

Bega
Foodservice

flavour passport



EDITION 2:
Winter 2025

**Recipe inspiration from
your trusted food partner**

Welcome

to the Winter edition of the Bega Foodservice Flavour Passport

The Bega Flavour Passport is your toolkit to ignite creativity, reduce prep time and deliver exceptional flavour with every dish – while showcasing how Bega Foodservice's premium products can help you cut down on labour and prep without compromising on quality.

This Winter edition highlights new and emerging trends in both flavour and presentation, with recipes that showcase warming, seasonal fare. Our share plate of Harissa Roast Pumpkin, Pistachio and Date Salad is a great example – harissa is an on-trend Moroccan spice paste which imparts a pleasant heat and when matched with roasted pumpkin delivers unctuous flavour notes. Dukkah spice, sweet dates and silky pomegranate molasses are the perfect complement to these ingredients in a warm winter salad,

finished off with a generous dollop of delicious Dairy Farmers Sour Cream.

I've also included a Pizza Bianca recipe, as there is a renewed interest in these on menus and they are a great alternative to tomato-based pizzas. In place of a bechamel sauce, I've gone for Dairy Farmers Cream Cheese as this perfectly sets off the Tasmanian smoked salmon – a terrific pizza topping choice for the colder months.

Each recipe comes with a Chef Tip to encourage you to make your own variations on the basic recipe or add a distinctive signature touch to the dish. You'll find many of the recipe components can be overlaid onto other dishes of your own design. For example, the savoury notes of Black Sesame Ice Cream make an ideal accompaniment to other warm puddings using our beautiful winter fruits which are just coming into season.



Gary Johnson

Bega Foodservice
Chef Ambassador



"This Winter edition highlights new and emerging trends in both flavour and presentation, with recipes that showcase warming, seasonal fare."

Main Course (share)



CHEF TIP

The pumpkin can be precooked and chilled in portions until required. Don't stack more than two layers. Heat up the portions in a hot oven for 5–6 minutes to serve each time. You can also use Farmers Union Greek Style All Natural Yogurt in place of Dairy Farmers Sour Cream. Balsamic vinegar can be used instead of pomegranate syrup. You can also upsell with toppers to the salad like grilled chicken or pulled lamb shoulder.

Harissa Roast Pumpkin, Couscous, Pistachio and Date Salad



Portions
6



Preparation
60 mins



Average Cost per serve
\$4.60

Ingredients

1.2kg Blue or Kent pumpkin (peeled, seeded and cut into 2cm cubes)
60g harissa paste
200g washed rocket leaves
100g couscous (dried)
30g dukkah spice mix
60g pistachio kernels, sliced
180g dates (soft), split in half
180g **Dairy Farmers Sour Cream**

Dressing

100ml pomegranate molasses
150ml extra virgin olive oil (a little extra to roast the pumpkin and rub through the couscous)
Salt and pepper to taste

Method

1. Toss the pumpkin pieces in a bowl with the harissa paste, a little extra virgin olive oil and seasoning. Spread out on trays lined with baking paper and roast in a combi oven at 200°C for 30 minutes until well browned (some slight blackening on the tips).
2. Place the couscous in a small metal bowl and rub through 30ml of extra virgin olive oil. Then pour over 150ml boiling salted water (1:1.5). Cover with clingfilm to seal and stand in a warm place for 15 minutes. Check seasoning. Chill in portions until needed.
3. For the dressing: mix 1:1 pomegranate syrup with the extra virgin olive oil and a little salt and pepper. Seal in a squirt bottle. No need to refrigerate; best made every 2–3 days and used “cool” not chilled.
4. **To serve:** in a small stainless steel bowl, toss a portion of couscous with the rocket leaves and a little dressing. Serve in a salad bowl, then garnish with the warmed pumpkin portion around the edge, split dates and sliced pistachios. Add a good dollop of **Dairy Farmers Sour Cream** in the centre, then drizzle with some more dressing and dust with a teaspoon of dukkah.

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Dairy Farmers
Sour Cream

Main Course

Smoked Salmon and Spinach Pizza Bianca



Ingredients

250g Sugo-tu pizza dough ball (frozen - raw)
60g Dairy Farmers Cream Cheese
40g Dairy Farmers Shredded Mozzarella
20g capers, brined
30g Spanish (red) onion, half sliced
30g spinach leaves (keep some for garnish)
80g Tasmanian smoked salmon, sliced
30ml ZoOSh Real Mayonnaise
5g dill sprigs
1 wedge of lemon
Salt and pepper to taste

Method

1. Thaw pizza dough ball to room temperature. Dust the bench with a little fine semolina or flour, dredge both sides of the dough ball and pull out to 28cm diameter. Place on an oiled pizza screen or an oiled and flour dusted aluminium pizza tray.
2. Heat the Dairy Farmers Cream Cheese in the microwave for 30 seconds, or bain marie for 10 minutes, to soften. Then spread thinly over the pizza base, leaving 1.5-2cm clean around the edge.
3. Scatter 2/3 of the spinach leaves across the pizza, then lay out the smoked salmon in "eighths" (cut slice pattern). Scatter the onion and capers evenly, then top with Dairy Farmers Shredded Mozzarella. Lightly season with salt and pepper.
4. Preheat the impinger pizza oven to 280-300°C and cook for 3-4 minutes (very hot; very fast) until browned and slightly charred around the crust. Remove from the oven and stand on a rack to air for one or two minutes before cutting.
5. **To serve:** garnish with a drizzle of ZoOSh Real Mayonnaise, a few fresh spinach leaves, dill sprigs and a wedge of lemon in the centre.

CHEF TIP

If you use a par-baked pizza base instead of a "raw" dough, decrease the temperature to 230-240°C in the impinger for 4-5 minutes. The same time and temperature may also work in a combi oven.

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Dairy Farmers
Cream Cheese



ZoOSh Real
Mayonnaise



Dairy Farmers
Shredded Mozzarella

Main Course

Peanut Butter and Maple Bacon Pork Burger



Portions
1



Preparation
15 mins



Average Cost per serve
\$6.20

Ingredients

150g premium pork mince
(3mm grind: 8OCL)
40g Australian bacon rasher
1 brioche bun 4" (10cm), split
5ml maple syrup
30g **Bega Peanut butter**
10ml Sriracha chilli sauce
30g **Dairy Farmers Cream Cheese**
20g dill pickles, sliced
20g red onion, sliced
20g iceberg lettuce, shredded
Salt and pepper to taste

Method

1. Season the pattie with salt and pepper and flat grill. Press the pattie firm to spread slightly larger than the bun (as it will shrink slightly when cooked). Cook to internal temp @ 70°C.
2. Grill Australian bacon; rest and drizzle with maple syrup. Set aside to stay warm.
3. Sprinkle the bread side of the brioche bun with water and lightly toast top and bottom on the flat grill.
4. Mix the Sriracha chilli sauce and **Dairy Farmers Cream Cheese** together (10ml of Sriracha to 20g of Dairy Farmers Cream Cheese).
5. **The build:** spread the bun bottom with the peanut butter then add the lettuce, thinly sliced red onion, sliced pickles, then the pork burger and top with the maple bacon. Spread the Sriracha sauce/Dairy Farmers Cream Cheese mixture on the toasted bread side of the top bun and place on top of the burger to close. Spike with a skewer and serve with chips on the side.

CHEF TIP

Make sure you flatten the pattie on the grill slightly larger than the burger bun size so it fits to the edges when cooked (same diameter). Warm the Dairy Farmers Cream Cheese so it softens slightly before mixing in the Sriracha chilli sauce. This mixture can be made in advance and kept chilled until needed. Soften again to spread evenly on the burger bun. Rub a little mayonnaise into the top bun when it's served.

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Dairy Farmers
Cream Cheese



Bega Peanut Butter

Dessert

CHEF TIP

Strain the hot Matcha, egg and Dairy Farmers Cooking Cream mixture into the measuring jug to remove any granular or undissolved Matcha powder for a smoother custard finish. Make sure you turn off the fan in the combi oven to allow a gentle cooking cycle or use an oven with no fan force for best results. The Black Sesame Ice Cream is a great garnish for other Asian style desserts and exotic fruit dishes, especially red dragon fruit.

Matcha Crème Brûlée and Black Sesame Ice Cream

Ingredients

Crème Brûlée

600ml **Dairy Farmers Cooking Cream**
12g (1.5 tbsp) Matcha powder
5g vanilla paste (level teaspoon)
6 egg yolks
100g castor sugar
60g castor sugar (for caramel)

Ice Cream

150g black sesame seeds
500ml **Dairy Farmers Thickened Cream**
½ teaspoon salt
10g vanilla paste (2 level teaspoons)
300ml sweetened condensed milk



Portions

6 x Crèmes Brûlées
12 x Ice Cream



Preparation

60 mins +
7hrs chill/freeze time



Average Cost per serve

\$3.20

Full method over page >

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Dairy Farmers
Cooking Cream



Dairy Farmers
Thickened Cream

Matcha Crème Brûlée

1. Preheat combi oven to 150°C (with no fan) or use a straight oven. Heat the **Dairy Farmers Cooking Cream** in a medium saucepan over medium heat. Just bring to a simmer, then remove from heat.
2. Add the Matcha powder in a small stainless steel bowl and slowly stir in about 80ml of the hot **Dairy Farmers Cooking Cream** to form a paste. Then add the Matcha paste to the remaining **Dairy Farmers Cooking Cream** in the saucepan with the vanilla paste. Stir well to combine.
3. Whisk the egg yolks and sugar in a bowl for two minutes until pale and creamy using a handheld or small stand mixer. Then add the hot cream mixture in a thin stream until combined. Transfer to a jug and pour evenly into 6 x 185 ml ramekins or ovenproof dishes.
4. Place the ramekins in a roasting pan or gastronorm tray and add enough boiling water to the pan to come halfway up the side of the ramekins. Bake in the oven with no lid for 25–30 minutes or until just set (wobbly). Remove the tray from the oven, then remove the ramekins from the tray and set aside to cool completely. Place in the fridge covered with clingfilm for six hours or overnight to set.
5. **To serve:** Using a blowtorch, sprinkle crème brûlée with extra castor sugar. Heat with the flame until the sugar caramelises, moving the torch evenly across the crust. Add extra sugar if it gets too dark in patches. Set aside for five minutes to set. Serve immediately with a scoop of ice cream on the side.

Black Sesame Ice Cream

1. In a medium frying pan over low heat, toast black sesame seeds until hot throughout and fragrant (approximately 10 – 12 minutes). Stir with spatula every so often so seeds do not burn. When they start to smell like hot oil and are hot to the touch, take the pan off the heat. Transfer seeds to a baking paper lined tray to cool fast and completely.
2. In a large mixing bowl, whip the **Dairy Farmers Thickened Cream** for 3–4 minutes using a handheld or stand mixer. When it starts to form very soft peaks (not enough to hold its shape), add salt and the vanilla paste and continue whipping for another 3 minutes or until medium peaks form. The trails in the cream should be visible but with slightly softened peaks. Cover and chill the whipped cream in the fridge until ready to use.
3. Place the cooled sesame seeds into a blender or food processor and pulse, adding 1 tbsp of cold water between pulsing until they release their oil and form a thick paste (you will need roughly 3 tbsp of cold water). The texture of the paste will be coarse and grainy.
4. Add chilled condensed milk into blender and pulse again until fully mixed.
5. Take the bowl of whipped cream from the refrigerator and gently fold in the black sesame mixture until thoroughly combined.
6. Pour the ice cream mixture into the gastronorm or freezer container and smooth the top with the spatula. Cover with plastic wrap or a sealed lid and freeze for at least 6 hours (preferably overnight).
7. **NOTE:** Use a ¼ size 100mm deep gastronorm (or a 20x12x8cm loaf tin or Décor plastic tub and lid) to freeze the “no-churn” ice cream.





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