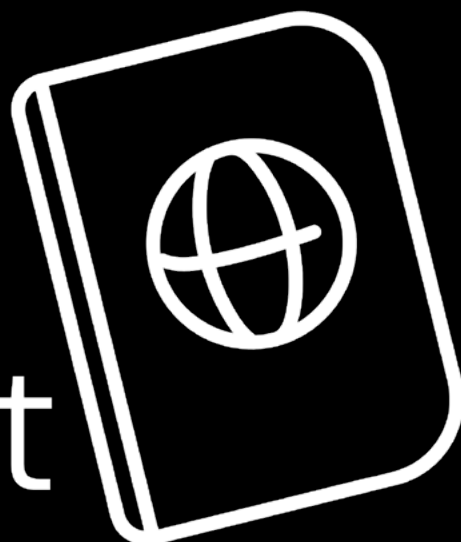


Bega
Foodservice

flavour passport



EDITION 6

The Social Seat

Menu ideas made for diners who share it, sip it and snap it.

Share it, Sip it, Snap it.

For the new generation of diners, eating out isn't just discretionary – it's a value driven social routine. Does your menu match up? Can they share it, sip it & snap it?

Welcome to the latest edition of the Bega Foodservice Flavour Passport – your toolkit to ignite creativity, reduce prep time and deliver exceptional flavour with every dish.

The recipes in this edition have been designed to provide a straightforward way to incorporate some of the latest foodservice trends into your menu options. You don't need to rewrite the entire menu to stay on trend – picking some of the ideas shown in this Flavour Passport and adding them to your specials board or regular offerings can help give you the edge over the competition.

A great example is cowboy butter, which you can serve with one of your existing meals or snack plates – or use our full Skirt Steak with Cowboy Butter recipe for a fun-filled share plate experience.

Share plates like this are terrific accompaniments to Friday night drinks on the pub or bistro menu as they make terrific snacking and grazing options.

With distinctive meal day parts becoming less defined – as afternoon tea, pre-dinner and dinner all merge into grazing occasions – these kinds of menu options offer value for your customers and are also cost-effective choices for your business.

Often a party of three or four will start grazing at 5pm with one share plate, then move to another by 7pm and finish with a dessert board. Rather than baulking at the outlay of a main meal priced at \$25–27, your customers will be happy to kick in \$15 each for a \$45 share plate between three. This relaxed approach to dining encourages longer stays, giving you the opportunity to make more beverage sales as well as benefit from add-ons which will further grow your revenue.

For this edition we have expanded the Flavour Passport format with the addition of drinks designed to complement each meal recipe. All have been designed to be eyecatchingly 'Instagrammable' as well as delivering on flavour. We have also retained the popular Chef Tip section to provide additional advice and help spark your creativity.

Prominent in our recipes are Dairy Farmers ingredients including Sour Cream, Thickened Cream, Tasty Cheddar, Parmesan and Butter. These products are the perfect choice for commercial cooking – you can always count on their quality, which makes them great to work with when you're coming up with your own new concepts to further elevate the menu.

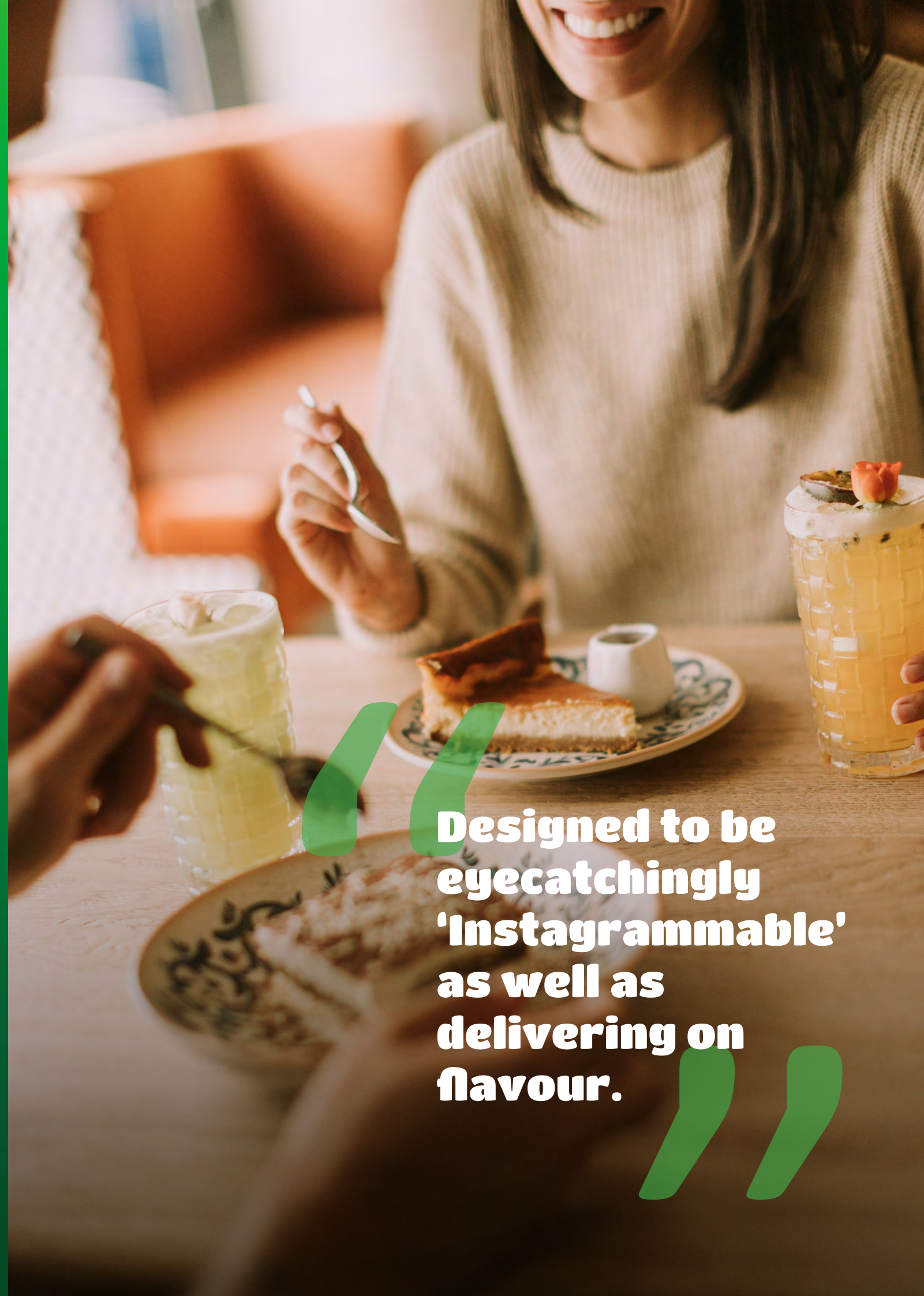


Caroline Westmore

Bega Foodservice
Executive Chef



**Designed to be
eyecatchingly
'Instagrammable'
as well as
delivering on
flavour.**



Breakfast (share)

CHEF TIP

Easy ways to keep costs down include, as in this example, adding crusty bread loaded with melted cheese to a dish, which feels luxe but is low-cost, or adding ice to a milkshake then blitzing.

Boston Beans Breakfast Skillet



Portions
10
(approx. 250g portions)



Preparation
10 minutes



Average Cost per serve
\$5.53*

Ingredients & Method

Boston Beans:
(can be made and portioned in advance)

- 200g Dairy Farmers Unsalted Butter
- 500g diced speck or sliced pork belly
- 2 red onions, finely sliced
- 2kg red kidney beans, drained
- 4 cloves garlic, peeled and chopped
- 1 cup sweet barbecue sauce or molasses

Method:

- Heat a large pan and add Dairy Farmers Unsalted Butter, speck and red onion. Cook for 3-4 minutes then add drained beans and garlic. Heat through and add barbecue sauce.
- Portion into ten serves and chill.

To Serve (per portion):

- 1 portion Boston Beans
- 2 slices crusty bread, panfried in extra Dairy Farmers Unsalted Butter
- 20g Dairy Farmers Tasty Shred
- 1 egg
- 50g Dairy Farmers Sour Cream
- Rocket to garnish

Method:

- Heat Boston Beans in a 20cm skillet and push to one side of the skillet. Add bread slices to the other side then top with Dairy Farmers Tasty Shred.
- Crack egg in the centre of the skillet (over beans and bread) and place under a salamander for 2-3 minutes or until egg is cooked and cheese melted.
- Remove and serve with a dollop of Dairy Farmers Sour Cream and fresh rocket.

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Dairy Farmers Unsalted Butter



Dairy Farmers Tasty Shred



Dairy Farmers Sour Cream



Dairy Farmers Thickened Cream



Dairy Farmers Full Cream Milk

Beverage Pairing
Vanilla Malt Ice Shake

- 200mL Dairy Farmers Full Cream Milk
- 1 scoop (50g) vanilla ice cream
- 2 tbsp vanilla topping
- 2 tbsp malted milk powder
- ½ cup ice
- Dairy Farmers Thickened Cream, whipped to serve

Blitz all ingredients except cream together in a cocktail blender and serve in an icy cold shake container. Top with whipped Dairy Farmers Thickened Cream, extra syrup and a little more malted milk powder. It's super sweet and loaded but perfect with the skillet breakfast!



* All recipes in this booklet have an average cost per serve calculated with a 3-5% variance based on cost of goods from Australian Food Service Distributors, Retailers and Manufacturers as of April 2026. Prices are set by individual wholesalers not Bega Group and may vary between wholesalers. Please add the cost per serve does not include the beverage pairing.

Lunch (share)

CHEF TIP

This marinade is equally delicious with pulled chicken thighs, and you can add variety to the serving by using a guacamole made with Dairy Farmers Lite Sour Cream and some chunky salsa.



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Dairy Farmers Sour Cream



Dairy Farmers Tasty Shred



Dairy Farmers Mozzarella Shred



Mr Juicy Lemon Juice

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Mexican Pork Carnitas



Portions
15



Preparation
10 minutes
(+5 hours to cook
pork shoulder)



Average Cost per serve
\$5.92*

Ingredients & Method

Pork shoulder (makes 15 portions):

- ½ cup Mr Juicy Lemon Juice
- Juice, pulp and rind of one orange
- ½ cup extra virgin olive oil (EVOO)
- ½ – 1 cup water
- Stems of 1 bunch fresh coriander, finely chopped
- 1 tbsp ground cumin
- 2 tbsp ground coriander seed
- 1 tbsp garlic powder
- Approx 2.4-2.5kg boneless pork shoulder, trimmed and scored

Method:

- Combine the Mr Juicy Lemon juice, orange, EVOO, water, coriander and spices and rub into the pork shoulder in a large pan.
- Cover and slow roast at 150°C for approx five hours, basting occasionally and topping up with extra water if drying out, until tender. Allow to cool in the pan juices, then using bear claws or large forks shred the meat into the pan.
- Cool and refrigerate until required (will keep for three days).

To Serve (per portion):

- 150g shredded pork
- 1 flour or corn tortilla
- 20g Dairy Farmers Tasty Shred
- 20g Dairy Farmers Mozzarella Shred
- 2 tbsp Dairy Farmers Sour Cream
- 2 tsp chili in oil
- 2 tbsp fresh chopped coriander leaves
- 1 orange or lemon cheek

Method:

- Heat shredded pork and tortilla on a hotplate until toasted and crispy.
- Place open tortilla on a serve plate, mix hot pork and Dairy Farmers cheeses and place on tortilla, then dollop with Dairy Farmers Sour Cream and chili oil.
- Serve as an open tortilla with fresh coriander leaves and a citrus cheek.

Beverage Pairing

Lemon Michelada (Mexican Bloody Mary)

- 50ml Mr Juicy Lemon Juice
- Fine salt, chili salt or Tajin (chili lime) salt for rim
- 4 dashes Worcestershire sauce
- 4-5 drops Tabasco (or to taste if hotter wanted!)
- 100ml tomato or clamato juice
- 100ml zero beer

Rub a large beer glass with a little Mr Juicy Lemon Juice on the rim and dip into salt. Combine the remaining lemon juice, sauces and tomato juice and pour into the beer glass. Carefully top with zero beer, stir gently and serve with a celery leaf or chili garnish if desired very hot.



Dinner (share)

CHEF TIP

This stress free curry can be further elevated by adding condiments such as a beautiful yogurt side made with fresh mint, cracked black pepper, cayenne pepper and garlic powder.

Broadbeach Style Chicken Curry



Portions
10



Preparation
10 minutes



Average Cost per serve
\$3.83*

Ingredients & Method

Broadbeach style chicken curry
(makes 10 portions):

150g Dairy Farmers Unsalted Butter

100ml vegetable oil

2kg trimmed chicken thigh fillets, cut into 4

2 large onions, peeled and sliced

4 cloves garlic, peeled and crushed

100ml kecap manis (sweet soy sauce)

200ml coconut cream

300ml Dairy Farmers Cooking Cream

To Serve (per portion):

1 bok choy piece, steamed and quartered

1 cup cooked jasmine rice

1 portion chicken curry (~220g)

Farmers Union Greek Style Yogurt, fresh coriander and toasted coconut to serve

Method:

1. In a large skillet or brat pan, heat Dairy Farmers Unsalted Butter and oil over a medium heat and fry off chicken until browned. Add onions and cook for five minutes. Add in garlic and cook a further five minutes.
2. Pour in kecap manis, coconut cream and Dairy Farmers Cooking Cream, reduce heat and simmer for 10 minutes or until chicken is cooked through.

Method:

1. Plate bok choy and rice and spoon a portion of curry on top. Top with a dollop of Farmers Union Greek Style Yogurt, fresh coriander and some toasted coconut to serve.

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Dairy Farmers
Unsalted Butter



Farmers Union Greek
Style Natural Yogurt



Dairy Farmers
Cooking Cream



Daily Juice
Breakfast Juice



Dairy Farmers
Thickened Cream

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Beverage Pairing

Dirty Soda

50ml coconut cream

Toasted fine (desiccated) coconut for rim

1 lime wedge, frozen

200ml Daily Juice Breakfast Juice

50ml Dairy Farmers Thickened Cream

Rub a mason jar rim with a small amount of coconut cream and dip rim into toasted coconut. Drizzle remaining coconut cream around inside of glass. Place the frozen lime in the jar, then pour in Dairy Juice Breakfast Juice and Dairy Farmers Thickened Cream, without mixing. Serve with a swizzle stick and paper straw.



Dinner (share)



CHEF TIP

Cowboy butter is about a show of flair, so give each patron their own long handled dessert spoon, fork and pastry brush to compete for the cowboy butter – plus have an add-on for more cowboy butter with dipping fries to grow your ticket, or showcase on the specials board!

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Dairy Farmers
Unsalted Butter



Dairy Farmers
Grated Parmesan



Mr Juicy
Lemon Juice

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Skirt Steak with Cowboy Butter



Portions
1 (shared between 4)



Preparation
10 minutes



Average Cost per serve
\$27.58 per board*
\$6.90 per person*

Ingredients & Method

Cowboy Butter (makes 10 portions):

2kg Dairy Farmers Unsalted Butter, softened
½ bunch finely chopped curly parsley
1 bunch finely chopped chives
200g Dijon mustard
4 tbsp smoked paprika
2 tsp garlic powder

Method:

1. Combine all ingredients and chill until required.

To serve (per share board):

1 x 1kg skirt steak
2 corn cobs, halved
50g butter lettuce leaves, torn
50g rocket
8 cherry tomatoes, halved
50g corn chips
2 tbsp extra virgin olive oil (EVOO) combined with **2 tbsp Dairy Farmers Grated Parmesan**
1 portion cowboy butter, melted

Method:

1. Char skirt steak on a hot grill and cook to medium rare. Allow to rest. Steam or char corn halves until cooked.
2. Place leaves on a large share board with cherry tomatoes and corn chips. Slice rested steak and add to share board with grilled corn. Drizzle leaves and steak with combined dressing. Serve with melted cowboy butter in a ramekin in the centre for dipping.

Beverage Pairing

Lemon Bourbon Sour

50ml alcohol free bourbon
Dash of egg white
35ml Mr Juicy Lemon Juice
12.5ml simple sugar syrup (2 parts sugar dissolved in 1 part water)
Preserved lemon and rosemary sprig

Combine all ingredients into a cocktail shaker filled with ice and shake well. Strain into an old fashioned glass and garnish with a sliver of preserved lemon and sprig of rosemary.





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for a better future*

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