

food for fingers

Dipping Sauce Suggestions



Empanadas

Serve with sour cream and or tomato salsa, or add your own flair with a simple guacamole.

GUACAMOLE

Mash avocado, with lemon juice, salt and pepper. If you prefer some spice, add a dash of Tobasco.



Samosas

Serve with natural yoghurt, mango chutney or for a special touch try this simple minted yoghurt.

MINTED YOGHURT

Mix 1 cup natural yoghurt, 2 teaspoons fresh chopped mint, 1 teaspoon lemon juice, a pinch each of ground coriander, cumin and salt to taste. Refrigerate until serving.



Pasties & Wellingtons

Serve with traditional tomato sauce or for something a little bit special try a tomato relish.



Savoury Donuts

Serve with sour cream or you can top them with smoked salmon, quality ham or sprinkle with some cheddar cheese before heating.



Meatballs

Our meatballs are great on their own, or you can serve with your choice of good old fashioned tomato sauce, mustard, relish. For a special touch try a simple mustard dipping sauce.

MUSTARD DIPPING SAUCE

Mix half cup American style mustard, 3 tbs tomato sauce, 3 tbs honey, a couple of pinches of garlic powder and onion powder (optional), salt & pepper to taste.



Gyoza Dumplings

Serve with soy sauce or Chinese black vinegar. For something extra try a Ponzu dipping sauce.

CITRUS SOY (PONZU) DIPPING SAUCE

Half cup each of lemon juice, soy sauce and mirin. 1.5 tbs rice vinegar. Combine all ingredients chill for at least 1 hour.



Wontons

Serve with soy sauce or sweet chilli sauce or try this quick plum sauce!

QUICK PLUM SAUCE

1 cup good quality plum jam, 3/4 cup rice wine vinegar, 1 cup water, 2 teaspoons chopped chilli. Mix all ingredients together and season to taste.



Cooking Suggestions

Savoury Donuts

Reheat defrosted donuts in warm oven, 180°C for approx. 5 mins or refry gently in hot oil 170°C briefly until hot through. Do not overcook. *reheating times may vary.

Empanada & Samosas

Reheat defrosted empanada & samosa in warm oven, 180°C for approximately 10 minutes or air fryer 180°C for approximately 8 minutes or deep fry in hot oil 170°C until light golden brown and hot through. *reheating times may vary.

Gyoza

Cook from frozen. Steam: Coat the steamer base with a light layer of oil/non-stick spray. Place gyoza on top and cover pot with the lid.

Steam over the boiling water for 6-10 minutes. or

Deep fry in hot oil, 180°C until light golden brown. Remove from oil and rest for 5 min.

Finish cooking in oven 180°C or deep fryer until hot through..

Meatballs

Cook from frozen in a hot oven 200°C for 10-15min, or until cooked through.

Sausage Rolls , Pasties & Wellingtons

Bake in a hot oven 200°C for 15-20min, or until cooked through and golden brown.

Won Ton

Cook from frozen. Deep fry in hot oil, 180°C until light golden brown. Remove from oil and rest for 5 min. Finish cooking in oven 180°C or deep fryer until hot through or S

team: Coat the steamer base with a light layer of oil/non-stick spray. Place wonton on top and cover pot with the lid. Steam over the boiling water for 6-10 minutes.

