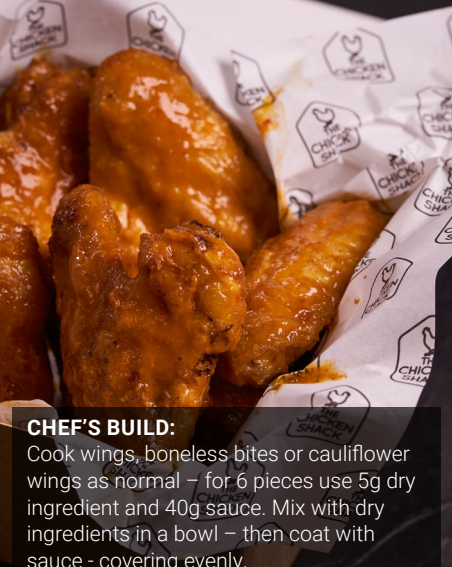




THE FLAVOURS



CHEF'S BUILD:
Cook wings, boneless bites or cauliflower wings as normal – for 6 pieces use 5g dry ingredient and 40g sauce. Mix with dry ingredients in a bowl – then coat with sauce - covering evenly.

	SAUCE	RUB
HOT & SMOKY CHIPOTLE <i>Rich, smoky, with a big kick</i>	 CHIPOTLE PASTE Code: 4618 Case: 6 x 750g Ambient	
SRIRACHA & CHILLI <i>Tame the beast</i>	 SRIRACHÁ SAUCE Code: 200184 Case: 6 x 980g Ambient	 CHILI RUB Code: 101275 Case: 6 x 500g Ambient
ZINGY PIRI PIRI <i>Piri Piri, lemon & garlic</i>	 PIRI PIRI SAUCE Code: 45385 Case: 6 x 950g Ambient	
KOREAN BBQ & CHILLI <i>Hot, spicy, with a hint of ginger</i>	 BBQ SAUCE KOREAN STYLE Code: 200592 Case: 6 x 1000g Ambient	 RED CHILI & GINGER Code: 101999 Case: 6 x 490g Ambient
JAMAICAN JERK <i>The authentic Jerk</i>		 JAMAICAN JERK SEASONING Code: 101368 Case: 6 x 510g Ambient
TEXICAN <i>Classic taste of Fajita</i>		 MEXICAN FAJITA Code: 101263 Case: 6 x 504g Ambient
SWEET DEEP SOUTH <i>Creole & Cajun collide</i>	 CREOLE SAUCE Code: 4744UK Case: 4 x 1125g Ambient	 AMERICAN CAJUN Code: 4125 Case: 6 x 190g Ambient
STICKY ASIAN SOY <i>With a hint of Paneng</i>	 BBQ GLAZE ASIAN STYLE SOY Code: 200593 Case: 6 x 1000g Ambient	 PANENG RED CURRY Code: 101258 Case: 6 x 640g Ambient
SOUTH INDIAN CURRY <i>In a sticky mango chutney</i>	 MANGO CHUTNEY Code: 4650 Case: 6 x 1200g Ambient	 KERALA CURRY Code: 101266 Case: 6 x 553g Ambient
SMOKY BOURBON BBQ <i>Sweet, smoky & sticky</i>	 BOURBON BBQ SAUCE Code: 45415 Case: 6 x 1100g Ambient	 STEAKHOUSE RUB Code: 101277 Case: 6 x 565g Ambient
SWEET & STICKY CARIBBEAN <i>Fruity & fresh Adobo</i>	 BBQ SAUCE CARIBBEAN STYLE ADOBO Code: 200594 Case: 6 x 1000g Ambient	
LEMON & PEPPER <i>A bona fide wing classic</i>		 LEMON PEPPER Code: 101298 Case: 6 x 750g Ambient

