASPBERRY ICE TEA

SERVES 15

## INGREDIENTS

3L	LIPTON FRESH BREWED ICE TEA
600ML	RASPBERRY SYRUP
100ML	SUPER BERRIES SYRUP
100ML	SUGAR SYRUP
15CUPS	ICE CUBES
30PCS	RASPBERRY

## METHOD

### TO BREW THE TEA

MANUAL PREPARATION METHOD (1 ICE TEA POUCH = 3 LITRES)

- PLACE 1 LIPTON ICED TEA POUCH IN A CLEAN, SANITIZED CONTAINER.
- POUR 1.5 LITRES OF BOILING WATER OVER TEA POUCH AND BREW FOR 3 TO 5 MINUTES.
- CAREFULLY REMOVE TEA POUCH AND ADD 1.5 LITRES OF FRESH COLD/LUKEWARM WATER.

### ICE TEA

- COMBINE ALL THE INGREDIENTS INTO A SHAKER AND SHAKE, POUR INTO A GLASS OVER ICE.

### GARNISH

- GARNISH GLASS WITH FRESH RASPBERRY IN A STICK