

KITCHEN '72®

CREATED BY

CREED

THE FOODSERVICE COMPANY

RECIPE COLLECTION

84 GLOBALLY INSPIRED DISHES FOR MODERN KITCHENS





DEVELOPED BY CHEFS, FOR CHEFS



CONTENTS

From street food favourites to comfort food classics, explore a world of flavour through recipes inspired by global cuisines.

MEXICAN	10
AMERICAN	32
CARIBBEAN	54
BRITISH	76
MEDITERRANEAN	102
ITALIAN	124
INDIAN	146
ASIAN	176



ACKNOWLEDGEMENT

The Kitchen ‘72 Recipe Collection is the result of genuine passion, creativity, and hard work right across Creed Foodservice. From the skill and imagination of our development chefs, to the insight and storytelling from our marketing team, every page has been shaped by a shared commitment to delivering something truly valuable for our customers.

A special recognition goes to our chefs and innovation team, whose vision and dedication turned an idea into reality, bringing this collection to life in such a vibrant, visual, and inspiring way.

This book is more than just a series of recipes; it’s a practical, inspiring tool designed to spark ideas and showcase the versatility, quality, and consistency of our Kitchen ‘72 range. It represents the best of what we do at Creed: bringing people together to create solutions that makes life for our customers easier, more creative, and more rewarding.

We are incredibly proud of what we’ve achieved together, and excited to see how this collection will inspire and support you.



MILES ROBERTS
MANAGING DIRECTOR





INTRODUCTION

At Creed Foodservice, we understand that great food begins with quality ingredients and ends with inspired solutions. That's why we created Kitchen '72: a carefully curated range of innovative, time-saving products designed to help you deliver flavour, consistency, and creativity in every dish.

In today's fast-paced foodservice world, chefs need more than just good ingredients, they need partners who understand their challenges. Kitchen '72 is just that: a solution-led product range that supports busy kitchens in delivering global flavours without compromise.

This cookbook brings the Kitchen '72 ethos to life. Inside, you'll find recipes across eight vibrant cuisines, from the spice-laden warmth of Indian street food to the hearty comfort of classic British dishes, the zing of Mexican flavour to the freshness of Mediterranean fare. Each recipe has been designed to show how Kitchen '72 products can help you create impressive, authentic, and efficient dishes that your customers will love.

Whether you're looking for inspiration, menu ideas, or practical ways to streamline prep and maximise consistency, this cookbook is your go-to guide. We've worked closely with our chefs and suppliers to ensure each recipe not only celebrates flavour but also demonstrates the value of Kitchen '72 as part of your kitchen toolkit.

Welcome to a world of bold tastes,
smart solutions, and culinary creativity.

LET'S GET COOKING.

KITCHEN '72®

CREATED BY CREED
THE FOODSERVICE COMPANY

HOW TO USE THIS GUIDE

THIS COOKBOOK HAS BEEN DESIGNED WITH BUSY KITCHENS IN MIND – CLEAR, PRACTICAL, AND FULL OF IDEAS THAT WORK IN REAL-WORLD FOODSERVICE ENVIRONMENTS.



TRUFFLE MAC & CHEESE

WITH BBQ BRAISED PORK BELLY

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 3–4 HOURS

INGREDIENTS

FOR THE BBQ BRAISED PORK BELLY

20 Kitchen '72 BBQ Marinated Pork Belly Strips
400g Kitchen '72 Sticky BBQ Sauce
10g Thyme, divided
1 Onion, peeled
40g Chicken Stock
1L Water

FOR THE MAC & CHEESE

100g Plain Flour
100g Butter
2L Milk
50g English Mustard
2 Bay Leaves
1.5kg Knorr Macaroni
500g Grated Cheddar Cheese
20ml Truffle Oil
20g Chives (for garnish)
150g Crispy Onions (for garnish)

TRUFFLE OIL

BRINGS ELEVATED UMAMI TO COMFORT FOOD – INDULGENCE WITH AN UPSCALE TWIST.

SAFFRON CODE: K72AMERICAN05

METHOD

1. Preheat the oven to 120°C. Place the pork belly strips in a large roasting tray. Add the onion, half the thyme, and the chicken stock. Cover with BBQ sauce, add water, cover the tray, and cook for 3-4 hours.

2. Once the pork belly is cooked, remove it from the oven, cover it again with BBQ sauce, and return it to the oven uncovered. Baste the pork belly with the reduced sauce until a sticky glaze forms.

3. For the mac & cheese, infuse the milk with the bay leaves and the remaining thyme by gently heating. Once the milk is infused, discard the bay leaves and thyme.

4. In a heavy-bottomed saucepan, melt the butter. Add the flour and cook for 2-3 minutes, stirring constantly. Gradually incorporate the infused milk to form a smooth sauce. Add the English mustard and truffle oil. Fold in 400g of the grated cheddar cheese and check the seasoning.

5. Boil the macaroni according to the manufacturer's instructions, adding a touch of oil and salt to the water.

6. Once the pasta is cooked, fold the macaroni through the cheese sauce. Transfer it to a baking dish and top with the remaining grated cheddar cheese. Bake in the oven until golden brown.

7. Serve with the glazed pork belly pieces on top, and garnish with chives, truffle oil, and crispy onions.

HERE'S HOW TO MAKE THE MOST OF IT.

SERVES 10

All recipes are designed for consistent 10-portion batch cooking. Ideal for foodservice efficiency and easy scaling.

PREP & COOK TIME

Quick glance timings help you plan kitchen flow and prep schedules with ease.

INGREDIENTS LIST

Clear, consistent lists with Kitchen '72 products clearly highlighted, so you know exactly what's needed.

METHOD

Straightforward step-by-step instructions, created with real-world kitchens in mind.

DID YOU KNOW?

Keep an eye out for bite-sized insights highlighting food trends, ingredient benefits, and global flavours – designed to inform, inspire, and add value beyond the plate.

VEGETARIAN & VEGAN

These symbols highlight dishes that are suitable for vegetarian or vegan diets. Great for broadening your menu appeal.

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TIPS

Look out for handy tips from our chefs throughout the book - perfect for clever prep hacks, presentation ideas, and flavour boosts.

TIP!

Want to make it a little spicier? Add sliced fresh red chillies to turn up the heat!



MEXICAN

BOLD, COLOURFUL, AND FULL OF ENERGY! MEXICAN FOOD BRINGS VIBRANT SPICES AND STREET FOOD FLAIR TO THE PLATE.

These recipes show how Kitchen ‘72 supports speed, flavour, and creativity in every serving.



FAJITA CHICKEN TACO BOWL

WITH RICE, AVOCADO & TOMATO SALSA

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 20 MINS

INGREDIENTS

10 Kitchen ‘72 Fajita Marinated Chicken Breast Fillets
400ml Kitchen ‘72 Peri Peri Sauce
10 Santa Maria Tortilla Wraps
400g Sweetcorn (or 5 Corn on the Cobs)
4 Avocados
600g Fresh Tomatoes, diced
300g Red Onions, thinly sliced
500g Long Grain Rice
60g Fresh Coriander, chopped

METHOD

1. Place the chicken breasts in a deep tray with a small amount of water. Cover with tin foil and bake until tender and the internal temperature reaches 75°C or above. Remove the foil and drain off any excess water.

2. Shred the cooked chicken using two forks and mix with chopped coriander and Kitchen ‘72 Peri Peri Sauce.

3. Cook the rice according to the manufacturer’s instructions. Drain and keep warm.

4. Using a ladle to create an indent in the centre, carefully fry each tortilla wrap one at a time in a deep fat fryer until golden and crisp.

5. If using corn on the cob, lightly grill and slice off the kernels for extra flavour.

6. Dice the tomatoes, slice the avocado and red onions, and assemble all ingredients into the crispy wrap bowls.

AVOCADOS

ARE RICH IN HEART-HEALTHY FATS AND HAVE BECOME A STAPLE IN GLOBAL FUSION BOWLS.

SAFFRON CODE: K72MEX01



FAJITA CHICKEN & CHORIZO EMPANADAS

WITH A GARLIC MAYO DIP

SERVES 10 | PREPARATION TIME: 30 MINS | COOKING TIME: 15 MINS

INGREDIENTS

FOR THE FILLING

10 Kitchen ‘72 Fajita Marinated Chicken Breast Fillets

100ml Kitchen ‘72 Peri Peri Sauce

200g Chorizo, diced

150g Red Onions, finely diced

40g Fresh Coriander, chopped

FOR THE PASTRY

500g Plain Flour

115g Butter, melted

4 Egg Yolks

120ml Ice-Cold Water

1 tsp Salt

2 Eggs (for egg wash)

FOR THE DIP

400ml Kitchen ‘72 Garlic Mayo Sauce

METHOD

1. Place the chicken breasts in a deep tray with a small amount of water. Cover with tin foil and bake until tender and the internal temperature reaches 75°C or above. Remove the foil and drain off any excess water.

2. Dice the red onions and sauté in a pan with the chorizo until softened.

3. Shred the cooked chicken using two forks, then mix with the cooked chorizo and onion, chopped coriander, and Kitchen ‘72 Peri Peri Sauce. Set aside to cool.

4. For the pastry, mix the flour and salt in a large bowl. Add the melted butter, egg yolks, and ice-cold water.

5. Knead the dough until a smooth ball is formed. Cover and chill for 30 minutes.

6. Divide the dough into small balls and roll out with a rolling pin into rounds. Alternatively, roll out half the dough and cut into circles using a pastry cutter.

7. Spoon a portion of filling into the centre of each pastry round, leaving space around the edges. Brush the edge with water, fold over, and seal. Crimp the edges by hand or press with a fork.

8. Brush the empanadas with egg wash and bake at 180°C for 10 minutes, or until golden brown.

9. Serve warm with Kitchen ‘72 Garlic Mayo Sauce for dipping.

SAFFRON CODE: K72MEX02



LOADED HOUSE NACHOS

WITH PERI PERI CHICKEN

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 5 MINS

INGREDIENTS

1kg Kitchen '72 Peri Peri Marinated Chicken Fillet Strips

1kg Santa Maria Tortilla Chips or Tortilla Wraps

600g Grated Cheddar Cheese

4 Avocados

50g Fresh Coriander, chopped

1 Red Chilli

1 Lime, juiced

200ml Soured Cream

METHOD

1. If using tortilla wraps, cut into wedges and deep fry a small amount at a time until golden and crispy. Leave to drain on kitchen paper.

2. Chargrill the chicken strips for 3–4 minutes on each side until fully cooked, then chop into bite-sized pieces.

3. To make the guacamole, mash the avocados and mix with very finely diced red chilli, lime juice, and half of the chopped coriander. Season to taste.

4. Line your serving dish with a layer of tortilla chips and generously top with grated cheddar. Melt in the oven for 2–3 minutes until the cheese is gooey.

5. Top with the chopped chicken, fresh guacamole, soured cream, coriander leaves, and sliced red chilli.

TORTILLA CHIPS

ARE THE ULTIMATE SHARING CANVAS – BOLD TOPPINGS ARE BANG ON TREND.

SAFFRON CODE: K72MEX03



TIP!
Need a vegetarian option? Simply leave out the chicken!

PERI CHICKEN & THREE-BEAN QUESADILLA

WITH GUACAMOLE & SOUR CREAM

SERVES 10 | PREPARATION TIME: 20 MINS | COOKING TIME: 10 MINS

INGREDIENTS

1kg Kitchen '72 Peri Peri Marinated Chicken Fillet Strips
100ml Kitchen '72 Peri Peri Sauce
100ml Kitchen '72 Sticky BBQ Sauce
20 Santa Maria Tortilla Wraps
200g Red Onions, diced
1.6kg Mexican Mixed Beans
400g Grated Cheddar Cheese
4 Avocados
50g Fresh Coriander
1 Red Chilli
1 Lime
200ml Soured Cream

METHOD

1. Place the chicken strips in a deep tray with a small amount of water. Cover with tin foil and bake until tender and the internal temperature reaches 75°C or above. Remove foil and drain any excess water.

2. Shred the chicken using two forks.

3. In a frying pan, sauté the diced red onions. Add the shredded chicken and half the chopped coriander. Stir in the Mexican mixed beans, then add the Kitchen '72 Peri Peri and Sticky BBQ sauces. Mix thoroughly and heat through.

4. To make the guacamole, mash the avocados and combine with finely diced red chilli, lime juice, and the remaining chopped coriander. Season to taste.

5. Lay out the tortilla wraps and spoon the filling onto one side. Top with grated cheddar and fold the wraps over. Press gently to distribute the filling evenly to the edges.

6. Place on a tray and bake in the oven for 5–6 minutes, or until the quesadillas are golden and the cheese is melted.

7. Serve with fresh guacamole and a dollop of soured cream.

BEANS

ARE A GREAT SOURCE OF PLANT-BASED PROTEIN AND A STAPLE IN FLEXITARIAN MENUS.

SAFFRON CODE: K72MEX04



PERI CHICKEN ENCHILADAS

WITH CHARGRILLED PEPPERS & JALAPEÑOS

SERVES 10 | PREPARATION TIME: 20 MINS | COOKING TIME: 20 MINS

INGREDIENTS

2kg Kitchen ‘72 Peri Peri Marinated Chicken Fillet Strips
200ml Kitchen ‘72 Peri Peri Sauce
30 Santa Maria Tortilla Wraps
1kg Silbury Pomodoro Sauce
2 White Onions, diced
500g Chargrilled Peppers, roughly sliced
100g Jalapeños, sliced
50g Fresh Coriander, chopped
2 Red Chillies, finely chopped
20g Smoked Paprika
800g Grated Cheddar Cheese

METHOD

1. In a large pan, sauté the diced onions, chopped chillies, and chicken strips until cooked through.

2. Add the sliced chargrilled peppers, jalapeños, chopped coriander, Kitchen ‘72 Peri Peri Sauce, smoked paprika, and a quarter of the tomato sauce. Mix well and cook for a few minutes until heated through.

3. Fill each tortilla about three-quarters full with the chicken mixture, leaving the ends clear. Roll tightly and place seam-side down into a baking dish.

4. Pour the remaining tomato sauce evenly over the rolled tortillas, then generously top with grated cheddar.

5. Bake in a preheated oven at 180°C for 8–10 minutes, or until the cheese is melted and golden, and the tortilla edges are beginning to crisp.

SAFFRON CODE: K72MEX05



FAJITA CHICKEN BURRITO

WITH A CHIPOTLE SAUCE

SERVES 10 | PREPARATION TIME: 20 MINS | COOKING TIME: 20 MINS

INGREDIENTS

1kg Kitchen '72 Fajita Marinated Chicken Fillet Strips
10 Santa Maria Tortilla Wraps
500g Long Grain Rice
100g Silbury Pomodoro Sauce
2 Red Peppers, diced
100g Jalapeños, sliced
250ml Santa Maria Chipotle Sauce
500g Grated Cheddar Cheese
2 Limes, juiced
650ml Chicken Stock
Salt & Pepper, to taste

METHOD

1. Cook the chicken in a preheated oven at 180°C until the internal temperature reaches 75°C or above.

2. In a saucepan, cook the rice in chicken stock with the Rich & Rustic sauce and season with salt and pepper. Once cooked, stir through the lime juice and mix well.

3. Dice the red peppers into small pieces and set aside.

4. To assemble the burrito, start with a generous spoonful of rice, followed by the cooked chicken. Top with jalapeños, diced peppers, grated cheddar cheese, and a drizzle of chipotle sauce.

5. Fold the sides of the tortilla inward, then roll tightly into a burrito shape.

6. Wrap each burrito in tin foil and bake in the oven at 180°C for 3 minutes to heat through and melt the cheese.

SAFFRON CODE: K72MEX06



MEXICAN-STYLE LASAGNE

WITH PULLED FAJITA CHICKEN

SERVES 10 | PREPARATION TIME: 20 MINS | COOKING TIME: 20 MINS

INGREDIENTS

900g Kitchen ‘72 Fajita Marinated Diced Chicken Thigh
600ml Silbury Tomato & Mascarpone Sauce
1 White Onion, diced
2 Red Peppers, diced
2 Green Peppers, diced
40g Garlic Purée
Salt & Pepper, to taste

FOR THE BÉCHAMEL SAUCE

100g Plain Flour
100g Butter
1L Milk
300g Mature Cheddar Cheese, grated
5g Ground Cumin
5g Ground Coriander
5g Smoked Paprika
5g Cayenne Pepper
Salt & Pepper, to taste

TO ASSEMBLE

12 Lasagne Sheets
Extra Grated Cheddar Cheese for topping (optional)

METHOD

1. Brown the diced chicken thigh in a hot pan, then reduce the heat and cook through fully. Remove from the pan and set aside.

2. In the same pan, sweat the diced onion and garlic purée on a low heat until soft and translucent.

3. Return the chicken to the pan, add the red and green peppers, and pour in the tomato and mascarpone sauce.

4. Simmer for around 10 minutes, then season with salt and pepper to taste.

5. To make the béchamel sauce, melt the butter in a pan, add the flour, and cook gently for 2–3 minutes to remove the raw flour taste.

6. Gradually whisk in the milk until smooth, then add the cheddar cheese.

7. Season the béchamel with cumin, coriander, smoked paprika, cayenne, salt, and pepper. Mix until the cheese is melted and the sauce is smooth.

8. In an ovenproof tray, layer a small amount of tomato-chicken mixture at the base. Add a layer of lasagne sheets, followed by béchamel, then another layer of tomato mixture and pasta.

9. Repeat the layering process, finishing with a generous layer of béchamel.

10. Sprinkle with extra cheddar cheese if desired, and bake at 180°C for approximately 25 minutes, or until piping hot throughout and the cheese is golden on top.

SAFFRON CODE: K72MEX07



MEXICAN STYLE PULLED CHICKEN CALZONE

WITH CONFIT PEPPERS & GARLIC MAYO DIP

SERVES 10 | PREPARATION TIME: 20 MINS | COOKING TIME: 5 MINS

INGREDIENTS

1kg Kitchen '72 Marinated Chicken Fillet Strips

10 Country Range Signature Doughballs (270g each)

10g Cajun Seasoning

700g Grated Mozzarella Cheese

700g Chargrilled Peppers

700g Pizza Sauce

100g Plain Flour (for dusting)

500ml Kitchen '72 Garlic Mayo Sauce

METHOD

1. Place the doughballs on a plastic tray and cover them tightly to ensure they are airtight. Refrigerate overnight. Remove from the fridge and prove for 4 hours at room temperature before using.

2. Pre-cook the chicken strips in the oven with a touch of oil and Cajun seasoning for 15 minutes at 180°C.

3. Once the dough is ready, stretch out into pizza bases, then use a ladle to spread the pizza sauce in the center of each dough base, leaving a large gap at the edges to seal the calzone.

4. Fill one half of the dough with the cooked chicken, roasted peppers, and mozzarella cheese.

5. Fold the dough over to form a half-moon shape. Using a touch of water, seal the edges. Starting from one side, crimp the edges to form a nice, crimped crust.

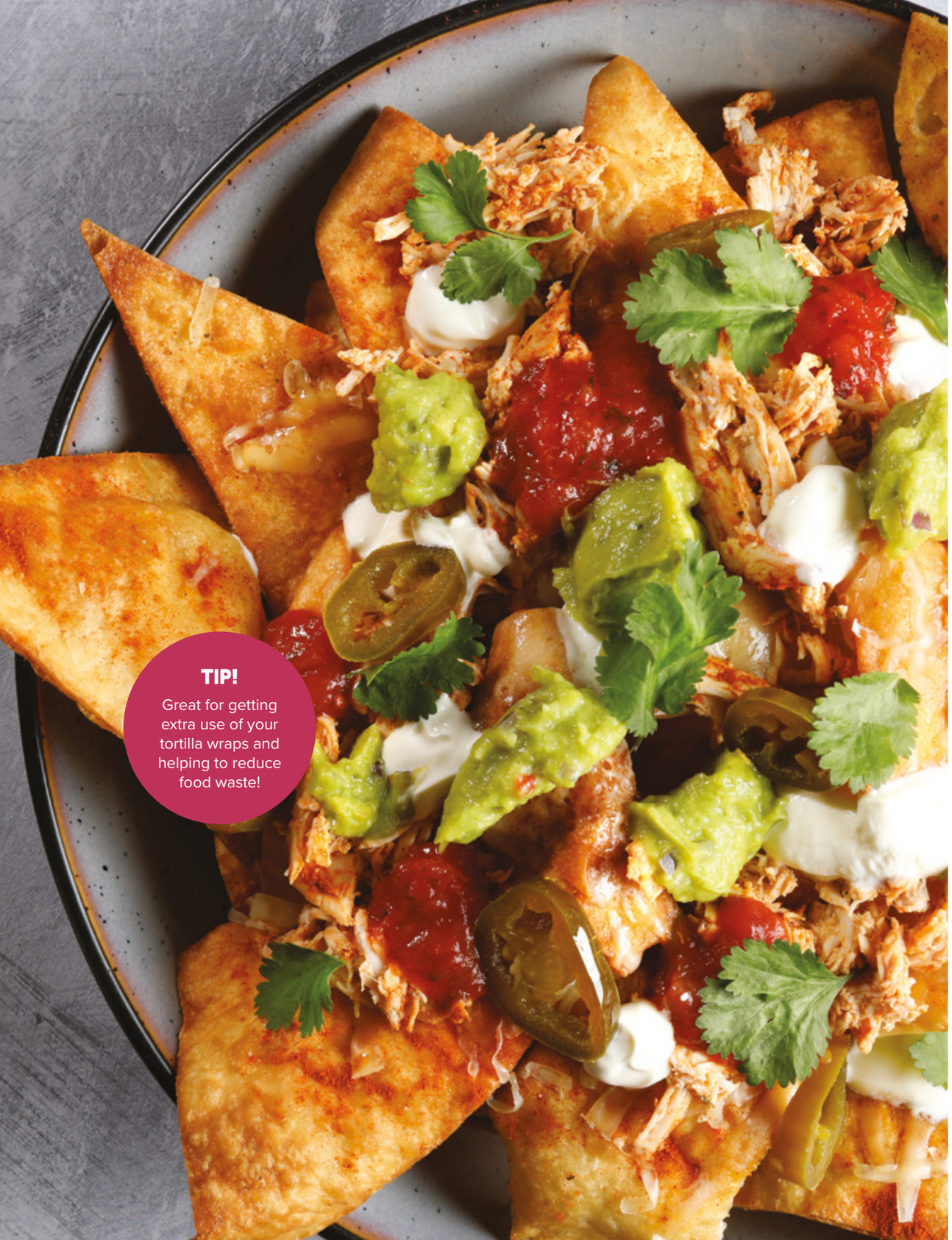
6. Brush the calzones with garlic butter or oil, and bake in the oven at 230°C for 5-6 minutes. (Pizza ovens work best, and cooking times may vary depending on the equipment used.)

7. Serve with Kitchen '72 Garlic Mayo Sauce on the side as a dip.

CROSSOVER COMFORT FOOD

IS HUGE RIGHT NOW – THINK PIZZA DOUGH MEETS LATIN SPICE.

SAFFRON CODE: K72MEX08



TIP!

Great for getting extra use of your tortilla wraps and helping to reduce food waste!

LOADED FAJITA NACHOS

WITH GUACAMOLE, SOUR CREAM, SALSA, & FAJITA SPICED CHICKEN

SERVES 10 | PREPARATION TIME: 20 MINS | COOKING TIME: 10 MINS

INGREDIENTS

1kg Kitchen '72 Fajita Marinated Chicken Fillet Strips
30 Santa Maria Tortilla Wraps
400g Santa Maria Mexican Salsa
10g Cajun Spice
500g Cheddar Cheese, grated
100g Jalapeños, sliced
20g Coriander, chopped
4 Avocados, mashed
1 Red Chilli, finely diced
1 Lime, juiced
200ml Soured Cream

METHOD

1. Cook the chicken strips in a deep tray with a small amount of water. Cover with tin foil and bake until tender and the internal temperature reaches 75°C. Remove the foil and drain off the water.

2. Shred the chicken using two forks.

3. To make the guacamole, mix the mashed avocados, finely diced chilli, lime juice, and half of the chopped coriander. Check the seasoning and adjust if necessary.

4. Separate the tortilla wraps and stack them back together. Cut into eighths to make triangle-shaped chips.

5. Deep fry the tortilla wedges in batches, flipping halfway through cooking (approximately 2 minutes). Remove from the fryer and drain on paper towels to soak up excess oil.

6. Dust the tortilla chips with Cajun seasoning.

7. Add grated cheese and shredded chicken to the chips and melt in the oven for 2-3 minutes, until the cheese is bubbly and melted.

8. Apply the guacamole, sour cream, salsa, jalapeños, and the remaining coriander on top to finish.

GUACAMOLE

HAS GLOBAL APPEAL – AVOCADOS ARE ONE OF THE MOST IN-DEMAND FRESH INGREDIENTS.

SAFFRON CODE: K72MEX09



MEXICAN CHIMICHANGAS

WITH PERI PERI CHICKEN & MEXICAN MIXED BEANS

SERVES 10 | PREPARATION TIME: 20 MINS | COOKING TIME: 20 MINS

INGREDIENTS

1kg Kitchen '72 Peri Peri Marinated Chicken Fillet Strips
20 Santa Maria Tortilla Wraps
200g Santa Maria Mexican Salsa
200g Red Onions, finely diced
400g Chargrilled Peppers, chopped
50g Jalapeños, chopped
50g Coriander, chopped
1 Red Chilli, finely chopped
300g Grated Mozzarella Cheese
300g Mexican Mixed Beans

METHOD

1. Cook the chicken strips in a deep tray with a small amount of water. Cover with tin foil and bake until tender and the internal temperature reaches 75°C. Remove the foil and drain off any excess water.

2. Shred the chicken using two forks. Mix it with the diced red onions, jalapeños, chopped coriander, Mexican beans, red chilli, chopped peppers and grated mozzarella.

3. Fill the centre of each tortilla wrap with the mixture, then fold the edges tightly to seal.

4. Deep-fry the chimichangas for 2–3 minutes until golden brown. Remove from the fryer and drain any excess oil.

5. Transfer to the oven and bake at 180°C for 5 minutes to ensure the wrap is fully crispy and the cheese has melted inside.

6. Serve with Mexican salsa on the side.

CHIMICHANGAS

BRING CRUNCH AND INDULGENCE – A GREAT VESSEL FOR BOLD FILLINGS AND TEXTURES.

SAFFRON CODE: K72MEX10



AMERICAN

BIG FLAVOURS, GENEROUS PORTIONS, AND COMFORT FOOD DONE RIGHT. FROM BBQ FAVOURITES TO DINER-INSPIRED DISHES.

Kitchen ‘72 gives you the tools to deliver these craveable classics with ease.



TENNESSEE STYLE BUTTERMILK CHICKEN TENDERS

WITH A GARLIC & HERB DIP

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 10 MINS

INGREDIENTS

FOR THE CHICKEN

2.5kg Kitchen ’72 Garlic & Herb Marinated Chicken Fillet Strips
1L Buttermilk
100ml Hot Sauce
250g Self-raising Flour
250g Cornflour
10g Table Salt
30g Onion Powder
30g Smoked Paprika
5g Cayenne Pepper
30g Garlic Powder
15g Cracked Black Pepper

FOR THE GARLIC DIP

200g Kitchen ‘72 Garlic Mayo Sauce
100ml Buttermilk
5g Dried Oregano

FOR THE GARNISH

300ml Kitchen ‘72 Sticky BBQ Sauce
100g Crispy Onions
50g American BBQ Seasoning

METHOD

1. Mix 900ml of buttermilk with the hot Sauce. Add the chicken strips and marinate overnight.

2. Combine the flours with paprika, onion powder, cayenne pepper, garlic powder, salt, and cracked black pepper.

3. Dredge the chicken in the remaining 100ml of buttermilk, then coat in the flour mixture. Deep-fry for 5–6 minutes at 160°C, ensuring the internal temperature is fully reached.

4. Mix the Kitchen ‘72 Garlic Mayo Sauce with 100ml of buttermilk and dried oregano.

5. Finish with a drizzle of Kitchen ‘72 Sticky BBQ Sauce, crispy onions, and a sprinkle of BBQ seasoning.

SAFFRON CODE: K72AMERICAN04



BBQ PULLED CHICKEN CALZONE

WITH PICKLED RED ONIONS & JALAPEÑOS

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 5 MINS

INGREDIENTS

FOR THE CALZONE

10 Kitchen ‘72 BBQ Marinated Chicken Breast Fillets

10 Country Range Signature Doughballs (270g each)

600ml Kitchen ‘72 Sticky BBQ Sauce

800g Grated Mozzarella Cheese

200g Jalapeños, sliced

FOR THE PICKLED RED ONIONS

500g Red Onions

200ml Red Wine Vinegar

200g Sugar

METHOD

1. Place the doughballs on a plastic tray and cover them tightly. Refrigerate overnight. The next day, remove from the fridge and prove for 4 hours at room temperature before using.

2. Slice the red onions thinly ideally using a mandolin. In a saucepan, heat the red wine vinegar and sugar until the sugar has dissolved. Pour the mixture immediately over the sliced onions, cover with cling film, and leave to marinate and cool.

3. Place the chicken breasts on a tray, drizzle with half the Kitchen ‘72 Sticky BBQ Sauce, and cook for 20 minutes at 180°C.

4. Once the chicken has cooled, shred it using two forks to achieve the desired pulled chicken consistency.

5. Press the dough out to 10 inch rounds.

6. Fill each dough with 150g of pulled chicken, 20g of jalapeños, 80g of grated mozzarella, and a few spoonfuls of the pickled red onions. Fold over the moistened dough and crimp the edges to seal the calzone.

7. Brush the dough with garlic butter or oil and cook in the oven at 230°C for 5-6 minutes, or until golden brown. (Pizza ovens work best, but cooking times may vary.)

PICKLED RED ONIONS

CUT THROUGH RICH BBQ FLAVOURS – A SMALL BUT MIGHTY FLAVOUR HACK.

SAFFRON CODE: K72AMERICAN02



BBQ CHICKEN WINGS

WITH A BLUE CHEESE DIP

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 25 MINS

INGREDIENTS

FOR THE BBQ CHICKEN WINGS

2kg Kitchen ‘72 BBQ Marinated Chicken Wings
600ml Kitchen ‘72 Sticky BBQ Sauce
1 Bunch Spring Onions (for garnish)
150g Crispy Onions (for garnish)

FOR THE BLUE CHEESE DIP

300g Stilton (or preferred blue cheese)
300g Soured Cream
300g Country Range Mayonnaise

METHOD

1. Preheat the oven to 120°C. Roast the chicken wings for 15 minutes to allow some of the fat to render down.

2. After 15 minutes, add the Kitchen ‘72 Sticky BBQ Sauce to the wings and increase the oven temperature to 200°C. Roast the wings for an additional 10 minutes, or until they are crispy.

3. In a food processor, combine the stilton, soured cream, and mayonnaise. Blend until smooth and check the seasoning.

4. Garnish the chicken wings with chopped spring onions and crispy onions before serving.

BLUE CHEESE

IS THE PERFECT CONTRAST TO SMOKY DISHES LIKE BBQ WINGS.

SAFFRON CODE: K72AMERICAN03



TRUFFLE MAC & CHEESE

WITH BBQ BRAISED PORK BELLY

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 3–4 HOURS

INGREDIENTS

FOR THE BBQ BRAISED PORK BELLY

20 Kitchen ‘72 BBQ Marinated Pork Belly Strips
400g Kitchen ‘72 Sticky BBQ Sauce
10g Thyme
1 Onion, peeled
40g Chicken Stock
1L Water

FOR THE MAC & CHEESE

100g Plain Flour
100g Butter
2L Milk
50g English Mustard
2 Bay Leaves
1.5kg Macaroni Pasta
500g Grated Cheddar Cheese
20ml Truffle Oil
20g Chives (for garnish)
150g Crispy Onions (for garnish)

METHOD

1. Preheat the oven to 120°C. Place the pork belly strips in a large roasting tray. Add the onion, half the thyme, and the chicken stock. Cover with Kitchen ‘72 Sticky BBQ Sauce, add water, cover the tray, and cook for 3-4 hours.

2. Once the pork belly is cooked, remove it from the oven, cover it again with the BBQ sauce, and return it to the oven uncovered. Baste the pork belly with the reduced sauce until a sticky glaze forms.

3. For the mac & cheese, infuse the milk with the bay leaves and the remaining thyme by gently heating. Once the milk is infused, discard the bay leaves and thyme.

4. In a heavy-bottomed saucepan, melt the butter. Add the flour and cook for 2-3 minutes, stirring constantly. Gradually incorporate the infused milk to form a smooth sauce. Add the English mustard and truffle oil. Fold in 400g of the grated cheddar cheese and check the seasoning.

5. Boil the macaroni according to the manufacturer’s instructions, adding a touch of oil and salt to the water.

6. Once the pasta is cooked, fold the macaroni through the cheese sauce. Transfer it to a baking dish and top with the remaining grated cheddar cheese. Bake in the oven until golden brown.

7. Serve with the glazed pork belly pieces on top, and garnish with chives, truffle oil, and crispy onions.

TRUFFLE OIL

BRINGS ELEVATED UMAMI TO COMFORT FOOD – INDULGENCE WITH AN UPSCALE TWIST.

SAFFRON CODE: K72AMERICAN05



FRIED CHICKEN BISCUITS

WITH A BBQ GRAVY

SERVES 10 | PREPARATION TIME: 25 MINS | COOKING TIME: 20 MINS

INGREDIENTS

FOR THE BBQ CHICKEN & GRAVY

1kg Kitchen ‘72 BBQ Marinated Chicken Breast Fillets
300ml Kitchen ’72 Sticky BBQ Sauce
10g Cajun Seasoning
50g Gravy Granules
500ml Water
400g Cornflour
400g Plain Flour
30g BBQ Seasoning

FOR THE BISCUITS

250g Plain Flour
3 tsp Baking Powder
60g Butter
0.5 tsp Salt
190g Double Cream
1 Egg, whisked
Extra egg (for egg wash)

METHOD

1. To make the biscuits: In a large mixing bowl, combine the flour, baking powder, and salt. Add the butter and mix until the mixture resembles breadcrumbs. Fold in the cream and the whisked egg, then knead the dough together.

2. Roll out the dough to about 3cm thick and cut out biscuits with your desired cutter.

3. Egg wash the biscuits and bake them in the oven at 180°C for around 10-12 minutes, or until golden brown.

4. To make the chicken: Mix the plain flour, cornflour, Cajun seasoning, and BBQ seasoning. Coat the chicken fillets in the flour mixture. Deep fry for 6-7 minutes until deep golden brown.

5. Once the biscuits are baked, remove from the oven and allow them to cool slightly. Slice the biscuits in half and fill each with a piece of fried chicken.

6. Make the BBQ gravy: In a pot of boiling water, whisk in the gravy granules until smooth. Add the Kitchen ‘72 Sticky BBQ Sauce and stir well. Serve the gravy either on the side for dipping or drizzled over the biscuits.

SAFFRON CODE: K72AMERICAN01



JERK CHICKEN AND WAFFLES

WITH MAPLE SYRUP

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 10 MINS

INGREDIENTS

20 Kitchen ‘72 Jerk Marinated Whole Chicken Thighs
20 Waffles
500ml Buttermilk
200ml Maple Syrup

FLOUR MIX

400g Plain Flour
400g Cornflour
2 tsp Onion Powder
2 tsp Cayenne Pepper
2 tsp Garlic Powder
2 tsp Dried Thyme
2 tsp Smoked Paprika
2 tsp Jerk Seasoning

METHOD

1. Marinate the chicken thighs in the buttermilk for 24 hours.
2. Mix the flour, cornflour, and all spices together in a large bowl.
3. Coat the marinated chicken in the flour mix and deep fry at 160°C for 6–8 minutes, ensuring the internal temperature reaches 75°C.
4. Microwave the waffles for 20 seconds or toast them if preferred.
5. Build the dish by placing the fried chicken on top of the waffles.
6. Drizzle generously with maple syrup and serve immediately.

THE SWEET-HEAT COMBINATION

OF JERK AND MAPLE ARE A BOLD FLAVOUR FUSION AND A GLOBAL HIT.

SAFFRON CODE: K72AMERICAN06



BBQ PORK BELLY BITES

IN A STICKY MAPLE & BBQ SAUCE

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 3 HOURS

INGREDIENTS

3kg Kitchen ’72 BBQ Marinated Pork Belly Strips
50g Chicken Stock
600ml Kitchen ’72 Sticky BBQ Sauce
100ml Maple Syrup
1 Bunch Spring Onions
15g Sesame Seeds
10g Micro Sorrel
1 Bunch Radishes

METHOD

1. Place the pork belly in a deep dish with the chicken stock and half of the Kitchen ‘72 Sticky BBQ Sauce, just enough to almost cover the pork belly without submerging it.

2. Cover the tray with tin foil and slowly braise in the oven at 140°C for 2–3 hours.

3. Remove the foil and increase the oven temperature to 200°C. Reduce the stock in the oven for 10–15 minutes until a glaze forms.

4. Remove the pork belly from the tray and allow to cool. Once cooled, cut into bite-sized pieces.

5. Fry the pieces until crispy—either shallow fry, turning to ensure even crispness, or deep fry for 2–3 minutes.

6. Mix the maple syrup and remaining BBQ sauce together, then coat the crispy pork belly pieces in the glaze.

7. Garnish with sesame seeds, sliced spring onions, thinly sliced radishes, and micro sorrel.

SAFFRON CODE: K72AMERICAN09



LOADED TATER TOTS

WITH A STICKY BBQ SAUCE

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 20 MINS

INGREDIENTS

2kg Kitchen ’72 BBQ Marinated Diced Chicken Thighs

600ml Kitchen ’72 Sticky BBQ Sauce

2kg Tater Tots

600g Grated Cheddar Cheese

1 Bunch Spring Onions

METHOD

1. Cook the chicken thigh in the oven with a touch of oil and seasoning for 15 minutes at 180°C.

2. Deep fry or oven bake the tater tots until crispy and season to taste.

3. Place the cooked tater tots into a serving dish, top with grated cheese, and melt in the oven for 2–3 minutes.

4. Finish by topping with the diced chicken thighs, sliced spring onions, and a generous drizzle of Kitchen ‘72 Sticky BBQ Sauce.

SAFFRON CODE: K72AMERICAN08



BBQ CHICKEN BREAST BURGER

WITH HASH BROWNS & STREAKY BACON

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 20 MINS

INGREDIENTS

10 Kitchen ‘72 BBQ Marinated Chicken Breast Fillets
400ml Kitchen ‘72 Sticky BBQ Sauce
200ml Kitchen ‘72 Garlic Mayo Sauce
30 Smoked Streaky Bacon Slices
20 American Cheese Slices
1 Little Gem Lettuce
20 Country Range Potato Halos
10 Jumbo Burger Buns

METHOD

1. Bake the chicken breasts at 180°C for 20 minutes or until fully cooked through.

2. Place the bacon on a tray and cook at 180°C until crispy.

3. Deep fry or oven bake the potato halo hash browns until golden brown.

4. Wash and prepare the lettuce.

5. Slice the buns and toast them. Spread Kitchen ‘72 Sticky BBQ Sauce and Kitchen ‘72 Garlic Mayo Sauce onto each half and add a slice of cheese.

6. Build the burger by layering the chicken breast, bacon, 2 hash brown halos, lettuce, and cheese into the bun. Serve with your choice of garnish.

SAFFRON CODE: K72AMERICAN07



STICKY BBQ HALF CHICKEN

WITH POTATO WEDGES

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 40 MINS

INGREDIENTS

10 Half Chickens

600ml Kitchen ‘72 Sticky BBQ Sauce

1.8kg Country Range Signature Double Crunch Potato Wedges

20 Corn on the Cobs Halves

100g Butter

20g BBQ Seasoning

METHOD

1. Brush the half chickens with Kitchen ‘72 Sticky BBQ Sauce, making sure to coat them evenly. Roast in the oven at 160°C for 35 minutes.

2. Brush the chicken again with the BBQ sauce and return to the oven at 200°C for 10–15 minutes, or until the skin is crispy and the core temperature reaches 75°C.

3. Cook the potato wedges – deep fry or oven bake according to preference.

4. Chargrill the corn on the cob, brush with butter and season with BBQ seasoning.

SWEETCORN & WEDGES

BRING A CLASSIC AMERICANA FEEL – FAMILIAR SIDES WITH ALL-AGES APPEAL.

SAFFRON CODE: K72AMERICAN10



CARIBBEAN

SPICY, SMOKY AND FULL OF SOUL, CARIBBEAN COOKING IS ALL ABOUT LAYERED FLAVOUR AND VIBRANT INGREDIENTS.

These recipes bring island warmth to your menu, with Kitchen ‘72 helping you deliver them with speed.



JERK FRIED CHICKEN TENDERS

WITH A JERK MAYONNAISE DIP

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 40 MINS

INGREDIENTS

FOR THE CHICKEN

2.5kg Kitchen '72 Jerk Marinated Chicken Fillet Strips
500ml Buttermilk
400g Plain Flour
3 tbsp Cornflour
1.5 tbsp Paprika
1 tbsp Garlic Powder
1 tbsp Onion Powder
1 tbsp Dried Thyme
1 tsp Mixed Spice
1 tsp Ground Cayenne Pepper
1 tsp Salt
1 tsp Ground Black Pepper

FOR THE DIP

200g Country Range Mayonnaise
75g Kitchen '72 Caribbean Jerk Sauce

SAFFRON CODE: K72CARIBBEAN01

METHOD

1. Add the chicken strips to the buttermilk and leave to marinate overnight (minimum 3 hours).

2. Combine all the dry ingredients in a bowl and mix well to create the flour dredge.

3. Remove the chicken from the buttermilk, allowing any excess to drip off.

4. Dredge each piece in the flour mixture, ensuring it is fully coated.

5. For extra crispy chicken, repeat the process by dipping back into the buttermilk and recoating in the flour dredge.

6. Heat the fryer to 160°C and fry the chicken in small batches for 5–6 minutes until golden, cooked through, and crunchy.

7. Drain the chicken on a wire rack to maintain crispiness.

8. In a mixing bowl, combine the mayonnaise and Kitchen '72 Caribbean Jerk Sauce, mixing thoroughly to make the dip.

9. Plate the chicken tenders and serve with a pot of jerk mayonnaise dip.



JERK CHICKEN SLIDERS

WITH CARIBBEAN SLAW & JERK SAUCE

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 20 MINS

INGREDIENTS

10 Kitchen ‘72 Jerk Marinated Chicken Half Fillets
1L Kitchen ’72 Caribbean Jerk Sauce
10 Whole Brioche Sliders
200g Country Range Mayonnaise
500g Red Cabbage
200g Carrots
150g Raisins
200g Fresh Pineapple

SAFFRON CODE: K72CARIBBEAN02

METHOD

1. Place the chicken fillets on a greaseproof tray and lightly oil them.

2. Cook at 180°C until an internal temperature of 75°C or above is achieved.

3. Finely slice the cabbage using a mandolin or knife and place it into a bowl to the side.

4. Grate the carrot and add it to the cabbage.

5. Finely dice the pineapple and add it along with the raisins to the cabbage mixture.

6. Add half of the Kitchen ‘72 Caribbean Jerk Sauce and all of the mayonnaise to the mixture and mix well to combine.

7. Cut the brioche sliders in half and toast each side. Add some jerk sauce, followed by the chicken and a generous serving of Caribbean slaw.



JERK CHICKEN PATTY

WITH A GARLIC MAYO DIP

SERVES 10 | PREPARATION TIME: 90 MINS | COOKING TIME: 25 MINS

INGREDIENTS

FOR THE FILLING

4 Kitchen ‘72 Jerk Marinated Chicken Breast Fillets
200g Onion, diced
2 tsp Mild Chilli Powder
10g Fresh Thyme, leaves only
4 tsp Ginger, chopped
20ml White Wine Vinegar
40ml Light Soy Sauce
100g Frozen Peas

FOR THE PASTRY

225g Plain Flour
Pinch of Salt
2 tsp Turmeric
115g Cold Butter
45g Cold Water
1 Egg (for egg wash)

FOR THE DIP

200g Kitchen ’72 Vegan Garlic Mayo Sauce

METHOD

1. To make the filling combine the ingredients, except the chicken and peas, and blend until smooth.

2. In a deep ovenproof container, add the chicken and peas, followed by the sauce mixture.

3. Cook at 140°C for 1.5 hours.

4. Once cooked, shred the chicken and set aside to cool. Mix the sauce back through the shredded chicken.

5. To make the pastry, mix together the flour, salt, and turmeric.

6. Cut the butter into small cubes and rub it into the flour until you have the texture of breadcrumbs.

7. Gradually add the cold water, stirring it in with a spoon until it comes together as dough. You may not need all of the water.

8. Form the dough into a ball, wrap it in foil or cling film, and chill in the fridge for at least 30 minutes.

9. Roll the pastry out to about 0.5 cm thick, and cut out 8-10 circles using the top of a mug or small pot.

10. Place a small amount of the chicken filling into the centre of each pastry circle.

11. Brush the edges with beaten egg and fold the pastry over the filling and seal the edges using a fork.

12. Place the patties on a lined baking tray and bake for at 180°C for 20-25 minutes, until golden brown.

13. Serve on a plate with a side ramekin of Kitchen ‘72 Garlic Mayo Sauce.

TURMERIC

IN THE PASTRY ADDS COLOUR AND WARMTH – A GOLDEN TOUCH PACKED WITH FLAVOUR.

SAFFRON CODE: K72CARIBBEAN03



JERK GLAZED PRAWNS

WITH COCONUT RICE & PINEAPPLE SALSA

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 20 MINS

INGREDIENTS

30 Whole Prawns, defrosted
50g Kitchen ’72 Caribbean Jerk Sauce
100g Desiccated Coconut
1kg Long Grain Rice
1 Onion, diced
100g Coriander
50g Chilli
300g Fresh Pineapple
1 Lime
800ml Coconut Milk
300g Kidney Beans
100g Sweetcorn

METHOD

1. In a large saucepan, gently soften the onion in oil (you can add butter if preferred).

2. Add the desiccated coconut and cook for a further 2 minutes on low heat.

3. Once the onions are really soft, add the rice and kidney beans. Cook, stirring, for a couple of minutes.

4. Add the coconut milk with 2 cans of water, bring to a gentle simmer, stirring occasionally, then cover.

5. Cook the rice on the lowest heat available for around 15 minutes.

6. The rice should be cooked through and slightly sticky, but not wet.

7. For the salsa, finely dice the chilli, sweetcorn, and pineapple, and mix together.

8. Zest and juice the lime, then add to the zingy salsa.

9. In a pan, heat some oil until hot, then add the prawns. Cook for 2 minutes on each side before adding the Kitchen ‘72 Caribbean Jerk Sauce to glaze the prawns.

10. In a bowl, add a portion of sticky rice, top with prawns, salsa and a sprinkle of chopped coriander.

SAFFRON CODE: K72CARIBBEAN04



JERK CHICKEN BURRITO

WITH RICE & PEAS AND A CORN & MANGO SALSA

SERVES 10 | PREPARATION TIME: 20 MINS | COOKING TIME: 20 MINS

INGREDIENTS

1kg Kitchen '72 Jerk Marinated Chicken Strips
10 Santa Maria Tortilla Wraps

FOR THE RICE

250g Kidney Beans
380ml Coconut Milk
500g Long Grain Rice
2 Fresh Red Chillis
20g Thyme
1 Onion, diced
3 Garlic Cloves, minced
750ml Water
Salt & Pepper

FOR THE SALSA

100g Kitchen '72 Caribbean Jerk Sauce
180g Fresh Mango
150g Sweetcorn
1 Lime, zest and juice
20g Jalapeño
10g Coriander
80g Red Onion

METHOD

1. In a large saucepan, cover the kidney beans with the water and coconut milk, then bring to a boil over moderately high heat.

2. Stir in the onion, garlic, thyme, red chillis, 2 teaspoons salt, and 1/2 teaspoon pepper.

3. Stir in the long grain rice, cover, and simmer over low heat until the rice is tender and the liquid is absorbed, about 30 minutes.

4. Remove from the heat and let steam for 10 minutes. Using a fork, fluff the rice and beans, then season with salt. Leave to one side to cool.

5. On a lined baking tray, add your jerk chicken strips with a light dash of oil. Bake at 190°C for around 15 minutes or until an internal temperature of 75°C or above has been achieved. Leave to one side to cool.

6. For the salsa, finely dice the mango, corn, jalapeño, red onion, and mix together with the lime zest and juice.

7. To build the burrito, start by lightly toasting your wrap before adding rice to the base, followed by the jerk chicken and salsa. Tuck in the sides and roll into a burrito.

8. If desired, toast the burrito on all sides before popping it into the oven at 180°C for 3 minutes to heat through.

9. Serve plated with a side dip of Kitchen '72 Caribbean Jerk Sauce.

SAFFRON CODE: K72CARIBBEAN05



JERK PORK LOIN STEAKS

WITH SWEET POTATO MASH & CORN ON THE COB

SERVES 10 | PREPARATION TIME: 20 MINS | COOKING TIME: 15 MINS

INGREDIENTS

10 Kitchen ‘72 Jerk Marinated Pork Loin Steaks
1 Fresh Pineapple
1kg Sweet Potato
10 Whole Corn on the Cobs
50g Butter
Fresh Coriander, chopped (optional)

METHOD

1. Top and tail the pineapple before removing the outer skin. Cut into 4 quarters and remove the hard middle part. Oil the pineapple and chargrill on both sides.

2. In a pan, sear both sides of the jerk pork loin steaks before placing them on an ovenproof tray and finishing in the oven at 170°C for 3 minutes.

3. Peel, slice and dice the sweet potatoes into 1-inch to 1 ½-inch chunks. Boil in salted water until tender, then drain.

4. Place the sweet potatoes in a large mixing bowl and mash them with a hand masher.

5. Add the butter, salt, and pepper, and mix.

6. For the corn, steam or boil in water for 5 minutes. Remove and smother in butter and smoked paprika. For added flavour, sprinkle some coriander over the top.

7. To plate, add a healthy serving of the sweet potato mash and corn. Place the pineapple and jerk pork loin on top.

SAFFRON CODE: K72CARIBBEAN06



CARIBBEAN PORK CURRY

WITH HOMEMADE FLATBREAD

SERVES 10 | PREPARATION TIME: 20 MINS | COOKING TIME: 3 HOURS

INGREDIENTS

FOR THE CURRY

1.2kg Kitchen ’72 Jerk Marinated Pork Loins
3 Onions, diced
4 tsp Medium Madras Curry Powder
2 tsp Ground Paprika
2 tsp Ground Coriander
2 tsp Garlic Granules
10g Thyme
1 tsp Black Peppercorns
8 Garlic Cloves, chopped
9 Red Chillies, chopped
6 Plum Tomatoes, diced
6 Spring Onions, sliced

FOR THE FLATBREAD

600g Self-Raising Flour, plus extra for dusting
300g Natural Yoghurt
1 tsp Baking Powder
2 tbsp Vegetable Oil
50g Melted Butter
2 tsp Turmeric
115g Cold Butter
45g Cold Water
1 Egg (for egg wash)

SAFFRON CODE: K72CARIBBEAN07

METHOD

1. Heat a large pan over medium-high heat, pour in enough oil to coat the base and cook the onions for 15 minutes or until translucent.

2. Add the pork, spices, thyme, garlic granules, and black pepper, and stir well to coat the meat.

3. Add the garlic, chillies, tomatoes, and most of the spring onions, then mix well and pour in 1 litre of cold water to cover the ingredients.

4. Bring to the boil, reduce the heat to low, and simmer gently for 2.5–3 hours, stirring occasionally and adding a splash of water if it looks dry, until the pork is tender.

5. If making flatbread in-house, combine the flour, baking powder, yoghurt, and oil with 1 tsp salt and 2 tbsp water, and bring together into a rough dough.

6. Tip the dough onto a lightly floured surface knead for a few minutes until slightly smooth. Divide into 4–8 pieces, depending on the size of flatbread you want.

7. Heat a heavy-based frying pan over high heat.

8. Roll out the dough pieces into rough ovals and fry for 1–2 minutes on each side until golden and slightly charred in spots.

9. Brush the flatbreads with a little melted butter, then serve alongside the Caribbean pork curry.



CARIBBEAN SOUP

WITH JERK CHICKEN & DUMPLINGS

SERVES 10 | PREPARATION TIME: 20 MINS | COOKING TIME: 30 MINS

INGREDIENTS

10 Kitchen ’72 Jerk Marinated Chicken Drumsticks
1 White Onion
4 Carrots
1 Bunch Celery
800g Potatoes
20g Thyme
2 Red Chillies
3L Chicken Stock
1 Squash
30g Coriander

FOR THE DUMPLINGS

400g Flour
0.5 tsp Salt
150ml Water

METHOD

1. Chop the onion, carrots, celery, and squash. Add to a large heavy-bottomed saucepan with a touch of oil and the thyme. Fry off for 5 minutes.

2. Add the chicken stock and the drumsticks, then bring to the boil. Reduce heat and simmer for 10–15 minutes.

3. Peel and chop the potatoes, slice the red chillies, and add to the pot. Simmer for a further 15–20 minutes or until the potatoes are soft.

4. For the dumplings, add the flour and salt into a bowl. Gradually add the water, mixing with your hands until a firm but not dry dough is formed (you may need a touch more water).

5. Roll the dumpling mix into small balls and place in the soup to simmer for 4–5 minutes per side

6. Add the coriander and stir through the hot soup just before serving.

SAFFRON CODE: K72CARIBBEAN08



JERK BROWN CHICKEN STEW

WITH PEPPERS, ONIONS & POTATOES

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 1 HOUR

INGREDIENTS

2kg Kitchen ‘72 Jerk Marinated Chicken Drumsticks

300g Kitchen ‘72 Caribbean Jerk Sauce

1kg Onions, diced

4 Red Peppers, diced

1kg Potatoes

30g Chicken Stock Powder

2L Water

15g Fresh Thyme, chopped

10g Bay Leaves

30g Brown Sugar

METHOD

1. Brown the chicken in a heavy-based pan, with a little oil and set the cooked chicken aside.

2. In the same pan, sweat down the chopped onions, peppers, and thyme until softened.

3. Return the chicken to the pan and add the brown sugar, bay leaves, and Kitchen ‘72 Caribbean Jerk Sauce.

4. Add the water, peeled and chopped potatoes, and stock powder.

5. Bring to a simmer, skimming off any residue that rises to the surface.

6. Cook gently for 45–60 minutes, or until the potatoes and chicken are fully cooked and tender.

7. Taste and adjust seasoning as needed. Serve hot.

SAFFRON CODE: K72CARIBBEAN09



CHARGRILLED JERK CHICKEN WINGS

WITH POTATO CRUNCHIES & CORN ON THE COB

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 10 MINS

INGREDIENTS

2kg Kitchen ‘72 Jerk Marinated Chicken Wings
200ml Kitchen ‘72 Caribbean Jerk Sauce
2kg Country Range Potato Crunchies
20 Corn on the Cob Halves
1 Bunch Spring Onions, sliced
40g Sliced Red Chillies

METHOD

1. Chargrill the chicken wings for 4–5 minutes on each side, then transfer to the oven to finish cooking until cooked through.

2. Fry the potatoes according to the manufacturer’s instructions. Season to taste.

3. Grill the corn on the cob halves with a little oil or butter until nicely charred and marked.

4. Build a base of crunchy potatoes, then top with the chicken wings, sliced red chillies, spring onions, and corn on the cob.

5. Dress generously with Kitchen ‘72 Caribbean Jerk Sauce and serve.

SAFFRON CODE: K72CARIBBEAN10



BRITISH

ROOTED IN COMFORT AND TRADITION, BRITISH CUISINE BRINGS HEARTY FLAVOURS AND FAMILIAR FAVOURITES TO THE TABLE.

Kitchen ‘72 helps you deliver flavours closer to home, made with ease, speed, and consistency for modern foodservice.



HERBY CHICKEN & LEEK PIE

WITH A CIDER CREAM SAUCE

SERVES 10 | PREPARATION TIME: 35 MINS | COOKING TIME: 45 MINS

INGREDIENTS

FOR THE PASTRY

900g Plain Flour
3 Eggs
300g Lard
450ml Water
15g Salt

FOR THE PIE FILLING

2.5kg Kitchen ’72 Garlic & Herb Marinated Diced Chicken Thigh
100g Butter
100g Plain Flour
300g White Onions, diced
200g Carrots, diced
600g Leeks, sliced
6 Garlic Cloves, minced
2L Dry Cider
0.5 Bunch Fresh Tarragon, chopped
2L Chicken Stock

METHOD

PASTRY MIX

1. Combine the plain flour and salt in a bowl.

2. Break the eggs into the centre of the flour. Beat to combine until evenly mixed.

3. In a saucepan, combine the water and lard over a medium heat until it just reaches a boil.

4. Remove from the heat and pour the hot liquid into the flour mixture, stirring continuously.

5. Bring the mixture together using your hands to form a soft, smooth ball of dough.

6. Cover and leave to rest for 20 minutes.

PIE FILLING

1. In a heavy-based pan, fry the chicken until golden brown. Deglaze the pan with the cider and reduce by half. Remove the chicken and set aside.

2. Add the diced onions, carrots and leeks to the pan and sweat until softened. Return the chicken to the pan.

3. Add the butter and flour, cooking for 5–6 minutes to form a roux.

4. Gradually add the chicken stock while stirring. Simmer until a smooth sauce is achieved.

5. Chill the mixture before building the pie.

PIE BUILD

1. Roll the pastry to approximately 5mm thick.

2. Line your chosen mould with the pastry, fill with the chicken and leek mix, then top with a pastry lid. Decorate as desired.

3. Bake in the oven at 180°C for 45 minutes. Serve hot.

COOKING WITH CIDER

BRINGS SUBTLE ACIDITY AND FRUITY NOTES – A NOD TO CLASSIC BRITISH FARMHOUSE FLAVOURS.

SAFFRON CODE: K72BRIT001



KITCHEN ‘72 SOURDOUGH TOASTIES

WITH THREE GOURMET FLAVOUR COMBINATIONS

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 5 MINS

BASE FOR ALL TOASTIES

1 Loaf Sourdough Bread

600g Butter (200g for each toastie recipe)

PULLED PORK & MOZZARELLA

INGREDIENTS

FILLING

1kg Pulled Pork

300ml Kitchen ‘72 Sticky BBQ Sauce

500g Grated Mozzarella Cheese

300g Crispy Onions

200g Watercress

100g Shallots, thinly sliced into rings

100ml Kitchen ‘72 Classic Salad Dressing

METHOD

1. In a bowl, mix the pulled pork with Kitchen ‘72 Sticky BBQ Sauce, grated mozzarella, and crispy onions.

2. Toss sliced shallots with watercress and dress with Kitchen ‘72 Classic Salad Dressing.

3. Butter both sides of the sourdough bread. Build the toastie with the pork mixture.

4. Cook in a panini press for 4–5 minutes until golden and melted, or on a flat-top grill for 2–3 minutes per side using a weighted press.

SAFFRON CODE: K72BRIT003



CHICKEN TIKKA & SWEET CHILLI

INGREDIENTS

FILLING

1kg Kitchen ‘72 Tikka Marinated Chicken Half Fillets

300g Kitchen ‘72 Indian Sweet Chilli Sauce

1 Small Red Onion, diced

20g Fresh Coriander, chopped

200g Watercress

100g Shallots, thinly sliced into rings

100ml Kitchen ‘72 Classic Salad Dressing

SAFFRON CODE: K72BRIT004

METHOD

1. Chargrill the tikka fillets for about 5 minutes per side. Allow to cool, then slice.

2. Mix the sliced chicken with Kitchen ‘72 indian Sweet Chilli Sauce, diced red onions, and chopped coriander.

3. Toss sliced shallots with watercress and dress with Kitchen ‘72 Classic Salad Dressing.

4. Butter both sides of the sourdough bread. Build the toastie with the chicken and sweet chilli mix.

5. Cook in a panini press for 4–5 minutes until golden and melted, or on a flat-top grill for 2–3 minutes per side using a weighted press.

PICKLED RED ONION & GOAT’S CHEESE V

INGREDIENTS

FILLING

1 Small Red Onion, thinly sliced

100ml Red Wine Vinegar

100g Sugar

1kg Goat’s Cheese

200g Watercress

100g Shallots, thinly sliced into rings

100ml Kitchen ‘72 Classic Salad Dressing

SAFFRON CODE: K72BRIT002

METHOD

1. In a small saucepan, bring the red wine vinegar and sugar to the boil. Pour over the sliced red onions, cover, and leave to pickle for 10–15 minutes. Stir to ensure all onions are evenly softened.

2. Toss sliced shallots with watercress and dress with Kitchen ‘72 Classic Salad Dressing.

3. Butter both sides of the sourdough bread. Build the toastie with pickled red onions and slices of goat’s cheese.

4. Cook in a panini press for 4–5 minutes until golden and melted, or on a flat-top grill for 2–3 minutes per side using a weighted press.



HUNTER'S CHICKEN

WITH CREAMY MASH & CHARGRILLED TENDERSTEM BROCCOLI

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 25 MINS

INGREDIENTS

MAIN

10 Kitchen '72 BBQ Marinated Chicken Breast Fillets

20 Slices Smoked Streaky Bacon

500g Grated Mozzarella & Cheddar Cheese Mix

500g Kitchen '72 Sticky BBQ Sauce

FOR THE MASH

2kg Potatoes, peeled and chopped

100g Butter

250ml Double Cream

Salt and Pepper, to taste

FOR THE GREENS

1kg Tenderstem Broccoli

A touch of oil (for grilling)

SAFFRON CODE: K72BRIT005

METHOD

1. Wrap each BBQ chicken breast in 2 rashers of smoked streaky bacon. Place on a lined baking tray and bake at 180°C for 10 minutes.

2. Remove from the oven, top each fillet with grated mozzarella and cheddar mix, then spoon over Kitchen '72 Sticky BBQ Sauce. Return to the oven for a further 10 minutes, or until the cheese has melted, the sauce has formed a glaze, and the chicken is fully cooked.

3. While the chicken is cooking, prepare the mash. Boil the chopped potatoes in salted water until soft. Drain and allow to steam dry for 5 minutes.

4. In a saucepan, melt the butter with the cream and bring to a gentle simmer. Fold into the mashed potatoes and season to taste.

5. Steam the tenderstem broccoli for 4–5 minutes. Lightly oil and finish on a chargrill until bar marks are visible and the broccoli is tender but crisp.

6. To serve, plate the Hunter's Chicken with a portion of mash and chargrilled tenderstem. Drizzle with extra BBQ sauce to finish.



GARLIC & HERB CHICKEN CASSOULET

WITH CANNELLINI BEANS & TARRAGON

SERVES 10 | PREPARATION TIME: 20 MINS | COOKING TIME: 30 MINS

INGREDIENTS

2.5kg Kitchen ’72 Garlic & Herb Marinated Diced Chicken Thigh
20 Slices Smoked Streaky Bacon
20g Dried Mixed Herbs
300g White Onions, diced
100g Carrots, diced
200g Leeks, sliced
6 Garlic Cloves, minced
500g Spinach
1kg Cannellini Beans (drained if using canned)
800ml White Cooking Wine
30g Fresh Tarragon, chopped
3L Chicken Bouillon Stock
10g Chives, chopped (for garnish)

METHOD

1. Slice the bacon into strips and fry in a large pan until crispy. Remove the bacon and set aside, reserving the rendered fat in the pan.

2. Add the diced chicken to the same pan and sauté until golden brown. Remove and set aside with the bacon.

3. Using the remaining fat, fry the onions, garlic, carrots, and leeks over medium heat until softened.

4. Return the chicken and bacon to the pan. Add the white wine and cook until reduced by half.

5. Stir in the cannellini beans and chicken stock. Simmer gently for 20–30 minutes, allowing the beans to soften and the flavours to develop.

6. Add the fresh tarragon and spinach. Stir through until the spinach wilts. Season to taste.

7. Finish with chopped chives before serving.

CANNELLINI BEANS

ARE MAKING A COMEBACK – CREAMY, PROTEIN-RICH, AND PERFECT FOR SLOW-COOKED COMFORT FOOD.

SAFFRON CODE: K72BRIT006



KITCHEN ‘72 LOADED JACKET POTATOES

WITH THREE FLAVOUR COMBINATIONS

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 45 MINS

JACKET POTATOES

INGREDIENTS

10 Baking Potatoes
125g Butter
Olive Oil and Salt (for seasoning)

METHOD

1. Prick the baking potatoes thoroughly with a fork, rub with a little oil and salt.

2. Bake in the oven at 180°C for 45 minutes or until crisp on the outside and fluffy inside.

3. Cut open the jackets, season, and add a knob of butter before topping.

PESTO CHICKEN & GARLIC MAYO

INGREDIENTS

1kg Kitchen ‘72 Garlic & Herb Marinated Chicken Half Fillets
200g Pesto
200g Kitchen ‘72 Garlic Mayo Sauce
200g Smoked Streaky Bacon
100g Grana Padano

SAFFRON CODE: K72BRIT009

METHOD

1. Dice the chicken fillets and roast in the oven at 180°C for 10–12 minutes.

2. Mix the cooked chicken with the pesto and Kitchen ‘72 Garlic Mayo Sauce.

3. Cook the smoked streaky bacon until crispy. Chop half and fold through the chicken mix, reserving the remainder for garnish.

4. Spoon over the baked jacket potatoes, grate over grana padano, and top with a slice of crispy bacon and an extra drizzle of garlic mayo.



BOSTON BBQ BEANS & VEGAN SAUSAGE VE

INGREDIENTS

500g THIS Isn't Sausages
1.6kg Mexican Bean Salad
200g Red Onions, diced
20g Smoked Paprika
50g Soft Brown Sugar
300ml Kitchen '72 Sticky BBQ Sauce
200g Vegan Cheese

SAFFRON CODE: K72BRIT008

METHOD

1. Defrost the sausages, cook through in the oven, cool slightly, and slice.

2. Mix with the Mexican bean salad, diced red onions, smoked paprika, soft brown sugar, and Kitchen '72 Sticky BBQ Sauce.

3. Bake in the oven for 15 minutes until sticky, or heat gently in a saucepan.

4. Spoon over the baked jacket potatoes and garnish with grated vegan cheese.

CHICKEN TIKKA & INDIAN SWEET CHILLI

INGREDIENTS

1kg Kitchen '72 Tikka Marinated Half Chicken Fillets
300g Kitchen '72 Indian Sweet Chilli Sauce
100g Red Onions
20g Fresh Coriander

SAFFRON CODE: K72BRIT007

METHOD

1. Dice the chicken fillets and roast in the oven at 180°C for 10–12 minutes.

2. Mix the cooked chicken tikka with finely diced red onions, chopped fresh coriander, and Kitchen '72 Indian Sweet Chilli Sauce.

3. Spoon over the baked jacket potatoes and serve.



PAN-FRIED SALMON WITH SPRING GREENS

AND A CLASSIC SALAD DRESSING

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 10 MINS

INGREDIENTS

10 Salmon Fillets (140-170g each), defrosted
2 Lemons
150g Butter
10g Capers
30g Parsley
300g Watercress
300g Fresh Garden Peas
600g Frozen Broad Beans
3 Bunches Fresh Asparagus
1kg Spring Greens
400g Fresh Spinach
200ml Kitchen ‘72 Classic Salad Dressing

METHOD

1. Blanch the spring greens in boiling salted water for 2 minutes, then chill in ice water and drain well.

2. In the same pot of water, blanch the asparagus for 2 minutes. Chill in ice water and drain.

3. Blanch the broad beans for 2 minutes, then refresh in cold water. Remove pods.

4. Pan-fry the salmon fillets in a small amount of oil and butter over medium heat until about 80% cooked on one side. Flip, reduce heat to low, and cook for a further 3 minutes until done. Remove from pan.

5. Turn the heat to high in the same pan, add the remaining butter, and allow to brown. Add lemon juice, capers, and fresh parsley to create a beurre noisette.

6. In a large bowl (if serving cold) or a sauté pan, combine the spring greens, broad beans, spinach, garden peas, and asparagus with a touch of butter. Cook for 2–3 minutes until the spinach is wilted.

7. Plate watercress as a base, top with the warm greens, drizzle with Kitchen ‘72 Classic Salad Dressing, and place the salmon fillet on top. Finish with a spoon of the beurre noisette.

BROAD BEANS & ASPARAGUS

ARE SPRINGTIME STAPLES THAT ADD FRESHNESS AND VISUAL APPEAL.

SAFFRON CODE: K72BRIT010



BBQ PORK BELLY

WITH FRIED EGGS & CHIPS

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 3 HOURS

INGREDIENTS

20 Kitchen ‘72 BBQ Marinated Pork Belly Strips
400ml Kitchen ‘72 Sticky BBQ Sauce
1.7kg Country Range Signature Double Crunch Fries
20 Eggs
200ml Kitchen ‘72 Classic Salad Dressing
400g Watercress
Chicken Stock (for glazing)

METHOD

1. Braise the pork belly slices in a small amount of stock, cover, and cook in the oven at 140°C for 2–3 hours until tender.

2. Cook the fries according to the manufacturer’s instructions.

3. On a chargrill, flat top, or in a sauté pan, sear the pork belly in a touch of oil until caramelised. Glaze with the Kitchen ‘72 Sticky BBQ Sauce.

4. Fry the eggs in a little oil and plate alongside the chips and pork belly. Garnish with watercress and drizzle with Kitchen ‘72 Classic Salad Dressing, if desired.

SAFFRON CODE: K72BRIT011



CORONATION CHICKEN SANDWICH

WITH AN INDIAN SWEET CHILLI SAUCE

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 15 MINS

INGREDIENTS

10 Kitchen ‘72 Tikka Marinated Chicken Breast Fillets
2 Loaves Sliced White Bread
200g Sultanas
10g Turmeric
20g Curry Powder
400ml Country Range Mayonnaise
200ml Kitchen ‘72 Indian Sweet Chilli Sauce
1 Red Chilli
0.5 Bunch Spring Onions
20g Fresh Coriander
1 Lime
4 Little Gem Lettuce

METHOD

1. Roast the chicken fillets in the oven with a touch of oil and seasoning. Allow to cool, then dice or slice to the desired size.

2. Finely chop the fresh coriander, red chilli, and spring onions, and juice the lime. Fold together with the chicken, sultanas, turmeric, curry powder, mayonnaise, and Kitchen ‘72 Indian Sweet Chilli Sauce until well combined.

3. Fill each sandwich with a generous portion of the chicken mixture and add 4–5 leaves of gem lettuce per sandwich.

SINCE 1953

CORONATION CHICKEN HAS BEEN A ROYAL CLASSIC, AND REMAINS A BELOVED BRITISH SANDWICH FILLING WITH A SWEET, SPICED TWIST.

SAFFRON CODE: K72BRIT012



GARLIC, HERB & MUSTARD CHICKEN THIGHS

WITH ROASTED ROOT VEGETABLES

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 40 MINS

INGREDIENTS

FOR THE CHICKEN

20 Kitchen '72 Garlic & Herb Marinated Chicken Thighs
200g Dijon Mustard
200g Wholegrain Mustard
150g Honey

FOR THE ROASTED ROOT VEGETABLES

1 Squash
1 Celery
2kg Carrots
2kg Swede
1kg Red Onions
6 Garlic Cloves
30g Fresh Thyme
30g Fresh Rosemary

SAFFRON CODE: K72BRIT013

METHOD

1. Peel and dice the carrots and swede into similar-sized pieces. Drizzle with oil and season.

2. Roast the root vegetables in the oven at 180°C, covered with tin foil, for 10–12 minutes until they begin to soften without colouring.

3. Peel and quarter the red onions, dice the squash, and slice the celery into large chunks. Add to the tray with the carrots and swede, along with the fresh herbs and garlic, a little more oil, and additional seasoning.

4. In a bowl, mix the Dijon mustard, wholegrain mustard, and honey. Brush this glaze onto the chicken thighs, reserving half of the glaze. Place the chicken thighs on top of the vegetables.

5. Roast for a further 10–15 minutes until the chicken turns golden and the vegetables are softening. Glaze the chicken again with the reserved mixture and roast for a final 5 minutes until caramelised.



GARLIC & HERB CHICKEN KIEV

WITH MASH POTATO & TENDERSTEM BROCOLLI

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 30 MINS

INGREDIENTS

FOR THE CHICKEN KIEV

10 Kitchen '72 Garlic & Herb Marinated Chicken Breast Fillets
200g Butter
300g Plain Flour
3 Eggs
300ml Milk
600g Breadcrumbs
10g Garlic Puree
10g Dried Oregano
Oil (for cooking)

FOR THE MASH

2kg Frozen Mash Potato
Butter (reserved from above)

FOR THE TENDERSTEM

5 Bunches Tenderstem Broccoli

METHOD

1. Soften the butter and fold through garlic purée and dried oregano until fully incorporated. Place into a piping bag.

2. Make a small cut in the thickest part of each chicken breast using a paring knife, creating a pocket without cutting through the other side.

3. Pipe the butter into the pocket, being careful not to split the chicken. Reserve some butter for enriching the mash.

4. Panée the chicken breasts by coating in flour, then a mix of eggs and milk, and finally in breadcrumbs.

5. If possible, deep-fry the chicken until golden brown, then transfer to a lined baking tray and cook at 180°C for 15–20 minutes. If deep-frying isn't an option, bake directly on a tray with a drizzle of oil.

6. Heat the mash in a microwave until hot, then transfer to a saucepan. Enrich with the reserved butter and season to taste.

7. Blanch the tenderstem broccoli in boiling water for 2 minutes, then refresh in ice-cold water.

8. Drain well, drizzle with oil, and cook on a chargrill or in a skillet pan over high heat until nicely charred.

9. Plate the mash potato, tenderstem broccoli and top with the chicken kiev.

CHICKEN KIEV

IS MAKING A NOSTALGIC RETURN – CRISPY, GARLICKY AND CRAVEABLE.

SAFFRON CODE: K72BRIT014



MEDITERRANEAN

FRESH, WHOLESOME, AND SUNSHINE-INFUSED, MEDITERRANEAN DISHES ARE A GO-TO FOR BALANCED AND FEEL-GOOD MENUS.

Kitchen ‘72 products help you capture those clean, bright flavours with minimal prep.



PERI PERI CHICKEN PIZZA

WITH SWEETCORN, CHILLIES & PERI PERI DRIZZLE

SERVES 10 | PREPARATION TIME: 20 MINS | COOKING TIME: 5 MINS

INGREDIENTS

10 Kitchen ’72 Peri Peri Marinated Chicken Half Fillets

10 Country Range Signature Doughballs (270g each)

600ml Pizza Sauce

500g Grated Mozzarella Cheese

300g Tinned Sweetcorn

60g Plain Flour

FOR THE GARNISH

100ml Kitchen ’72 Peri Peri Sauce

5g Sliced Red Chillies

METHOD

1. Place the doughballs on a plastic tray and cover, ensuring they are airtight. Refrigerate overnight. Remove from the fridge and prove for 4 hours at room temperature before using.

2. Pre-cook the chicken fillets in the oven with a touch of oil and seasoning for 15 minutes at 180°C.

3. Stretch out the pizza dough using some flour or semolina. It may shrink back slightly.

4. Take a small ladle of pizza sauce, starting in the middle, and spread in a circular motion, leaving a crust.

5. Add the grated mozzarella followed by the sweetcorn and sliced pre-cooked chicken. Transfer onto a pizza paddle or screen, and stretch the edges of the dough again.

6. Cook in a pizza oven for approximately 3 minutes, turning 3–4 times to ensure an even cook on the crust.

7. Garnish with Kitchen ‘72 Peri Peri Sauce and fresh red chillies before serving.

SAFFRON CODE: K72MED01



PERI PERI CHICKEN WINGS

WITH LIME, FETA & CHILLI

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 25 MINS

INGREDIENTS

2.5kg Kitchen '72 Peri Peri Marinated Chicken Wings
150g Butter
300ml Kitchen '72 Peri Peri Sauce
300g Feta Cheese
2 Limes, juiced
10g Sliced Red Chillies
10g Coriander

METHOD

1. Melt the butter and Kitchen '72 Peri Peri Sauce together in a saucepan, whisking to prevent splitting.

2. Roast the chicken wings in the oven at 120°C for 15 minutes to allow some of the fat to render down.

3. Increase the oven temperature to 200°C and roast the wings for a further 10 minutes until crispy.

4. Toss the wings in the peri peri butter mixture and season to taste.

5. Garnish with lime juice, freshly chopped coriander, sliced red chillies and feta, to serve.

SAFFRON CODE: K72MED02



PERI PERI CHICKEN & HALLOUMI PITTA

WITH A GARLIC MAYO DIP

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 15 MINS

INGREDIENTS

10 Kitchen ‘72 Peri Peri Marinated Chicken Half Fillets
500g Halloumi
200ml Kitchen ‘72 Peri Peri Sauce
1 Little Gem Lettuce
200g Beef Tomato
100g Red Onion
30 Pittas
200g Kitchen ‘72 Garlic Mayo Sauce
Oil (for cooking)

METHOD

1. Lightly oil and season the chicken fillets, then chargrill for around 4 minutes on each side until cooked through with a smoky flavour.

2. Lightly oil the halloumi and cut into slices, then grill until golden with chargrill marks.

3. Toast the pittas lightly and slice in half. Build each pitta with washed gem lettuce, sliced beef tomato and red onion slices, then top with the grilled chicken and halloumi.

4. Serve with a dipping pot of Kitchen ‘72 Garlic Mayo Sauce.

HALLOUMI

CONTINUES TO RULE MENUS – ITS HIGH MELT POINT MAKES IT IDEAL FOR GRILLING IN HANDHELD FORMATS.

SAFFRON CODE: K72MED03



GARLIC & HERB CHICKEN

WITH MEDITERRANEAN VEGETABLES & LEMON FETA DRESSING

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 30 MINS

INGREDIENTS

20 Kitchen ‘72 Garlic & Herb Marinated Chicken Thighs
50ml Olive Pomace Oil
3 Red Onions
4 Red Peppers
4 Courgettes
2 Aubergines
6 Garlic Cloves
1 Red Chilli
10g Smoked Paprika
10g Dried Oregano
10g Dried Thyme
250g Cherry Tomatoes

FOR THE DRESSING

2 Lemons
200g Feta Cheese
50g Yoghurt
30g Honey
10g Fresh Mint

SAFFRON CODE: K72MED04

METHOD

1. Cut the courgettes, red onion, aubergine and red peppers into similar-sized pieces. Keep some courgette and red pepper aside for grilling in strips.

2. Crush the garlic cloves but leave them fairly large. Chop the chilli and zest the lemons. Add all the vegetables into a roasting tray with the pomace oil, dried herbs and seasoning. Roast at 200°C for 18–20 minutes.

3. Add the whole cherry tomatoes and roast for a further 5 minutes.

4. Lightly oil the chicken thighs and chargrill for around 5 minutes on each side. Chargrill the reserved courgette and red pepper strips for a few minutes on each side.

5. In a food processor, mix the feta, juice from the zested lemons, yoghurt, honey and fresh mint. Blitz using the pulse setting until the dressing is still slightly chunky.



TIP!
Works just as well with the Kitchen ‘72 marinated pork loin or Kitchen ‘72 marinated chicken thighs.

LEMON & BLACK PEPPER BAKED SALMON

WITH MEDITERRANEAN VEG COUSCOUS & CLASSIC SALAD DRESSING

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 15 MINS

INGREDIENTS

10 Salmon Fillets (140-170g each), frozen
2 Lemons
15g Cracked Black Pepper
1.5kg Pre-made Mixed Veg & Pearl Couscous
200g Watercress
500g Cherry Tomatoes
400ml Kitchen ‘72 Classic Salad Dressing

SAFFRON CODE: K72MED05

METHOD

1. Defrost the salmon fillets and mixed veg couscous.

2. Quarter the cherry tomatoes and add them to the couscous along with the Kitchen ‘72 Classic Salad Dressing. Mix well.

3. Coat the salmon fillets in cracked black pepper. Slice the lemons and place on top of each fillet. Bake in the oven at 180°C for 12 minutes, or pan fry until cooked through.

4. Serve by plating the couscous, followed by a handful of watercress and top with salmon and a drizzle of Kitchen ‘72 Classic Salad Dressing.



CHARGRILLED PORK BELLY SOUVLAKI SKEWERS

WITH A GREEK SALAD & TZATZIKI

SERVES 10 | PREPARATION TIME: 25 MINS | COOKING TIME: 20 MINS

INGREDIENTS

20 Kitchen ‘72 Garlic & Herb Marinated Pork Belly Strips
250g Cherry Tomatoes
10 Garlic Cloves
4 Red Peppers
2 Aubergines
4 Courgettes
10g Dried Oregano
10g Dried Thyme
10g Smoked Paprika
1 Lemon, sliced
200ml Kitchen ‘72 Classic Salad Dressing
2 Lollo Rosso Lettuce
15g Fresh Mint, chopped
500g Fresh Tomatoes, chopped
300g Red Onion
100g Black Olives, halved
2 Cucumbers

FOR THE TZATZIKI

1kg Yoghurt
4 Limes, zested and juiced
2 Cucumbers
15g Mint, chopped
Pinch of Salt

METHOD

1. Cut the aubergines, courgettes, red peppers and pork belly into similar-sized chunks. Mix with the dried oregano, thyme and smoked paprika.

2. Skewer the ingredients by alternating aubergine, courgette, red pepper, cherry tomatoes and pork belly. Finish each skewer with a slice of lemon and a whole garlic clove.

3. Grill each skewer for 5–6 minutes per side, turning as necessary until cooked and slightly charred.

4. For the salad, mix lollo rosso lettuce, 2 chopped cucumbers, sliced red onion, black olives, chopped tomatoes and mint. Dress with the Kitchen ‘72 Classic Salad Dressing.

5. For the tzatziki, grate the 2 cucumbers, salt them and leave to drain. Squeeze out any excess water and discard it. Mix the cucumber with the yoghurt, lime zest, lime juice and the remaining chopped mint.

6. Serve the greek salad with pork belly skewers on top and a side of tzatziki.

SAFFRON CODE: K72MED06



FATTOUSH SALAD

WITH GRILLED GARLIC & HERB CHICKEN

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 12 MINS

INGREDIENTS

20 Kitchen ‘72 Garlic & Herb Marinated Chicken Breast Fillets
10 Flatbreads
1 Bunch Radishes
1 Bunch Spring Onions
500g Cherry Tomatoes
300g Red Onion
2 Cucumbers
2 Lemons
10g Fresh Mint
10g Fresh Parsley
10g Fresh Oregano
5g Ground Cinnamon
100ml Kitchen ‘72 Classic Salad Dressing
2 Lollo Rosso Lettuce
5g Ground Sumac

SAFFRON CODE: K72MED08

METHOD

1. Cook the chicken breasts at 180°C until tender and the internal temperature reaches 75°C or above. Leave to cool, then dice into bite-sized pieces.

2. Thinly slice the radish, spring onion, red onion, cucumber and cherry tomatoes.

3. Chop the mint, parsley and oregano leaves, and mix into the salad along with half the Kitchen ‘72 Classic Salad Dressing, the ground cinnamon and lemon juice.

4. Cut the flatbreads into small pieces and deep fry for around 2 minutes, turning halfway. Leave to drain on paper towels.

5. Plate up the salad with diced chicken, crispy wrap pieces and finish with a sprinkle of sumac and a drizzle of Kitchen ‘72 Classic Salad Dressing.



BURRATA & HERITAGE TOMATO SALAD (V)

WITH ROASTED PEACHES & A CLASSIC SALAD DRESSING

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 4 MINS

INGREDIENTS

10 Fresh Peaches
10 Burrata Balls
1.5kg Heritage Tomatoes
1 Bunch Fresh Mint
20ml Honey
60ml Kitchen ‘72 Classic Salad Dressing
5g Red Micro Basil
Pinch of Salt
Oil (for grilling)

METHOD

1. Chop the heritage tomatoes and dress in a bowl with a touch of salt and the honey. Leave to sit for 10 minutes.

2. Pick the mint leaves, finely chop them, and add to the tomato mixture.

3. Slice the peaches in half and remove the stones. Lightly oil the cut sides and chargrill until grill lines appear and the peaches begin to soften.

4. Place a ball of burrata in the centre of the dish and arrange the tomato mixture, and grilled peaches around it. Dress with Kitchen ‘72 Classic Salad Dressing and garnish with red micro basil.

ROASTED FRUIT

ADDS A SURPRISING WARMTH TO SUMMER SALADS – ESPECIALLY WHEN PAIRED WITH CREAMY BURRATA AND SHARP TOMATO.

SAFFRON CODE: K72MED07



GREEK STYLE SALAD

WITH CHARGRILLED GARLIC & HERB PORK LOIN

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 10 MINS

INGREDIENTS

20 Kitchen ‘72 Garlic & Herb Marinated Pork Loin
500g Beef Tomatoes, chopped
1kg Heritage Tomatoes, chopped
400g Red Onion, sliced
200g Black Olives, halved
1 Cucumber, chopped
80ml Kitchen ‘72 Classic Salad Dressing
70ml Olive Oil
900g Feta Cheese
20g Fresh Basil
10g Fresh Mint

METHOD

1. Grill the pork loins for 3–4 minutes on each side.

2. In a bowl, mix the tomatoes, red onion, olives and cucumber with olive oil and Kitchen ‘72 Classic Salad Dressing.

3. Plate the salad and pork loins with crumbled or chopped feta and finish with fresh mint and basil leaves.

SAFFRON CODE: K72MED09



PERI PERI CHICKEN GYROS

WITH PAPRIKA FRIES & GARLIC MAYO

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 15 MINS

INGREDIENTS

10 Kitchen ‘72 Peri Peri Marinated Chicken Half Fillets
10 Flatbreads
200ml Kitchen ’72 Peri Peri Sauce
4 Little Gem Lettuce
200g Beef Tomatoes
100g Red Onion

FOR THE FRIES

1.5kg Country Range Signature Double Crunch Fries
5g Garlic Powder
5g Smoked Paprika
10g Salt
200ml Kitchen ‘72 Garlic Mayo Sauce

METHOD

1. Cook the chicken fillets for 10–12 minutes at 180°C until tender and the internal temperature reaches 75°C or above. Leave to cool slightly, then slice into strips.

2. Cook the fries according to the manufacturer’s instructions and season with the garlic powder, smoked paprika and salt.

3. Slice the lettuce, beef tomatoes and red onion.

4. Lightly warm the flatbreads, then fill with salad, Kitchen ‘72 Peri Peri Sauce and sliced chicken.

5. Serve the fries stuffed into the wraps or on the side with a dipping pot of Kitchen ‘72 Garlic Mayo Sauce.

SAFFRON CODE: K72MED10



ITALIAN

SIMPLE INGREDIENTS, BIG FLAVOURS. ITALIAN CUISINE IS BELOVED FOR ITS RUSTIC CHARM AND COMFORTING FAMILIARITY.

With Kitchen ‘72, creating these classics is fast and full of flavour.



CREAMY TOMATO PASTA BAKE

WITH GARLIC & HERB CHICKEN THIGHS & ROASTED MEDITERRANEAN VEGETABLES

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 30 MINS

INGREDIENTS

20 Kitchen ‘72 Garlic & Herb Marinated Chicken Thighs
500g Penne Pasta
1.4kg Silbury Tomato & Mascarpone Sauce
100g Parmesan Cheese
1 White Onion
4 Garlic Cloves
15g Cracked Black Pepper
300g Panko Breadcrumbs

FOR THE ROASTED VEGETABLES

500g Red Onions
1kg Courgettes
2 Red Peppers
500g Cherry Tomatoes
20g Dried Mixed Herbs
20ml Balsamic Vinegar
Olive Oil (for cooking)

SAFFRON CODE: K72ITALIAN01

METHOD

1. Blanch the pasta in boiling salted water according to the manufacturer’s instructions. Drain and set aside.

2. Sauté the chopped onion and garlic cloves, then add the tomato & mascarpone sauce and cook for 8–10 minutes.

3. Stir sauce through the cooked pasta, pour into an oven dish, top with breadcrumbs and parmesan cheese, then bake at 180°C for 15 minutes.

4. Chop the peppers and onions into chunks, place in a roasting dish with a drizzle with olive oil and balsamic vinegar. Add the cherry tomatoes and mixed herbs. Roast at 180°C for 15 minutes. Cut the courgettes into lengthwise strips and chargrill lightly.

5. Chargrill the chicken thighs for 6 minutes or until golden brown with charred grill lines. Flip and cook for a further 6 minutes. Ensure chicken is cooked through before plating the pasta and vegetables with chicken on top.



CREAMY CARBONARA

WITH GARLIC & HERB CHICKEN, BACON & MUSHROOMS

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 15 MINS

INGREDIENTS

2.5kg Kitchen ‘72 Garlic & Herb Marinated Diced Chicken Thighs
1kg Tagliatelle
300g Pancetta, diced
1kg Chestnut Mushrooms, quartered
1 White Onion, diced
4 Garlic Cloves, chopped
15g Cracked Black Pepper
10 Egg Yolks
300g Mascarpone
100g Grana Padano Cheese, grated
Oil (for cooking)

METHOD

1. Blanch the pasta in boiling salted water according to the manufacturer’s instructions. Strain and set aside.

2. Heat a small amount of oil in a large heavy-bottomed saucepan, sauté the pancetta until golden brown and crispy, then remove and set aside, keeping the oil in the pan.

3. Cook chicken thighs in the same pan for 8–10 minutes until fully cooked.

4. Sweat diced onions and chopped garlic in the pan, then add the quartered mushrooms and cook until softened.

5. Return the pasta to the pan and gently fold in the mascarpone, egg yolks, and grated grana padano cheese.

6. Check the seasoning and adjust if necessary.

SAFFRON CODE: K72ITALIAN02



CHICKEN ARRABBIATA

WITH BLACK OLIVES & PESTO

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 20 MINS

INGREDIENTS

2.5kg Kitchen '72 Garlic & Herb Marinated Diced Chicken Breast
800g Silbury Arrabbiata Sauce
1kg Penne Pasta
1 White Onion, diced
6 Garlic Cloves, minced
20g Dried Oregano
10g Vegetable Bouillon Powder
20g Fresh Basil
150ml Olive Oil
15g Cracked Black Pepper
400g Black Olives, halved
200g Pesto
20g Fresh Parsley
200g Parmesan Cheese

METHOD

1. Pan fry the diced chicken with a touch of oil for 5–10 minutes each side, then finish cooking in the oven until the internal temperature reaches 75°C or above.

2. Blanch the pasta in boiling salted water according to the manufacturer's instructions. Drain, then toss with olive oil and cracked black pepper.

3. Heat a pan with a little olive oil. Chop the onion and garlic then sweat down with dried oregano until softened. Add the arrabbiata sauce and vegetable stock powder and simmer. Add the rest of the olive oil, pesto, basil and parsley and blend until smooth.

4. Fold the pasta into the sauce with the halved olives and warm through. Serve topped with the grilled chicken and shaved parmesan cheese.

ARRABBIATA

MEANS "ANGRY" IN ITALIAN — THE HEAT, OLIVES AND FRESH BASIL GIVE THIS PASTA DISH SOME SERIOUS ATTITUDE.

SAFFRON CODE: K72ITALIAN03



SPAGHETTI POMODORO

WITH CHARGRILLED CHICKEN & PARMESAN

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 20 MINS

INGREDIENTS

10 Kitchen ‘72 Garlic & Herb Marinated Chicken Fillets
800g Silbury Pomodoro Sauce
1kg Spaghetti
1 White Onion, diced
6 Garlic Cloves, minced
40g Fresh Basil
150ml Olive Oil
15g Cracked Black Pepper
200g Parmesan Cheese
20g Fresh Parsley

METHOD

1. Grill the chicken fillets with a touch of oil for 5–10 minutes each side, then finish cooking in the oven at 180°C until the internal temperature reaches 75°C or above.

2. Blanch the pasta in boiling salted water according to the manufacturer’s instructions. Drain, then toss with olive oil and cracked black pepper.

3. Sweat the onion and garlic in a pan with a little olive oil until softened. Add the Pomodoro sauce and fresh basil, then blitz the sauce until smooth.

4. Fold the pasta into the sauce and warm through. Serve topped with the grilled chicken and grated parmesan cheese.

5. Finish with chopped fresh parsley.

SAFFRON CODE: K72ITALIAN04



CREAMY PENNE PASTA

WITH MARINATED PORK LOIN, MUSHROOMS & SPINACH

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 15 MINS

INGREDIENTS

10 Kitchen ‘72 Garlic & Herb Marinated Pork Loins
500g White Onion, diced
30g Garlic Puree
100ml Olive Oil
1kg Chestnut Mushrooms, sliced
750g Fresh Spinach
1.5kg Country Range Penne Pasta
500ml Double Cream
200g Parmesan Cheese
10g Fresh Chives

METHOD

1. Sweat the onions and garlic in a pan, then add the chestnut mushrooms. On a high heat, sauté in the olive oil until the mushrooms are golden brown. Add the spinach at the end.

2. Blanch the pasta in boiling salted water according to the manufacturer’s instructions. Drain and dress with olive oil and seasoning.

3. Add the cream and pasta to the mushroom and spinach mixture, folding through. On a medium heat, reduce the cream slightly until it coats the pasta. Shave over the Parmesan cheese.

4. Chargrill the pork loin steaks for 3–4 minutes per side. Slice thinly and top the pasta with the pork loin. Finely slice the chives and scatter over the top.

SAFFRON CODE: K72ITALIAN05



SMOKY BBQ CHICKEN PIZZA

WITH MIXED PEPPERS, SWEETCORN & JALAPEÑOS

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 20 MINS

INGREDIENTS

1kg Kitchen '72 BBQ Marinated Diced Chicken Breast

10 Country Range Signature Doughballs (270g each)

600ml Pizza Sauce

400g Tinned Sweetcorn

400g Frozen Mixed Peppers

200g Sliced Jalapeños

800g Grated Mozzarella Cheese

200ml Kitchen '72 Sticky BBQ Sauce

METHOD

1. Place the doughballs on a plastic tray and cover, ensuring they are airtight. Refrigerate overnight. Remove from the fridge and prove for 4 hours at room temperature before using.

2. Pre-cook the chicken breast in the oven with a touch of oil and seasoning for 15 minutes at 180°C.

3. Stretch out the pizza dough with some flour or semolina; it will shrink back slightly.

4. Take a small ladle of pizza sauce, start in the middle of the pizza, and spread in a circular motion leaving a crust.

5. Add the cheese, then the toppings. Transfer onto a pizza paddle or pizza screen and stretch out the edges of the pizza dough again.

6. Cook in a pizza oven for approximately 3 minutes, turning 3-4 times to ensure even cooking on the crust.

7. Finish the pizzas with a drizzle of Kitchen '72 Sticky BBQ Sauce.

SAFFRON CODE: K72ITALIAN07



PULLED SHIITAKE MUSHROOM PIZZA (V)

WITH A GARLIC MAYO DIP

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 5 MINS

INGREDIENTS

10 Country Range Signature Doughballs (270g each)
500g Pulled Mushrooms
600ml Pizza Sauce
800g Grated Mozzarella Cheese
400g Blue Cheese
200g Kitchen '72 Garlic Mayo Sauce
100g Rocket

METHOD

1. Place the doughballs on a plastic tray and cover, ensuring they are airtight. Refrigerate overnight. Remove from the fridge and prove for 4 hours at room temperature before using.

2. Stretch out the pizza dough with some flour or semolina; it will shrink back slightly.

3. Take a small ladle of pizza sauce, starting in the middle of the pizza base, and spread in a circular motion leaving a crust.

4. Add cheese and toppings, then transfer onto a pizza paddle or pizza screen. Stretch out the edges of the dough again if needed.

5. Cook in a pizza oven for approximately 3 minutes, turning 3-4 times to ensure even cooking on the crust.

6. Scatter the rocket over the top and serve with a dipping pot of Kitchen '72 Garlic Mayo on the side.

SHITAKE MUSHROOM'S

MEATY BITE AND SAVOURY INTENSITY ARE A RISING STAR IN PLANT-FORWARD PIZZA TOPPINGS.

SAFFRON CODE: K72ITALIAN08



PEPPERONI PIZZA

WITH SPICY NDUJA & PERI PERI CHICKEN

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 5 MINS

INGREDIENTS

600g Kitchen ‘72 Peri Peri Marinated Chicken Strips

10 Country Range Signature Doughballs (270g each)

600ml Pizza Sauce

800g Grated Mozzarella Cheese

600g Pepperoni

300g Nduja Paste

200ml Kitchen ‘72 Peri Peri Sauce

METHOD

1. Place the doughballs on a plastic tray and cover, ensuring they are airtight. Refrigerate overnight. Remove from the fridge and prove for 4 hours at room temperature before using.

2. Pre-cook the chicken strips in the oven with a touch of oil and seasoning for 15 minutes at 180°C.

3. Stretch out the pizza dough with some flour or semolina; it will shrink back slightly.

4. Take a small ladle of pizza sauce, starting in the middle of the base, and spread in a circular motion leaving a crust.

5. Add cheese and then toppings, and transfer onto a pizza paddle or pizza screen. Stretch out the edges of the dough again if needed.

6. Cook in a pizza oven for approximately 3 minutes, turning 3-4 times to ensure even cooking on the crust.

7. Finish with a drizzle of Kitchen ‘72 Peri Peri Sauce.

SAFFRON CODE: K72ITALIAN09



ONE POT RISOTTO

WITH LEMON & HERB CHICKEN THIGHS

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 20 MINS

INGREDIENTS

1kg Kitchen '72 Garlic and Herb Marinated Diced Chicken Thighs
1kg Risotto Rice
1 White Onion, diced
6 Garlic Cloves, minced
300g Mascarpone
30g Chicken Bouillon Powder
500g Frozen Peas
3 Bunches Asparagus
200g Grana Padano Cheese
2 Lemons, juiced
50g Butter

METHOD

1. In a pan, brown off the chicken. This should take around 3 minutes.

2. Remove the chicken from the pan and leave to one side.

3. Melt the butter in the same pan. Add the garlic and onion and cook for 2 minutes, or until the onion is translucent.

4. Add the rice and stir until the grains turn from white to translucent.

5. Add the chicken bouillon powder to 2 litres of boiling water to make chicken broth.

6. Add a quarter of the chicken broth, season with salt and pepper, and bring to a simmer. Add the peas and sliced asparagus.

7. Continue adding the broth gradually, stirring until it is fully absorbed.

8. Cook until the rice is hot throughout. The risotto should be creamy in texture with a slight bite to the rice.

9. Finish with lemon juice and season again if required. Stir in the Parmesan and mascarpone before serving.

ASPARAGUS

ADDS A BRIGHT, SEASONAL CRUNCH — A SPRINGTIME RISOTTO STAPLE THAT FEELS BOTH FRESH AND FILLING.

SAFFRON CODE: K72ITALIAN10



GARLIC & HERB CHICKEN PESTO PASTA

WITH SUNDRIED TOMATOES & MOZZARELLA

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 20 MINS

INGREDIENTS

10 Kitchen ‘72 Garlic & Herb Marinated Chicken Breast Fillets
1.5kg Tagliatelle
500g Sundried Tomatoes
100g Pesto
5 Mozzarella Balls
20g Fresh Basil

METHOD

1. Dice the chicken and cook in a hot pan with a little oil until fully cooked.

2. Cook the pasta in salted boiling water according to the manufacturer’s instructions, then drain.

3. Add a little sundried tomato oil and the pesto to the pan. Stir in the sundried tomatoes and cooked pasta. Season to taste.

4. Finish with torn mozzarella and fresh basil leaves before serving.

SAFFRON CODE: K72ITALIAN06



INDIAN

BOLD, AROMATIC, AND PACKED WITH SPICE. INDIAN CUISINE IS ALL ABOUT DEPTH OF FLAVOUR AND COMFORT IN EVERY BITE.

These dishes showcase how Kitchen ‘72 makes it easy to serve up authentic, vibrant flavours.



TANDOORI POTATO CRUNCHIES

WITH TIKKA PORK BELLY BITES & INDIAN SWEET CHILLI SAUCE

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 25 MINS

INGREDIENTS

10 Kitchen ‘72 Tikka Marinated Pork Belly Strips
200g Kitchen ‘72 Indian Sweet Chilli Sauce
1 White Onion
50g Butter
10g Tandoori Spice Mix
5g Black Onion Seeds (Nigella Seeds)
5g Chilli Flakes
1.8kg Country Range Potato Crunchies

SEASONING
10g Garam Masala
5g Garlic Powder
10g Salt

RAITA
1 Cucumber
20g Mint
1kg Natural Yoghurt
1 Lime
5g Cumin

GARNISH
100g Crispy Onions
1 Red Chilli

SAFFRON CODE: K72INDIAN02

METHOD

1. Chargrill the pork belly strips until cooked through, then dice into small cubes and set aside.

2. Cook the potato crunchies according to the manufacturer’s instructions, then season with the garam masala, garlic powder and salt mix.

3. Thinly slice the white onion and sweat with the butter over a very low heat. Add the chilli flakes, tandoori spice mix and black onion seeds, and continue to cook gently until the onions are caramelised.

4. To make the raita, peel and deseed the cucumber, then finely dice. Fold into the yoghurt with the lime zest and juice, chopped mint and cumin. Season to taste.

5. Combine the cooked potato crunchies with the spiced onion mixture and toss together until well coated.

6. Transfer to serving dishes, drizzle with Kitchen ‘72 Indian Sweet Chilli Sauce and garnish with crispy onions and sliced red chilli.



CHICKEN TIKKA PASTA BAKE

WITH SPINACH & CHEESE

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 30 MINS

INGREDIENTS

2.5kg Kitchen ‘72 Diced Tikka Marinated Chicken Breast
1kg Penne Pasta
500g White Onions, sliced
50g Butter
20g Tandoori Spice Mix
5g Chilli Flakes
20g Garam Masala
5g Garlic Powder
20g Ground Cumin
500g Fresh Spinach
500g Grated Cheddar Cheese
200g Kitchen ‘72 Indian Sweet Chilli Sauce

METHOD

1. Cook the pasta in boiling salted water until cooked through.

2. In a heavy-based saucepan, melt the butter and add the diced chicken. Colour the chicken and continue to cook through.

3. Add the sliced onions and cook until softened. Add the tandoori spice mix, garlic powder, chilli flakes, garam masala and cumin. Cook out for 2 minutes, then add the Kitchen ‘72 Indian Sweet Chilli Sauce.

4. Blanch the spinach in boiling water and drain thoroughly.

5. Combine the pasta and chicken mix and place in an ovenproof dish. Top with the wilted spinach and grated cheddar.

6. Bake at 200°C for 10–15 minutes until the cheese is melted and golden. Serve immediately.

SAFFRON CODE: K72INDIAN03



SWEET CHILLI GLAZED SALMON

WITH SPICED POTATOES & SPINACH

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 25 MINS

INGREDIENTS

10 Salmon Fillets (140–170g each), frozen
1 White Onion
1kg Potatoes
10g Chopped Red Chillies
5g Turmeric
5g Madras Curry Powder
5g Garam Masala
5g Ground Coriander
500g Fresh Spinach
400ml Kitchen ‘72 Indian Sweet Chilli Sauce

METHOD

1. Defrost the salmon fillets overnight.

2. Thinly slice the onion and peel and dice the potatoes. Mix with the turmeric, curry powder, garam masala, coriander and chopped red chillies.

3. Roast the potato and onion mixture in the oven at 180°C for 15–20 minutes, or until cooked through. Remove from the oven, mix in the spinach, and return to the oven for 5 minutes to wilt.

4. Place the salmon fillets on a baking tray and glaze with the Kitchen ‘72 Indian Sweet Chilli Sauce. Bake in the oven at 180°C for 12 minutes, or pan fry until cooked through.

SAFFRON CODE: K72INDIAN04



TIKKA CHICKEN WINGS

GLAZED WITH INDIAN SWEET CHILLI SAUCE

SERVES 10 | PREPARATION TIME: 35 MINS | COOKING TIME: 5 MINS

INGREDIENTS

2kg Kitchen ‘72 Tikka Marinated Chicken Wings

800ml Kitchen ‘72 Sweet Indian Chilli Sauce

1 Bunch Spring Onions

30g Fresh Coriander

10g Red Chillies

SAFFRON CODE: K72INDIAN01

METHOD

1. Cook the chicken wings at 160°C for 25-30 minutes until cooked through. Leave to cool slightly.

2. Coat the wings in oil and transfer to a chargrill.

3. Brush with Kitchen ‘72 Indian Sweet Chilli Sauce, turning frequently and reglazing throughout. Cook until the internal temperature reaches 75°C and the skin is crispy.

4. Plate and garnish with sliced spring onions, coriander and chillies.



TANDOORI CHICKEN PAKORAS

WITH AROMATIC DHAL & CARROT CHUTNEY

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 25 MINS

INGREDIENTS

2.5kg Kitchen ‘72 Diced Tikka Chicken Breast
Gram Flour (as needed)
500g Dried Red Lentils
1 Garlic Bulb
500g Onion
2g Turmeric
5g Ground Cumin
3g Garam Masala
3g Ground Coriander
3g Paprika
16g Chicken Stock Powder
30g Fresh Coriander
10g Salt
250g Carrots
5g Black Onion Seeds (Nigella Seeds)
100g Butter

SAFFRON CODE: K72INDIAN05

METHOD

1. Dice the onion and crush half the garlic bulb.

2. Melt 50g butter in a saucepan and slowly sweat the onion and garlic until translucent.

3. Add all the ground spices and cook for a further 2 minutes. Add the stock powder and 1.5 litres of water.

4. Add the red lentils and cook until thickened and the lentils are soft (add more water if needed). Season to taste and stir in the chopped coriander.

5. Separately, heat the remaining 50g butter in a small pan until bubbling. Finely slice the remaining garlic and cook in the butter until golden brown.

6. Pour the garlic butter over the lentils and stir through.

7. Whisk the gram flour with cold water until it reaches a double cream consistency.

8. Dip the diced chicken into the batter and deep fry until cooked through and crispy.

9. Julienne the carrot and dress with Kitchen ‘72 Indian Sweet Chilli Sauce. Leave to marinate, then finish with the black onion seeds.

10. Plate everything up and garnish as desired.



SPICED CHICKEN BIRYANI

WITH SWEET RAISINS

SERVES 10 | PREPARATION TIME: 30 MINS | COOKING TIME: 30 MINS

INGREDIENTS

2.5kg Kitchen '72 Garlic & Herb Chicken Thigh
900g Basmati Rice
500g Onions, diced
1 Garlic Bulb, crushed
75g Fresh Ginger, grated
2g Turmeric
5g Ground Cumin
3g Garam Masala
3g Ground Coriander
3g Paprika
30g Chicken Stock Powder
30g Fresh Coriander
100g Raisins
100g Butter
2.5L Water
1 Lime

SAFFRON CODE: K72INDIAN06

METHOD

1. Wash the rice under cold running water in a large bowl until the water runs clear of starch.

2. Leave the washed rice to soak for 30 minutes, then drain well.

3. Melt the butter in a large pan and sweat the diced onions, crushed garlic, and grated ginger until soft.

4. Add the ground spices and cook for 2 minutes.

5. Add the chicken thighs and stock powder and cook for 5 minutes.

6. Stir in the raisins, rice and 2.5L water.

7. Bring to a simmer and cover tightly, ensuring no steam escapes.

8. Transfer to a preheated oven at 160°C for 20–25 minutes.

9. Remove the lid, check the rice is fully cooked, and leave to rest for 5 minutes before fluffing with a fork.

10. Garnish with fresh coriander and a squeeze of lime.



GOAN-STYLE FISH CURRY

IN A CREAMY KORMA SAUCE

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 25 MINS

INGREDIENTS

2kg Kitchen ‘72 Korma Curry Sauce
1kg King Prawns
420g Salmon
600g Cod
500g Plum Tomatoes
2 Limes
1 Garlic Bulb, crushed
75g Ginger, grated
2g Turmeric
5g Ground Cumin
500g Onion, sliced
30g Fresh Coriander
100g Butter

METHOD

1. If using frozen fish, defrost overnight in a covered container in the fridge.

2. Dice the cod and salmon into bite-sized pieces.

3. Melt the butter in a large saucepan, add the sliced onions, crushed garlic and ginger and cook for 10 minutes.

4. Cut the tomatoes into 6 wedges and add to the onion mix with the spices. Cook for 2 minutes.

5. Add the korma sauce and bring to a simmer.

6. Add the prawns, cod and salmon and gently poach in the sauce for 10–15 minutes until cooked through.

7. Add the chopped coriander and juice of the limes.

8. Season to taste and serve with your choice of breads and rice.

SAFFRON CODE: K72INDIAN07



TIP!

Want to make it a little spicier? Add sliced fresh red chillies to turn up the heat!

SPICED JALFREZI SOUP VE

WITH COCONUT CREAM & BHAJI CROUTONS

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 15 MINS

INGREDIENTS

4kg Kitchen '72 Vegetable Jalfrezi Curry Sauce
1kg Onion
1g Turmeric
2g Ground Cumin
2g Garam Masala
2g Ground Coriander
2g Paprika
100g Coconut Cream
Gram Flour (as needed)

METHOD

1. Defrost the jalfrezi sauce in the fridge overnight.

2. Slice the onions finely, season with salt and leave for 10 minutes.

3. Add the spices to the onion mix and sprinkle in gram flour until a batter consistency is reached.

4. Shape the onion mix into small balls and deep fry until golden.

5. Bring the jalfrezi sauce to a simmer and leave to cool slightly.

6. Blend until smooth and check for seasoning.

7. Serve in your desired bowl and garnish with coconut cream and bhaji croutons.

SAFFRON CODE: K72INDIAN08



LAMB SAAG CURRY

WITH CAULIFLOWER PAKORAS

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 4 HOURS

INGREDIENTS

4kg Kitchen '72
Madras Curry Sauce
2.5kg Diced Lamb Shoulder
500g Fresh Spinach
2 Limes
30g Fresh Coriander
300g Cauliflower
100ml Water
200g Gram Flour
10g Garam Masala
10g Curry Powder

SAFFRON CODE: K72INDIAN09

METHOD

FOR THE CURRY

1. Defrost the madras sauce in the fridge overnight.

2. Add the diced lamb to the sauce and stir well. Cover and braise in the oven at 120°C for 4 hours until the lamb is tender.

3. Stir in the spinach and allow to wilt.

4. Squeeze in the lime juice and add chopped coriander.

FOR THE PAKORAS

1. Mix the water, gram flour, garam masala and curry powder to make a batter.

2. Cut the cauliflower into small florets and dip each small floret into the batter.

3. Deep fry for 3–4 minutes or until golden brown.



JALFREZI VEG BOWL VE

WITH CAULIFLOWER BHAJIS & SPICED CURRY OIL

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 25 MINS

INGREDIENTS

4kg Kitchen '72 Vegetable Jalfrezi Curry Sauce
1kg Cauliflower
250g Onion
1g Turmeric
2g Ground Cumin
2g Garam Masala
2g Ground Coriander
2g Paprika
80g Gram Flour

FOR THE CURRY OIL

5g Curry Powder
2g Cumin Seeds
30ml Rapeseed Oil

METHOD

1. Defrost the jalfrezi sauce in the fridge overnight.

2. Bring the sauce to a simmer and cook for 10–15 minutes.

FOR THE BHAJIS

1. Cut the cauliflower into small florets. Mix gram flour with a little water and all the spices to form a batter. Dip each floret in the batter and deep fry for 3–4 minutes until golden brown.

FOR THE CURRY OIL

1. Gently heat the rapeseed oil in a pan. Add cumin seeds and toast for 2 minutes, stirring to avoid burning. Add the curry powder and leave to infuse.

SAFFRON CODE: K72INDIAN10



CLASSIC CHICKEN TIKKA MASALA

WITH PILAU RICE & CRUNCHY POPPADOMS

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 25 MINS

INGREDIENTS

2kg Kitchen ‘72 Tikka Marinated Diced Chicken Breast
2.5L Kitchen ‘72 Tikka Masala Curry Sauce
200g Onions, diced
10g Turmeric
1.5L Chicken Stock
100g Butter
500g Basmati Rice
10g Black Onion Seeds (Nigella Seeds)
20g Fresh Coriander
50g Mini Poppadoms

METHOD

1. Defrost the tikka sauce in the fridge overnight.

2. Sauté the chicken breast in a heavy-bottomed pan, then add the tikka sauce. Bring to a simmer and cook for 20 minutes.

3. Wash the rice thoroughly until the water runs clear.

4. Sauté the diced onion in a little oil, then add the rice. Pour in the chicken stock, turmeric and butter. Bring to the boil, reduce to a low heat, cover and cook until the liquid is absorbed (approx. 10–15 minutes).

5. Cook the poppadoms according to the manufacturer’s instructions.

6. Top the rice with black onion seeds and finish the curry with chopped coriander.

SAFFRON CODE: K72INDIAN11



CHICKEN TIKKA & CHILLI CHEESE FLATBREAD

WITH AN INDIAN SWEET CHILLI SAUCE

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 20 MINS

INGREDIENTS

2kg Kitchen ‘72 Tikka Marinated Diced Chicken Breast

10 Garlic & Coriander Naan

50g Jalapeño

10g Green Chillies

10g Black Onion Seeds (Nigella Seeds)

400g Grated Cheddar Cheese

100ml Kitchen ‘72 Indian Sweet Chilli Sauce

20g Fresh Coriander

METHOD

1. Roast the diced chicken in the oven with a little oil and seasoning for 10–12 minutes, or until a core temperature of 75°C is reached.

2. Top the naan with the cooked chicken, thinly sliced green chillies, chopped jalapeño, black onion seeds and cheddar. Bake for 5–8 minutes until the naan begins to crisp and the cheese has melted.

3. Finish with a drizzle of Kitchen ‘72 Indian Sweet Chilli Sauce and a sprinkle of chopped coriander.

SAFFRON CODE: K72INDIAN13



JALAPEÑO & CREAM CHEESE STUFFED NAAN

WITH CREAMY TIKKA MASALA & CORIANDER CHUTNEY

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 20 MINS

INGREDIENTS

1.5kg Kitchen ‘72 Tikka Marinated Diced Chicken Breast

600ml Kitchen ‘72 Tikka Masala Curry Sauce

10 Garlic & Coriander Naan

100g Sliced Jalapeños

500g Cream Cheese

100ml Natural Yoghurt

FOR THE CORIANDER CHUTNEY

50g Fresh Coriander

1 Lime, juiced

1 Green Chilli

50ml Rapeseed Oil

FOR THE GARNISH

20g Flaked Almonds

METHOD

1. Defrost the tikka sauce in the fridge overnight.

2. Roast the diced chicken in the oven with a little oil and seasoning for 10–12 minutes or until a core temperature of 75°C is reached.

3. Heat the tikka sauce until simmering, then stir in the yoghurt. Add the chicken and mix well.

4. Lightly toast the naan breads in the oven for 3–4 minutes.

5. To make the chutney, add all ingredients to a food blender and blitz until smooth.

6. Toast the flaked almonds on a baking tray for 4–5 minutes or until golden brown.

7. Assemble the naan starting with cream cheese and sliced jalapeños, followed by the creamy chicken tikka and a spoonful of coriander chutney. Garnish with toasted almonds.

SAFFRON CODE: K72INDIAN12



TIKKA CHICKEN ONE-POT

WITH BUTTERNUT SQUASH, LENTILS & CORIANDER NAAN

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 25 MINS

INGREDIENTS

1.5kg Kitchen ‘72 Tikka Marinated Diced Chicken Breast
600ml Kitchen ‘72 Tikka Masala Curry Sauce
10 Garlic & Coriander Naan
1kg Butternut Squash
500g Fresh Spinach
300g Dried Red Lentils
200ml Chicken Stock
1 Green Chilli
1 Red Chilli

METHOD

1. Defrost the tikka sauce in the fridge overnight.

2. Fry the chicken in a heavy-based pan until fully cooked.

3. Dice the butternut squash and add it to the pan to soften slightly.

4. Stir in the red lentils and chicken stock. Cook for around 10 minutes until the stock is absorbed.

5. Pour in the tikka sauce and bring to a gentle simmer. Add the spinach and cook until the lentils and squash are tender.

6. Toast the naan bread in the oven for 3-4 minutes.

7. Finish with thinly sliced green and red chillies as garnish.

LENTILS & SPINACH

ARE RICH IN FIBRE AND IRON, MAKING THEM POPULAR ADDITIONS TO MODERN ONE-POT COMFORT DISHES.

SAFFRON CODE: K72INDIAN14



ASIAN

ASIAN CUISINE IS A CELEBRATION OF CONTRAST — FRESH HERBS AGAINST BOLD SAUCES, DELICATE TEXTURES WITH VIBRANT HEAT.

These recipes draw on those dynamic flavour profiles, with Kitchen ‘72 products helping you serve up delicious, punchy, dishes.



SALT & PEPPER PORK BELLY

WITH GOLDEN EGG FRIED RICE

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 20 MINS

INGREDIENTS

2kg Kitchen ‘72 Chinese Salt & Pepper Marinated Pork Belly Strips
500g Long Grain Rice
250g Frozen Petit Pois
250g Carrots
1 Bunch Spring Onions
10 Eggs
10ml Sesame Oil
50ml Gluten Free Soy Sauce
10ml Sriracha
40g Crispy Onions
2 Red Chillies
200g Chinese Leaf
10ml Rapeseed Oil

SAFFRON CODE: K72ASIAN01

METHOD

1. Wash the rice thoroughly and add to a saucepan with 1L of boiling water. Cover tightly and reduce the heat to low until all the water is absorbed. Once cooked, set aside to cool.

2. Slice the Chinese leaf in half, then finely shred. Dice the carrots and slice the spring onions and fresh chilli.

3. Heat half the rapeseed oil in a large wok over high heat. Lightly whisk the eggs and add them to the wok. Push to the side, then add in the vegetables and cold rice.

4. Mix the sesame oil, soy sauce and sriracha to make a sauce. Pour over the rice and vegetables, gradually mixing in the eggs until fully combined.

5. In a separate hot pan, cook the pork belly strips. Turn the heat to low and allow the fat to render. Cook for 10–12 minutes until crisp and golden.

6. Serve the pork over the fried rice and garnish with spring onion, fresh chilli and crispy onions.

7. Optional garnishes: sesame seeds and chopped coriander for added flavour and texture.



SALT & PEPPER CHICKEN

WITH SESAME NOODLES

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 20 MINS

INGREDIENTS

2kg Kitchen ‘72 Chinese Salt & Pepper Diced Marinated Chicken Thigh
800g Rice Noodles
800g Pak Choi
250g Carrots
140g Spring Onions
500g Beansprouts
10ml Sesame Oil
50ml Gluten-Free Soy Sauce
10ml Sriracha
20ml Rapeseed Oil
1 Red Chilli
Sesame Seeds (for serving)
Fresh Coriander (for serving)

METHOD

1. Soak the noodles in boiling water for 10 minutes or until rehydrated. Drain and leave to dry out slightly.

2. In a large wok over high heat, add rapeseed oil and the chicken. Cook for 10 minutes, stirring thoroughly.

3. Add the carrots and quartered pak choi. Cook for a further 5 minutes. Carrots can be ribboned or julienned.

4. Stir in the fresh chilli, beansprouts, sesame oil, soy sauce, and sriracha.

5. Toss in the noodles and cook for 3–4 minutes. Finish with coriander, chilli, spring onions, and sesame seeds.

SAFFRON CODE: K72ASIAN02



SALT & PEPPER CHICKEN KARAAGE BAO

WITH PICKLED CARROTS & RADISHES

SERVES 10 | PREPARATION TIME: 15 MINS | COOKING TIME: 3 HRS

INGREDIENTS

CHICKEN KARAAGE

1kg Kitchen '72 Chinese Salt & Pepper Marinated Diced Chicken Thigh
100g Flour
100g Cornflour
10g Salt
5g Cracked Black Pepper
5g Chinese Five Spice

FOR THE FILLING

200g Rainbow Coleslaw Mix
1 Carrot (for pickling)
30ml Dipping Sauce (see dipping sauce recipe)
50g Radishes (for pickling)
5g Micro Purple Basil Cress
20 Bao Buns
80ml Teriyaki Sauce

FOR THE PICKLING LIQUID

100ml White Wine Vinegar
100g Sugar
5g Coriander Seeds
5g Star Anise

FOR THE DIPPING SAUCE

800ml Gluten Free Soy Sauce
200ml Sweet Chilli Sauce
50ml Sesame Oil
1 Lime, zested and juiced
20g Coriander, chopped

METHOD

1. Mix flour, cornflour, Chinese five spice, salt, and pepper in a bowl.

2. Toss the diced chicken thighs in the flour mixture until fully coated.

3. Deep fry the chicken at 160°C for 6-8 minutes or until golden brown and cooked through.

4. Mix the dipping sauce ingredients together. Dress the rainbow coleslaw mix with 30ml of dipping sauce in a separate bowl and leave to marinate for 15 minutes. Store the remaining dipping sauce in the fridge for future dishes.

5. Warm all of the pickling liquid ingredients in a small pan until the sugar has dissolved. Peel the carrot into ribbons and thinly slice radishes. Dress carrots and radishes with the hot pickling liquid and leave to marinate for 15 minutes.

6. Warm bao buns in a steamer (2 minutes) or microwave (30 seconds) with a little water.

7. Assemble the bao buns starting with the dressed slaw and pickled carrots.

8. Add the crispy chicken karaage, then garnish with pickled radish, micro purple basil cress, and drizzle with teriyaki sauce.

PICKLED VEGETABLES

LIKE CARROT RIBBONS ARE A CLASSIC ELEMENT IN EAST ASIAN CUISINE, ADDING BALANCE AND CRUNCH TO RICH DISHES.

SAFFRON CODE: K72ASIAN04



MISO RAMEN BOWL

WITH GARLIC & HERB CHICKEN

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 20 MINS

INGREDIENTS

10 Kitchen '72 Garlic & Herb Marinated Chicken Breast Fillets
800g Egg Noodles
10 Pak Choi
375g Radishes
500g Carrots, sliced into ribbons
500g Beansprouts
200g Edamame Beans
80g Miso Broth Base
Stock Base
20g Fresh Coriander
2 Chicken Stock Cubes
10 Eggs
1 Bunch Spring Onions
1 Red Chilli, sliced
15g Sesame Seeds

METHOD

1. Mix the miso glaze and chicken stock cubes into 2 litres of boiling water in a heavy-bottomed large saucepan.

2. Boil the eggs for 10 minutes, then refresh in cold water.

3. In a separate pan, fry the chicken breasts until fully cooked.

4. Quarter the pak choi and thinly slice the radishes. Add these to the boiling stock and cook for 5 minutes.

5. Add the carrot ribbons, beansprouts, and edamame beans to the broth.

6. Add the noodles and cook for 3 minutes.

7. Finish with fresh coriander, sliced spring onions, and halved eggs. Lay the sliced chicken over the top and garnish with chilli and sesame seeds.

MISO

AND FERMENTED INGREDIENTS ARE TRENDING FOR THEIR UMAMI DEPTH AND GUT-FRIENDLY QUALITIES.

SAFFRON CODE: K72ASIAN05



CRISPY BBQ CHICKEN FRIED RICE

WITH A SPICY FRIED EGG

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 20 MINS

INGREDIENTS

2kg Kitchen ’72 BBQ Marinated Diced Chicken Thigh

500g Self-Raising Flour

FOR THE EGG FRIED RICE

1kg Long Grain Rice

30ml Rapeseed Oil

400g Frozen Peas

400g Carrots

10ml Sesame Oil

10 Eggs

1 Bunch Spring Onions

1 Red Chilli

40g Crispy Onions

10g Chilli Flakes

5g Purple Micro Basil

10g Sesame Seeds

SAFFRON CODE: K72ASIAN06

METHOD

1. Coat the chicken in self-raising flour and deep fry for 6–8 minutes or until golden brown.

2. Cook the long grain rice as per manufacturer’s instructions, then drain and chill.

3. Add rapeseed oil to a heavy-based wok and swirl around to coat all sides.

4. Add diced carrots to the wok, reduce heat to medium, cook for 4 minutes, then add the frozen peas.

5. Add the rice and mix thoroughly.

6. In a frying pan, add a touch of oil. Fry the eggs on high heat until crispy, then finish with chilli flakes and a drizzle of sesame oil.

7. Finish the dish with sliced chilli, spring onions, crispy onions, sesame seeds, and micro basil.



FIRECRACKER STIR FRY

WITH CRISPY SALT & PEPPER CHICKEN

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 20 MINS

INGREDIENTS

2.5kg Kitchen ’72 Chinese Salt & Pepper Marinated Chicken Breast Fillets
500g Flour
500g Cornflour
10g Salt
10g Cracked Black Pepper
1kg Jasmine Rice
1 Onion
3 Green Peppers
3 Red Peppers
400g Frozen Peas
250g Carrots, shaved
10ml Sesame Oil
10ml Sriracha
40ml Gluten Free Soy Sauce
1 Bunch Spring Onions
1 Red Chilli
40g Crispy Onions
200ml Kitchen ’72 Peri Peri Sauce

METHOD

1. Mix the flour, cornflour, salt and black pepper together.

2. Dice the chicken fillets and toss in the flour mix and lightly fry until a crispy coating forms.

3. Cook the jasmine rice as per manufacturer’s instructions, then drain and toss through sesame oil.

4. Chop the onions and peppers into large pieces.

5. Add rapeseed oil to a heavy-based wok and swirl to coat all sides.

6. Add the onions and peppers and cook on a high heat for 2–3 minutes. Add shaved carrots, reduce heat to medium, cook for 4 minutes, then add frozen peas.

7. Stir in soy sauce, sriracha and Kitchen ‘72 Peri Peri Sauce. Simmer to reduce the sauce slightly.

8. Finish with sliced chilli, sliced spring onions, crispy onions and an extra drizzle of sriracha.

VIBRANT VEGETABLES

THIS FIERY STIR FRY IS INSPIRED BY THE BOLD FLAVOURS OF CHINESE TAKEAWAY CLASSICS WITH VISUAL APPEAL FROM COLOURFUL VEG.

SAFFRON CODE: K72ASIAN07



KOREAN COATED CHICKEN WINGS

WITH A SWEET & SPICY GLAZE

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 15 MINS

INGREDIENTS

2kg Kitchen '72 Chinese Salt & Pepper Marinated Chicken Wings
400g Plain Flour
400g Cornflour
500ml Buttermilk
20g Garlic
20g Ginger
50g Honey
100ml Dipping Sauce (see Dipping Sauce recipe)
30g Soft Brown Sugar
20ml Red Wine Vinegar
20g Red Chilli
0.5 Bunch Spring Onions
10g Sesame Seeds

FOR THE DIPPING SAUCE

800ml Gluten Free Soy Sauce
200ml Sweet Chilli Sauce
50ml Sesame Oil
1 Lime, zested and juiced
20g Coriander, chopped

METHOD

1. Mix the plain flour, cornflour, garlic, ginger and a pinch of Chinese five spice.

2. Dredge the chicken wings in buttermilk.

3. Coat the wings in the flour mixture and deep fry at 180°C for around 10 minutes or until golden and cooked through.

4. Mix the dipping sauce ingredients together. In a saucepan, mix 100ml of dipping sauce, soft brown sugar, honey and red wine vinegar. Gently bring to the boil until the sugar has dissolved. Store the remaining dipping sauce in the fridge for future dishes.

5. Toss the fried wings in the sticky sauce to coat.

6. Garnish with sliced spring onions, chopped red chilli and sesame seeds.

KOREAN WINGS

ARE A GROWING MENU FAVOURITE – SWEET, STICKY, SPICY, AND MADE TO SHARE.

SAFFRON CODE: K72ASIAN09



CHINESE LOADED SIDEWINDERS

WITH SALT & PEPPER CHICKEN

SERVES 10 | PREPARATION TIME: 5 MINS | COOKING TIME: 15 MINS

INGREDIENTS

1kg Kitchen '72 Chinese Salt and Pepper Marinated Chicken Thighs

1kg Country Range Signature Potato Sidewinders

FOR THE SALT MIX

10g Cracked Black Pepper

20g Salt

2g Chinese Five Spice

FOR THE GARNISH

200g Crispy Onions

0.5 Bunch Spring Onions

10g Sesame Seeds

100ml Kitchen '72 Indian Sweet Chilli Sauce

75ml Teriyaki Sauce

100g Pickled Radish

5g Micro Sorrel

SAFFRON CODE: K72ASIAN10

METHOD

1. Dice the chicken thighs into bite sized pieces and cook in the oven with a touch of oil for around 15 minutes at 180°C.

2. Fry the sidewinders as per the manufacturer's instructions.

3. Mix the salt and pepper seasoning and use it to season both the cooked chicken and sidewinders.

4. Top the sidewinders with chicken, spring onion, crispy onions, sesame seeds, and both sauces.

5. Finish with pickled radish and micro sorrel before serving.



STICKY PORK BELLY BAO

WITH RED CABBAGE SLAW

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 3 HRS

INGREDIENTS

10 Kitchen ‘72 Chinese Salt and Pepper Marinated Pork Belly Strips
300g Red Cabbage, thinly sliced
100ml Dipping Sauce (see Dipping Sauce recipe)
20 Bao Buns
30g Spring Onions, sliced
1 Red Chilli, sliced

FOR THE DIPPING SAUCE

800ml Gluten Free Soy Sauce
200ml Sweet Chilli Sauce
50ml Sesame Oil
1 Lime, juiced
20g Coriander

METHOD

1. Put the pork belly strips in a deep dish with just enough water to half cover the pork. Cover with foil and bake at 140°C for 2–3 hours.

2. Chop the pork into bite-sized pieces, then either roast until crisp or deep-fry for a few minutes.

3. In a separate bowl, mix the dipping sauce ingredients together and dress the red cabbage with 100ml of dipping sauce and let sit for 15 minutes. Store the remaining dipping sauce in the fridge for future dishes.

4. Warm bao buns in a steamer (2 minutes) or microwave (30 seconds) with a splash of water.

5. Build bao buns starting with the red cabbage slaw, finish with the pork belly, spring onions and fresh chilli.

SAFFRON CODE: K72ASIAN03



SWEET & STICKY YAKITORI SKEWERS

WITH SALT & PEPPER CHICKEN

SERVES 10 | PREPARATION TIME: 10 MINS | COOKING TIME: 10 MINS

INGREDIENTS

1.5kg Kitchen ‘72 Chinese Salt & Pepper Diced Marinated Chicken Thigh
20g Garlic, smashed
20g Ginger, sliced
50g Honey
50ml Kitchen ‘72 Indian Sweet Chilli Sauce
100ml Teriyaki Sauce
0.5 Bunch Spring Onions, thinly sliced
20g Sesame Seeds

METHOD

1. Simmer garlic, ginger, honey, Kitchen ‘72 Indian Sweet Chilli Sauce, and teriyaki sauce in a small saucepan for 5–7 minutes. Strain out the garlic and ginger.

2. Thread the diced chicken onto skewers. If using wooden skewers, soak them in water first to prevent burning.

3. Grill the skewers for about 10 minutes, turning and brushing with the glaze as they cook.

4. Sprinkle with spring onions and sesame seeds. Serve with extra glaze on the side for dipping.

YAKITORI

MEANING ‘GRILLED BIRD’ IN JAPANESE, IS ALL ABOUT BALANCE - CHARRED MEAT, SWEET-SAVORY GLAZE, AND FRESH GARNISH.

SAFFRON CODE: K72ASIAN08

INDEX

THIS INDEX IS DESIGNED TO HELP YOU GET THE MOST OUT OF YOUR KITCHEN ‘72 RANGE. YOU’LL FIND A LIST OF FEATURED PRODUCTS AND THE PAGE NUMBER OF THE RECIPES THEY’RE USED IN, MAKING IT EASY TO PLAN MENUS, STREAMLINE PREP, AND EXPLORE NEW WAYS TO GET THE BEST FROM YOUR INGREDIENTS.

TABLE SAUCES

	Page number:
Kitchen ‘72 Peri Peri Sauce	13, 19, 21, 105, 107, 123, 141, 189
Kitchen ‘72 Garlic Mayo Sauce	15, 27, 51, 61, 69, 89, 109, 139
Kitchen ‘72 Sticky BBQ Sauce	19, 37, 39, 43, 47, 49, 51, 53, 81, 85, 91, 95, 137, 187
Kitchen ‘72 Caribbean Jerk Sauce	57, 59, 63, 65, 73, 75
Kitchen ‘72 Classic Salad Dressing	81, 83, 93, 95, 113, 115, 117, 119, 121
Kitchen ‘72 Indian Sweet Chilli Sauce	83, 91, 97, 149, 151, 153, 155, 171, 193, 197

KORMA VEG JALFREZI MADRAS TIKKA MASALA

CURRY SAUCES

Kitchen ‘72 Korma Sauce	161
Kitchen ‘72 Jalfrezi Sauce	163, 167
Kitchen ‘72 Madras Sauce	165
Kitchen ‘72 Tikka Sauce	169, 173, 175

MARINATED MEATS

	Page number:
Kitchen ‘72 BBQ Marinated Chicken Breast Fillets	37, 43, 51, 85
Kitchen ‘72 BBQ Marinated Diced Chicken Breast	137
Kitchen ‘72 BBQ Marinated Chicken Wings	39
Kitchen ‘72 BBQ Marinated Diced Chicken Thighs	49, 187
Kitchen ‘72 BBQ Marinated Pork Belly Strips	41, 47, 95
Kitchen ‘72 Peri Peri Marinated Chicken Fillet Strips	17, 19, 21, 31, 141
Kitchen ’72 Peri Peri Marinated Half Chicken Fillets	105, 109, 123
Kitchen ‘72 Peri Peri Marinated Chicken Wings	107
Kitchen ‘72 Fajita Marinated Chicken Breast Fillets	13, 15
Kitchen ‘72 Fajita Marinated Chicken Fillet Strips	23, 27, 29
Kitchen ‘72 Fajita Marinated Diced Chicken Thigh	25
Kitchen ’72 Garlic & Herb Marinated Chicken Breast Fillets	101, 117, 145
Kitchen ‘72 Garlic & Herb Marinated Half Chicken Breasts	131, 185
Kitchen ’72 Garlic & Herb Marinated Chicken Fillet Strip	35
Kitchen ‘72 Garlic and Herb Marinated Half Chicken Fillets	89, 133
Kitchen ’72 Garlic & Herb Marinated Chicken Thighs	99, 111, 127, 159
Kitchen ’72 Garlic & Herb Marinated Diced Chicken Thigh	79, 87, 129, 143
Kitchen ‘72 Garlic & Herb Marinated Pork Loin	121, 135
Kitchen ’72 Garlic & Herb Marinated Pork Belly Strips	115
Kitchen ‘72 Jerk Marinated Chicken Breast Fillets	61
Kitchen ‘72 Jerk Marinated Half Chicken Fillets	59
Kitchen ‘72 Jerk Marinated Chicken Fillet Strips	57, 65
Kitchen ‘72 Jerk Marinated Whole Chicken Thighs	45
Kitchen ’72 Jerk Marinated Chicken Legs	71, 73
Kitchen ‘72 Jerk Marinated Chicken Wings	75
Kitchen ‘72 Jerk Marinated Pork Loin Steaks	67, 69
Kitchen ‘72 Tikka Marinated Chicken Breast Fillets	97, 169
Kitchen ‘72 Tikka Marinated Diced Chicken Breast	151, 157, 171, 173, 175
Kitchen ‘72 Tikka Marinated Chicken Half Fillets	83, 91
Kitchen ‘72 Tikka Marinated Chicken Wings	155
Kitchen ‘72 Tikka Marinated Pork Belly Slices	149
Kitchen ’72 Chinese Salt & Pepper Marinated Chicken Breast Fillets	189
Kitchen ‘72 Chinese Salt & Pepper Marinated Chicken Thighs	181, 193
Kitchen ’72 Chinese Salt & Pepper Marinated Diced Chicken Thighs	183, 197
Kitchen ‘72 Chinese Salt & Pepper Marinated Chicken Wings	191
Kitchen ‘72 Chinese Salt & Pepper Marinated Pork Belly Strips	179, 195

SPECIAL THANKS

At Creed Foodservice, we're proud to work with a wide range of trusted suppliers who share our passion for quality, consistency, and innovation. Their products play a key role in helping us deliver outstanding ingredients and solutions to professional kitchens across the country.

Throughout this cookbook, you'll see a number of supplier brand names featured within our globally inspired recipes—each one chosen to reflect the calibre of ingredients that help bring Kitchen '72 dishes to life.

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Silbury

CountryRange

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