



Cuisine Naturelle

PROFESSIONAL

Feed your imagination

Creative high quality meal accompaniments

B&DFLLtd.

Welcome to

Our meal accompaniments are for the more discerning palate and most have been created specifically for use in these sectors:

- Restaurant groups, across all sectors
- Hotel quality food outlets
- Hotel banqueting ■ Quality pub food
- Airline catering ■ Rail catering
- Event catering



B&DFL

What's in a name?

We are B&DFL Ltd. Not perhaps the catchiest name, but we do make a range of memorably delicious meal accompaniments called **Cuisine Naturelle**. You will find our single serve products flying business and first class across the world with many airlines, as well as 'on the rails'.

We have also created a range called **Cuisine Naturelle PROFESSIONAL** – a high quality range of ready-to-use meal accompaniments for the busy professional chef working in a restaurant, hotel or catering environment. Our professional products are to be found in top hotels, national restaurant chains and national pub chains.

Pay attention now, here comes the science...

We approach food manufacturing from a different perspective. Coming from a hotel background, it makes sense to have our manufacturing 'kitchen' set up with quality equipment that we know well, and which provide the quality results required. This means Bratt pans...



The Bratt pack

To make a restaurant quality chutney or sauce, a Bratt Pan is essential. Chefs understand Bratt Pans, and therefore it's Chefs that we employ. A year or so after we started, it became clear that Bratt Pans are not the norm in manufacturing companies... *We were different!* Typically manufacturers use massive closed cooking vessels of some 1 ton capacity! Not us... the largest true Bratt pans that we use are only 250ltr.

More...



If you want a true high quality meal accompaniment then it has to be made in the traditional restaurant way – we defy anyone not to be able to use our products straight from the jar or container.

Giving it some 'stick'

We don't believe that packaging should constrain a product. Sachets (or 'sticks') have been always considered a 'poor relation', but not in our book. We never compromise on quality, no matter the packaging. Our stick pack sachet range of individual portions enables an airline to offer quality at 'the back of the plane' as well as at the front. The only difference is the packaging.



Also we now offer our chutneys, relishes, soups and sauces in a resealable pouch. This means more convenience, less storage space and less waste packaging.

Go on, give us a challenge.

Our extensive range has been built up over the years but it can easily be added to with bespoke products. We understand the caterer and what they look for. We're passionate about food and constantly monitor market trends. Consequently we spend hours on New Product Development.

Bring us a product or a menu that you would like an accompaniment for and we will give you a range of suggestions from existing lines. Or you can ask us the "Could you do a..?" question, suggesting your own flavours, and we'll see what we can do! ■



Products this way →

Vinaigrettes Dressings and Oils

Our mouth-watering range of Vinaigrettes, Dressings and Oils has been specially created to add that certain something to any salad. By using only the finest quality ingredients we can ensure all the delicate flavours and subtle tastes that this range offers.



They are supplied in a selection of packaging to suit every type of application. They are specially suited to user-applied single serve situations, such as on board aircraft or trains.

Our 12ml and 15ml glass bottles offer a little touch of (upper) class while still allowing convenience and ease of use. They are the preferred choice of many airlines for their business and first class food trays. (Don't tell anyone but... we put exactly the same great stuff in our stick packs too!)



15ml Voyager glass bottle

12ml glass bottle



Want a bigger pro-kitchen version of these products? See our Ready Range of decorative dressings, glazes and oils later in this booklet.

Range of flavours

- Balsamic Vinaigrette ■ Herb Vinaigrette ■ Oriental Dressing
- Citrus Dressing ■ Lemon Vinaigrette ■ Caesar Dressing
- Tartare Sauce ■ Brown sauce ■ Tomato ketchup ■ Malt Vinegar
- English Mustard ■ Dijon Mustard ■ Bitter Orange Dressing
- Sour Apple Dressing ■ Verde Dressing ■ Yoghurt & Cucumber Dressing
- Yoghurt & Mint Dressing ■ Creamy Citrus Dressing ■ Thai Dressing
- Creamy Dill Dressing ■ Sun Dried Tomato Dressing ■ Hot Fire Chilli
- Lemon Infused Extra Virgin Olive Oil ■ Chilli Infused Olive Oil
- Basil Infused Olive Oil ■ Blue Cheese Dressing ■ Italian Dressing
- Lemon & Herb Olive Oil ■ Lime & Coriander ■ Roasted Tomato
- Thousand Island Dressing

Bespoke Flavours can be developed aside from the standard range. This just a small sample of our range. For a full list, including product details such as storage instructions, and low fat versions, please see our website at www.bdfoods.co.uk or call 01424 853000

Single self-serve portions:

- 12ml glass bottles (50 or 150 per case)
 - 15ml 'Voyager' glass bottles (50 or 150 per case)
 - 10ml easy-open sachet (stick) packs (400 per case)
- (These products are designed to offer exact portion control and allow the end user to apply the contents themselves.)



10ml sachet 'stick' pack



Dips

Our high quality range of dips come in a whole variety of dip-tastic new recipes, a full list of which can be found on our website. As with all of our products, we create and manufacture these mouth watering products using the finest ingredients. They are packaged in-house using our own machines, which means we can put other products and flavours into our pots.

Our dips offer group caterers a standardised group-wide meal accompaniment in starter or main course production achieving the same result every time. *(For example: Sweet Chilli Sauce to go with Thai Prawns... Yum!)*



Ideal accompaniment for:

- Mezzes and Tapas style meals
- Hotel room service
- Warm bread/rolls
- Crostini and/or Breadsticks
- Vegetable or Fruit Crudities
- Tortilla Chips

Single self-serve portions:

- Plastic peel-top dip containers (120 per case)
- Available in 20g (recommended) 15g or 25g portions.

Sample dip flavours

- Thousand Island
- Balsamic
- Bar-B-Q Sauce
- Blue Cheese
- Caesar
- Chilli
- Cream Cheese and Chive
- Creamy Dill
- Lemon and Herb
- Oriental
- Sweet Chilli
- Black Olive
- Cucumber Mint and Raita
- Herb and Mayo
- Hoisin
- Mango
- Rocket Pesto
- Plum Ginger and Honey
- Red Pepper and Roast Garlic
- Soft Garlic
- Sour Cream and Chive

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Chutneys

We make Chutneys too. Mouth watering, thick, chunky, tangy chutneys. But wait...also Relishes, Confits, Compotes, Marmalades... all to the same deliciously high quality. The entire range has been created for use straight from the jar (or pouch) as a high quality meal accompaniment for use in the pro kitchen by caterers, hotels and restaurants.

And of course it goes without saying that we create and manufacture these mouth watering chutneys using only the finest ingredients.

They are packaged in house using our own machines, which means we can put other products and flavours into our jars on demand. Try us!

- 1.25kg kitchen-safe containers (4 per case)
- 1.25kg plastic resealable pouches (4 per case)

Also available:

- 250g glass jars (12 per case)
- 5, 10 & 20g containers (single units)



1.25kg kitchen-safe containers



1.25kg re-sealable plastic pouches

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We created this 250g Christmas gift pack for Fullers Brewers.

Sample chutney range

- Apple Ale & Chilli Relish ■ Chilli Plum Compote ■ Orange Chutney
- Cranberry & Port Wine Compote ■ Fig & Maderia Compote
- Mango & Lime Chutney ■ Orange & Ginger Chutney
- Pineapple & Ginger Chutney ■ Red and Yellow Pepper Confit
- Roasted Pepper Chutney ■ Spicy Hamburger Relish
- Spicy Plum Chutney ■ Stone Fruit Chutney ■ Sticky BBQ Relish
- Mango Salsa ■ Banana Chutney
- Apple & Cinnamon Chutney ■ Apple & Pear Chutney
- Balsamic Onion Confiture ■ Cucumber Chutney
- Mediterranean Vegetable Compote
- Caramelised Red Onion Chutney
- Apricot & Ginger Chutney ■ Yellow Beetroot Relish
- Brown Onion Marmalade ■ Raspberry Compote
- Blueberry compote ■ Apricot Compote

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Ready Range

Ready for high quality straight-from-the-bottle decorative glazes, dressings, oils and coulis that make a pro chef's life that little bit easier?

Thought so.

The Ready range from Cuisine Naturelle Professional™ offers very high quality consistent products created especially to offer super-convenience in the busy professional kitchen.

All products come in 450ml kitchen-safe bottles with an easy pour flip-top cap, together with a set of nozzles (right) that chefs can attach and cut according to their required flow rate.

So simple yet so effective!



Made by chefs... for chefs...

Roast Onion and Balsamic Glaze



Raspberry Coulis

The **Ready Dressings** come in a comprehensive range of flavours that offer both 'day to day' flavours and those which give a definite point of difference. [Flavours include: ■ Balsamic ■ Blue Cheese ■ Caesar Salad ■ French ■ Parmesan ■ Tomato & Chilli].

Let your imagination roll with the **Ready Oils** [■ Basil ■ Chilli ■ Lemon] and try creating some plate artistry with the **Ready Glazes**. These glazes were created for plate decoration, but during trials they've also been used successfully as stand alone dressings as well as adding a final twist to sauces. [■ Red Beetroot ■ Golden Beetroot ■ Red Pepper ■ Cranberry & Orange ■ Fig Pear & White Balsamic ■ Roasted Onion & Balsamic ■ Pumpkin Ginger & Honey].

The **Ready Coulis** make a good dessert look great, and with zero plate bleed you can be assured of consistency. We have found them being used on ice cream and also to 'top' yoghurts – interesting on a breakfast buffet! [■ Apricot ■ Blackcurrant ■ Passionfruit ■ Raspberry ■ Strawberry].

Sold in mixed cases of 4 jars x 450ml.

Storage is ambient. Keep chilled after opening and use within 4 weeks.

Soups, sauces, salsas and pestos

Soups and sauces

- 1.25kg & 5kg containers, heat foiled and lidded (single units)

Our soups and sauces come in a variety of delicious, sometimes spicy recipes, and are for use straight from the jar in the professional kitchen.

Some examples from our range of soups...

- Strawberry and White Balsamic Soup (Award winner - IFE 2005)
- Sweet Red Pepper & Basil ■ Gazpacho ■ Lobster Bisque.
- Artichoke and Potato ■ Asparagus and Gruyere
- Bacon & English Pea ■ Borlotti Bean & Vegetable
- Celeriac and Porcini Mushroom ■ Italian Lentil & Herb
- Italian Sausage and Bean ■ Mushroom and Saffron
- Mushroom and Chestnut ■ Roast Onion and Masala
- Pea Thyme and Rose ■ Roast Pepper & Basil
- Plum Tomato and Watercress ■ Sorrel Leek and Pea
- Summer Herb and New Potato ■ Tomato and Blue Cheese ■ Tomato Basil and Goats Cheese
- Roasted Vegetable Chowder ■ White Bean and Roast Garlic ■ Wild Mushroom Pea and Pancetta.



...and sauces

- Cumberland Sauce ■ Jamaican Hot Pepper Pot Sauce
- Tikka Masala Sauce ■ Tomato & Basil ■ Tomato & Jalapeno
- Gorgonzola & Sage ■ Pea & Pancetta ■ Porcini Mushroom
- Chilli Cream ■ Soy and Ginger ■ Apulian Pepper
- Vietnamese Yellow Curry Sauce ■ Asian Tomato Wok Sauce
- Cajun Spiced Steak Sauce ■ Roasted Garlic Cream Sauce
- Asparagus and Dolcellata ■ Dark Chocolate
- White Chocolate and Grand Marnier ■ Pink and Black Peppercorn.

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Salsas and pestos

- 1.25kg or 2.4kg kitchen-safe containers (4 per case)
- Also available: 5 & 20kg containers (single units)

Our tangy range of salsas and pestos are available in a whole variety of exciting recipes, some of which are listed here. Again, created especially for use conveniently straight from the jar.

Salsas and pestos range

- Basil Pesto (pictured) ■ Green Tomato & Basil Salsa
- Rocket Pesto ■ Pineapple, Chilli and Cracked Black Pepper Salsa
- Summer Fruit Salsa ■ Tomato & Herb Salsa ■ Red Pepper Salsa
- Sun Dried Tomato Salsa ■ Tomato Chilli & Lime Salsa
- Rocket & Basil Pesto ■ Guava & Ginger Salsa

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Menu suggestions

Here you will find a whole myriad of dishes taken from Hotels, Airlines, Pubs, Clubs, Inns, Brasseries, Bistros, Fine Dining Restaurants, Event Catering and even Schools! All show how our clients have used our products creatively, both past and present.

They all have one thing in common – Quality.



Remember... this is just a tiny taster of what we can do!.. There are many, many more sample menus on our useful website at bdfoods.co.uk

Starters

- **Caramelised Red Onion** & Goats Cheese Tart with Parsnip Puree
- Pan Fried Foie Gras with a **Pineapple & Cracked Black Pepper Chutney**
- Goats Cheese Brushetta with **Balsamic Onion Confit**
- Ham Mousse with a **Tomato Chilli & Lime Salsa**
- **Gazpacho** with Sun Dried Tomato Bread

Main Courses

- Oak Smoked Duck Breast, **Yellow or Red Beetroot Relish**
- Breast of Chicken wrapped in Parma Ham, **Spicy Plum Chutney**
- Pan Fried Sea Bass with Wild Mushroom Risotto with **Lemon Olive Oil**
- Rosemary Scented Guinea Fowl Breast with **Cumberland Sauce**
- Vegetable & Pistachio Parcels with **Beetroot Relish**
- Polenta with Mediterranean Vegetables and **Creamy Pesto Dressing**

Snacking & Bistro Dishes

- Speciality Sausages with Herb Mash & **Red Onion Marmalade**
- Red Leicester Rarebit with **Tomato Chilli & Lime Chutney**
- **Sticky BBQ Sauc'ed** Salmon with Baked Potato & Mushy Peas
- Thai Fishcakes with **Sweet Chilli Sauce**
- Pan Fried Tiger Tail Prawns, **Sweet Chilli Dipping Sauce**
- Roast Turkey Sandwich with **Cranberry & Kumquat Compote**
- Roast Pork & Crackling Baguette with **Apple Ale & Chilli Relish**

Desserts

- Hagen Dazs Vanilla Ice Cream with **Fig & Maderia Compote**
- Chilled **Strawberry & White Balsamic Soup** with Lemon Mascarpone
- Baked Lemon Cheesecake with **Red Cherry Compote**
- Caramelised Lemon Tart with **Raspberry Compote**



Case histories

Here are some we prepared earlier...

British Airways

Club Class Vinaigrettes & Dressings

BA had problems sourcing high quality products in single portions. We worked to produce a range of top quality dressings including Balsamic (using 7 star Balsamic Vinegar), Sun Dried Tomato, Herb, and a Creamy Garlic & Oregano.



Next came the innovative packaging and a search for the right bottle culminating in a custom made 12ml bottle that had that 'Club Class' feel. A clear see-through label completed the product (allowing the beauty of the oils to show through) and BA gave us a resounding "yes" with an order for 50,000 units a week.

BA now fly our 15ml 'Voyager' glass bottle, (see the food tray, above) which is a miniature reproduction of an antique Italian olive oil bottle.

Fuller Smith and Turner

Chutneys, relishes and salsas with a twist

Yet another case of B&DFL Menu Development working 'hand in hand' with FST Menu Development to design new products and replace many accompaniments currently made in house, leaving the in house chefs to concentrate on quality proteins and customer service.

B&DFL products are to be found throughout the FST estate and compliment all of their brands. Three of Fullers Ales are used in chutney accompaniments:

Fullers splendid Ales are used by B&DFL in a variety of ways in three bespoke chutneys: ESB Ale, Honeydew and brand leader London Pride being the current three.

For ease and cost savings B&DFL use TNT next day service – how often can you place an order up to 1430hrs the day before delivery?



Waitrose

1. High quality starter accompaniment

We were approached by Castle McLellan Foods after they were asked by Waitrose to create some innovative starter dishes that could be served straight from the pack. Our development chefs worked closely with theirs to create three mouth watering paté packs containing restaurant quality drizzles perfect for entertaining.

The resulting products – Salmon Terrine with Fine Herb dressing, Spiced Aubergine paté with Red Pepper Salsa dressing and the Duck Liver Parfait with our Forest Fruit dressing (above) have been very well received!

2. Hot Smoked Salmon starter meal kit

Macrae Seafoods were looking to add value to a Hot Smoked Salmon starter meal kit for Waitrose by adding a sauce to give the customer a complete dish for home entertaining or luxury eating.

After several NPD sessions our team created a set of three accompaniments that work superbly together and give a real point of difference. They are Honey & Soy Sauce, Pickled Red Ginger Sachet and a Wasabi sachet, all normally found in quality Oriental restaurants.

Now selling very well at a Waitrose near you.

Giraffe

A tall success story

Giraffe Group are an aggressively expansive quality restaurant group, with a group wide standard menu. Giraffe menu development contacted us and together we planned the meal accompaniments that we could supply bespoke for a new menu launch in May 06.

Result... a highly successful menu launch containing both chilled and ambient B&DFL products. Watch out for Giraffe: this animal is now setting up home in the University provinces and is clearly going places.

Read the full stories plus some others we don't have room for here at our website... www.bdfoods.co.uk



That noise you can hear
is my stomach rumbling.

Sorry.

B&DFLLtd.

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