

# Stand out with Grill Mark Tortillas

**Make your mark using tortillas with grill marks**

**Flame Grilled Tortillas**

Make your dish stand out

**One less thing on the to-do-list**

We have grilled it so you don't have to



# Make your mark using Santa Maria Grill Mark Tortillas

## An easy way to add value

Your guests choose what and where to eat based on visual appeal. On-the-go meals, lunches and quick bites need to look fresh and tasty. Grill marks are a perfect way to give your dish a newly cooked look. And can make your profits higher – guests are willing to pay more for food that looks good.

- ✓ **VISUAL APPEAL** Grill mark offers value added Vs standard wraps
- ✓ **GREAT TASTE** Great taste with a flame grilled flavour for a memorable experience
- ✓ **PREMIUM QUALITY** driving a higher GP, offers an authentic experience
- ✓ **OPERATIONAL SIMPLICITY** the work is done for you – perfect for smaller format kitchens & lower skilled teams. Saves time, one less thing on the to-do list
- ✓ **FUNCTIONALITY** hugely versatile, easy to prepare & serve and holds brilliantly



102382 SOFT GRILLED TORTILLA 12" 1080 G

### SIZE

12". A generous size – the whole thing can be rolled into one wrap. Perfectly versatile – so many uses across menus and day parts!

### TEXTURE

Soft. Easy to fold and un-fold. Doesn't crack.

### STRIPES

The tortilla is flame grilled. The grilling is done after the press, before the oven.

### STORAGE

Store in room temperature. Suitable for freezing, just bring to room temperature before use.

### ORIGIN

Baked in our climate neutral tortilla factory in the UK.

### TASTE

Wheat tortilla a flame grilled taste

# Stripes that catch the eye

The grill marks make your dish stand out as fresh and exciting. The perfect balance for creating new dishes!

## FOLD, TURN, FOLD

For soft tortillas that don't crack or stick to each other, make sure to fold the tortillas while still in the package, turn the package 90 degrees, and then fold again.



## Food to go

This Tortilla is the perfect choice for a classic wrap. Cut it in half and you can show what's inside your tasty creation. Fill with fresh and tasty ingredients to make it even more appealing.



## Give it a flavour of fire

The grill marks give this tortilla a fiery feeling – use it. This example has charcoal grilled meat, fresh veggies, and a smooth yoghurt sauce.



## Level up your Wraps

Make your wraps stand out on display. The Grill Mark draws the eye and your Wrap looks fresh and the perfect meal. Try with this Sweet Potato Burrito.



## Pack it with snacks

Cut the tortilla in triangles and you have an edible eating utensil, preferably for spreads or stews. Maybe even fry the triangles, or left-over tortillas, and use to give your dish some crunch while reducing food waste.



## Simply tear it to pieces

Tear the tortilla to pieces and stick in your bowls or take-away containers. Like this falafel plate, with bread on the side. Shakshuka or grilled salad are other dishes that goes perfect with flatbread.



All recipes available at [pauligpro.com](http://pauligpro.com)



# Flavours for professionals.

**WANT  
MORE INFO?  
PLEASE LET  
US KNOW**

**SAM FOULSER**  
NATIONAL KEY ACCOUNT MANAGER  
sam.foulser@paulig.com  
+44 7583137399

**EIMEAR OWENS**  
SALES MANAGER  
eimear.owens@paulig.com  
+44 7920494654

**ROB BARZDA**  
SALES MANAGER  
robert.barzda@paulig.com  
+44 7795527900

**CLAIRE WYNNE-DAVIES**  
ACCOUNT MANAGER  
claire.wynne-davies@paulig.com  
+44 7866746217

[WWW.PAULIGPRO.COM](http://WWW.PAULIGPRO.COM)



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*Santa Maria*