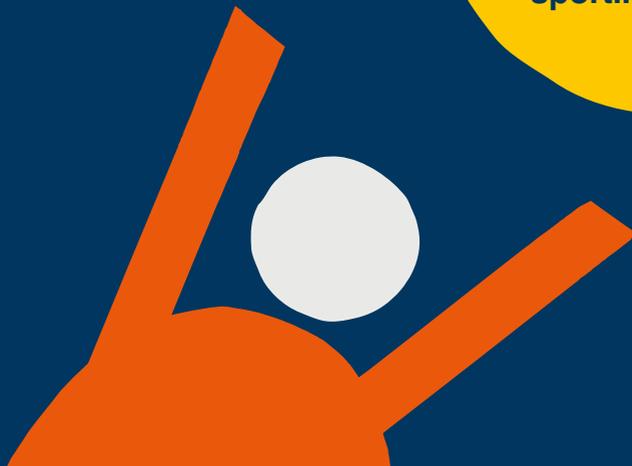


Dip & Enjoy

seeing possibilities in
sporting occasions



Introducing Potato Dippers

A perfect companion for drinks

A unique curved shape, designed for dipping and sharing, the Potato Dippers from Lamb Weston are an easy profit boosting potato solution for the hospitality industry.

A versatile product, allowing operators to tap into customer demand for light snacks and sharing platters, any time of day, Potato Dippers can be mixed and matched with different dips and flavour combinations. The Potato Dippers provide an opportunity for operators to add variety to simple menus, while increasing price margin and profitability.

Football dates for your diary:

EURO 2016

- 10th-22nd June Group stage
- 30th June – 2nd July Quarter finals
- 6th-7th July Semi-finals
- 10th July Finals

Italy

Sun-dried tomato dip

- Place **400g sun-dried tomatoes**, **4tbsp olive oil**, **2 cloves finely grated garlic** and **50g pine nuts** in a food processor and puree until fully combined.
- Add **salt** and **pepper** to taste before serving.

Serves 5

Ireland

Stout and cheddar dip

- Heat **650g cheddar** in a slow cooker on high until melted, about 20 minutes.
- Stir in **180ml Irish stout beer** (such as Guinness), **90ml tomato sauce**, **25ml Worcestershire sauce**, **2 tsp chilli powder**, **1tsp onion powder** and **½ tsp cayenne pepper** until smooth.
- Serve chilled.

Serves 5



France

Blue Cheese Dip

- In a medium-sized bowl, mix **300g soured cream**, **100g mayonnaise**, **150g crumbled blue cheese**, **1tbsp white wine vinegar**, **1tsp Worcestershire sauce** and some **seasoning**.
- Pour into a serving bowl and serve chilled.

Serves 8

Switzerland

Cheese Fondue

- Cut **1 clove of garlic** in half and rub the inside of the fondue pot with the halves of garlic.
- Add **290ml white wine** and **1tsp lemon juice** to the pot and heat until boiling. Lower the heat and gradually stir in **225g grated emmental cheese** and **225g grated gruyere cheese** until melted, stirring all the time.
- Blend **1tsp cornflour with 1tbsp water**. Add to the cheese mixture and cook gently until the mixture is smooth - don't let it boil or it will burn.
- Serve immediately.

Serves 4

England

Onion chutney

- Finely chop **1.5kg onions** and **2 cloves of garlic**. Heat **3tbsp vegetable oil** in a large saucepan and fry the onions over a low heat for 10 minutes until softened but not browned.
- Stir in **50g muscovado sugar**, increase the heat and cook for 3-4 minutes until the onions are browned and caramelised. Add the **garlic** and cook for 1 minute.
- Add the **250g muscovado sugar with 3tbsp balsamic vinegar**, **1tbsp wholegrain mustard** and **½ tsp salt**. Simmer gently for 10-15 minutes until the liquid has reduced and the mixture is dark and thickened.
- Serve chilled.

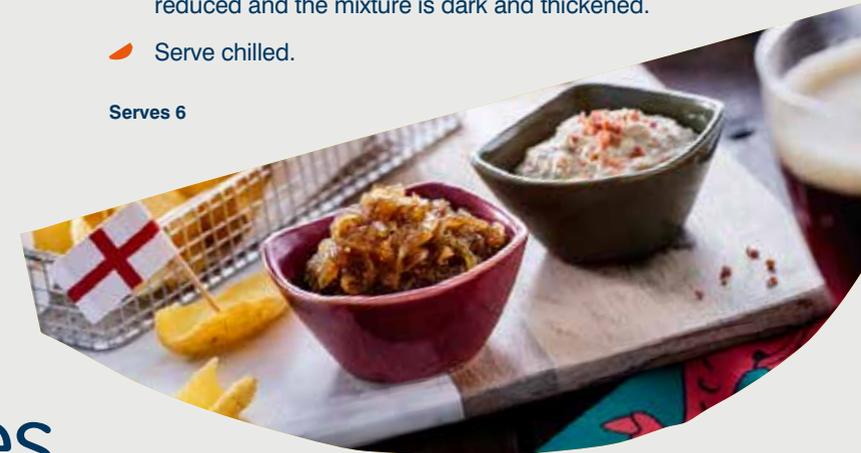
Serves 6

Wales

Cheesy leek and bacon dip

- Place **300g streaky bacon** in a frying pan and cook over a medium high heat until evenly brown. Drain and crumble.
- Trim and chop **2 leeks**, and finely chop **1 clove garlic**.
- In a food processor, blend the cooked bacon, the leeks, **450g cream cheese**, the **garlic** and **1tbsp Worcestershire sauce** until smooth. Season with **salt** and **pepper**.
- Refrigerate until ready to serve.

Serves 6



Spain

Sofrito

- Finely chop **1 medium onion** and **1 large clove of garlic**. Chop **1 long green chilli pepper** into 5mm pieces. Heat a large frying pan with a heavy bottom over medium heat. Pour in enough **olive oil** to coat the bottom of the pan. Put the onion into the pan and sauté, reducing the heat if necessary so as not to burn. Add the **green pepper** and continue to cook for 5 minutes, adding olive oil if necessary and stirring continuously.
- Add the garlic and sauté for 1 minute more. Add **800g chopped tomatoes** and **1tsp paprika** into the pan and mix well. Continue to cook for about 10-15 minutes.

Serves 3



Portugal

Molho Cru

- Finely chop **2 small onion**, **1 ½ red chilli** and **5 cloves of garlic**. Place the onion, garlic, chilli, **5tbsp olive oil**, **4tbsp red wine vinegar**, **1tsp paprika** and **half bunch of minced fresh parsley** into a bowl and mix well.
- Add **salt** and **pepper** to taste. Store in the refrigerator for at least 2 hours or overnight for flavours to absorb.

Serves 4

Hungary

Paprika sauce

- Using a large skillet, heat **1tbsp vegetable oil**. Finely chop **1 onion**, add to the skillet and cook until soft.
- Add **1tbsp paprika** and **2 ½ tbsp plain flour** and cook, stirring constantly, for 2 minutes. Gradually add **280ml chicken stock** and bring to a boil, continuing to stir.
- Add **4tbsp dry sherry** and season to taste with **salt and pepper**. Cover and simmer gently for 20 minutes. Stir in **70ml sour cream**.
- Serve immediately.

Serves 4

Turkey

Cacik (Tzatziki)

- Peel, deseed and grate **1 large cucumber**. Toss the grated cucumber with a **light sprinkling of salt**. Leave for 30 minutes. Drain the cucumber, squeezing out all the liquid.
- Pound **1 garlic clove** in a mortar with **1 tsp salt** until completely mashed. Stir the garlic mix into **240g yoghurt** and beat with a fork until smooth. Add the cucumber, **1tbsp chopped fresh dill**, **¾ tsp dried mint** and **1tbsp extra-virgin olive oil** and stir until the consistency of a thick soup. Refrigerate for 1 hour and serve cold.

Serves 3



Seeing possibilities in potatoes

Sporting occasions are a key time for operators to capitalise on the demand for social eating/sharing occasions and to offer bespoke menus that include fast, yet tasty ways to add a bit of fun to the customer dining experience and ultimately help to keep customers enjoying themselves for longer.

At Lamb Weston we strive to produce consistently good quality products that help operators to create simple, value for money dishes that meet the demands of today's consumer.

Lamb Weston 
SEEING POSSIBILITIES IN POTATOES

