

The magic of
Christmas



A season to
celebrate luxury . . .

Henley
Bridge

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The magic of Christmas

Christmas 2020 is going to look and feel very different – but that doesn't mean it won't have the magic of previous years.

Covid-19 is still very much the 'ghost of Christmas present' and will certainly dictate the manner in which festive celebrations are held this year. Ongoing social distancing measures and dipping consumer confidence have forced food and hospitality operators to review their offer, but this is an innovative and resilient industry and Henley Bridge is here to help you "create moments of magic through food".

Big Christmas parties will undoubtedly be off the menu, replaced with more intimate family occasions when eating out. A lot of people will also be looking to enjoy restaurant-quality food in their own homes and there is a huge opportunity for outlets to offer takeaways, delivered food and meal packages that consumers can finish and serve at home. Similarly, people will be looking to artisan bakeries and chocolatiers to create the wow factor with festive treats and desserts.

Setting your business apart from the competition is key and we've got the products and recipe inspiration to elevate your offering. We scour the globe to source premium and inventive products to make your gastronomic dreams a reality and are proud of the game-changing range of ingredients that we are able to offer to discerning bakers, chocolatiers, chefs and gelato/ice cream makers.

Our team of award-winning development chefs has created an array of decadent Yuletide-focused dishes, desserts and edible gift ideas to help you create some festive magic this year. Christmas never looked – or tasted – so good.

Tracey Hughes, Managing Director, Henley Bridge



Meet the chefs behind this year's creations . . .



Samantha Rain
Development Chef
Henley Bridge



Mark Eastman
Gelato & Ice Cream
Technician
Henley Bridge



Steve Carrigan
Gelato & Ice Cream
Technician
Henley Bridge



Steve Williams
Freelance
Development Chef



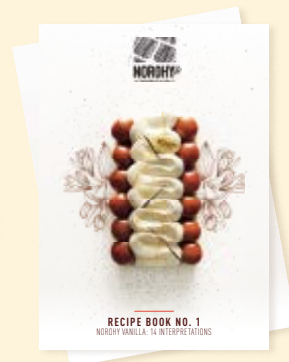
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For our first reference of **Organic non split black Vanilla pods**, Norohy chose Madagascar terroir for growing one of the world's finest vanillas. We want to take action to make the world of vanilla more **reliable, principled and ethical** to guarantee an **optimal traceability** and to be able to bring you a **constant quality all year long**.



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Ring the changes



Christmas is built on traditions. From hiding a sixpence in the figgy pudding to wassailing on Twelfth Night, the UK has a fine heritage of quirky customs and beliefs.

This year however, as a direct result of the pandemic, it might not be possible to enjoy our favourite festive rituals but, with a few tweaks, you can adapt them to make them 'Covid-19 proof'.

Here are some popular Christmas customs, with suggestions on how you they can be adapted by the food industry and hospitality sector for 2020...

The office Christmas party

– The traditional office shindig will almost certainly be off limits this year, with large groups of revellers from different businesses congregating in close proximity being discouraged. Instead, why not offer smaller, more intimate affairs for 'bubbles' of co-workers? The emphasis can then truly be on the quality of the food and drink offering – rather than throwing shapes on the dance floor! For businesses still nervous of venturing out, why not take the Christmas party to them? Grazing tables are hugely popular right now, laden with an array of buffet-style delights. For the ultra-cautious, individually packed festive lunch boxes are ideal.

Christmas markets

– Originating in Germany, Christmas markets have grown in popularity in UK cities, attracting thousands of festive revellers. Fears of keeping people safe under Covid-19 restrictions have prompted some cities to cancel this year's markets. If that's the case in your area, why not create a 'market night' at your venue, offering bratwurst, pretzels and mulled wine? You could also sell gift boxes of your handmade chocolates, chutneys and other handmade goodies.

Christmas Eve – Most families have their own Christmas Eve routine that they stick to, be it a trip to the cinema, carols by candlelight or dinner out followed by a few drinks in the local pub. Some partygoers may choose to stay at home this year, so help them recreate their traditional December 24th by offering take-home versions of their favourite treats. For families enjoying

a Christmas movie, offer delivery of pizzas, posh popcorn and hot chocolate. Bring the pub to their living room with delivered cocktails and mulled wine – or offer make-your-own cocktail kits.

Kissing under the mistletoe

– Surely only allowed within household bubbles?! Maybe your decorative mistletoe should come with a tongue-in-cheek warning?!

Santa's grotto – With social distancing measures still in place, there'll be no sitting on Santa's lap this year!

Carol singers – Singing in public is currently off limits to prevent the virus being transmitted amongst revellers so be sure to include some festive favourites on your Yuletide playlist.



Weird and wonderful festive traditions from around the globe

The UK is not alone in observing unusual festive traditions...

In Austria, Saint Nick has an evil accomplice called Krampus, who wanders the streets in search of badly-behaved children. Throughout December frightening masked figures roam the streets pranking adults and children alike.

In the Venezuelan capital of Caracas, city-dwellers make their way to Christmas morning mass on roller skates.

In Iceland, a Yule Cat is believed to roam the countryside giving new clothes to hard-working farm workers – and gobbling up the lazy ones!

Instead of baubles, Ukrainians decorate their Christmas trees with spider webs – a tradition heralding from a folktale where spiders took pity on a poor woman who couldn't afford to decorate her tree.

Whilst Christmas isn't a national holiday in Japan, it is tradition to enjoy a Christmas Eve meal of... KFC!

In Catalonia, Spain, children are required to tend a hollow wooden log called Tio de Nadal throughout December. Then, on Christmas Eve, they beat the log with sticks – and he 'poops' out presents and sweets!

How to work the Christmas magic – cool cost savings and hot profits

By Steve Williams, Freelance Development Chef

Where has this year gone? One minute it was full of daffodils on the way to work and the next minute we have to plan for turkey and crackers!

One thing is for sure and that is the appetite for food creativity has ramped up over the last four months. As chefs return to their professional kitchens with renewed vigour, the development team at Henley Bridge has been busy working with new products to save you time and money without scrimping on quality.

Some of you may be making meal boxes with custom kits, either ready to eat (RTE) or chilled and ready to prepare, and you'll be pleased to know that Henley Bridge have the knowledge and products to take these to a higher level. If you're making your own kits then you really should focus your attention on the Sosa and Essential Cuisine ranges.

Sensational Sosa

The Sosa range really is a chef's best friend, helping professionals elevate their dishes.

During these most difficult of times, it's more important than ever to stand out from the crowd. Adding those special finishing touches can transform your food from fine to fantastic. I've been having lots of fun

during lockdown with the Sosa products, developing techniques to make your meal box kits or plated dishes that extra bit special with a variety of texture and sensory stimuli such as bubbles, flavoured crackers, savoury mousses, encapsulated sauces and vegan butters.

Kitchen Essentials

The new spice rubs from Essential Cuisine are a fantastic and versatile product. They offer amazing depth of flavour on meat cuts as a conventional marinade - but it's when you mix them into other complimentary sauces, side dishes, oils or dressings that you'll really be blown away! The recipe for a festive gammon made using the Essential Cuisine Chermoula rub on page 13 is a brilliant example, as is the turkey dish made with the savoury stock on page 9.

But if you need to save time and money without compromising quality, then the Essential Cuisine range of stocks and glaces are seriously good value. They offer true clarity of taste and low sodium levels and many of them are vegan, which means you can use them across the board.

Signature dish

With the Signature ready to use beef jus in a one litre Tetra Pak, the quality is evident as soon as the corner is snipped. A beautifully rich jus oozing meaty flavour, which you can swear blind has been made by your own fair hands! This carefully crafted sauce, made to traditional French methods, will save you the effort of making your own. Most in-house, bone-made stocks reduced down to this same strength and consistency cost between £10 and £12 per litre compared to

less than £9 for this ready-to-use option – making it a very attractive option at between 50p and 90p per serving.

Further cost savings can be found with the Essential Cuisine Premier veal jus paste and powdered vegetable stocks. They offer consistent results for use in mousses, stuffings and sauces. These really are a lifesaver when it gets busy and you need to drop that flavour bomb.

The perfect blend

The extensive range of Essential Cuisine stocks lend themselves beautifully to blending, allowing chefs to maximise quality and flavour whilst being mindful of costings. This works particularly well for the pub sector with tight profit margins.

Example costings

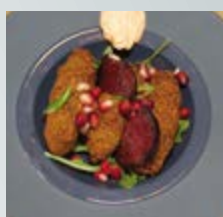
Kitchen-made jus	£4.50-£6.00/litre
Essential Cuisine gravy	0.59p/litre
Essential Cuisine Premier veal jus	£2.43/litre
Essential Cuisine sauce collection	£3.36/litre (needs 120ml double cream)
Essential Cuisine Signature beef jus	£7.30
Essential Cuisine Signature red wine jus	£7.72

However these can be blended to reduce cost. For example:

- 50/50 beef gravy and Premier veal jus = £1.51/litre
- 50/50 Premier veal jus and Signature beef = £4.86/litre

Kitchen-made Hollandaise generally costs £9.60-£10.80 dependant on butter prices, whilst Essential Cuisine Hollandaise sauce works out at £8.84/litre – with no waste and no labour required.

N.B. prices are based on Henley Bridge's online pricing.



Five minutes with . . . Nick Bolton

Nick is the Owner of The Buxted Inn, East Sussex www.thebuxtedinn.co.uk, which won Channel 4's Four in a Bed in 2019.

How have you spent your time during lockdown and what have you learnt about yourself?

I've spent lockdown doing two things. Firstly, we have completely refurbished the bar and restaurant. We have gutted the place and completely changed the layout and décor. As a consequence, I've learned a lot of new DIY skills – mostly from YouTube!

We did takeaways on Friday nights, which were a huge success, also set up a Volunteer Shopping Scheme for our village and six surrounding villages, helping over 120 'shielding' households to buy almost £100,000 of shopping.

What do you think will be the biggest factor in helping consumers feel comfortable dining out again?

Time. We need the early trendsetters to give people confidence because some people feel they can't come out yet. Positivity in the press and on social media will help too.

What do you think the dining out scene will look like next year?

I think the trend towards takeaways will continue. A lot of restaurants who never dreamed of doing takeaways before the pandemic are doing really well with it. Consumers will also continue to favour local food and local businesses, and 'looking after the planet' will remain an important issue too.

Have you seen a change in bestsellers?

Steaks were our biggest seller immediately after the lockdown. It's something

people don't cook so well at home because they don't have chargrills and they don't deliver well for takeaways either.

What's your go-to treat?

I'm a bit of a sweet tooth so I'd have to say sticky toffee pudding – or anything with chocolate in it.

What's your favourite dish to cook?

Duck breast with plum or blackberry sauce served with Dauphinoise potatoes.

What's going to be the big food trend for 2021?

Definitely local eating, as I said earlier, and also I think 'seacuterie' (like charcuterie but using fish) will be big because it's healthy and sustainable.

What's the one thing from your kitchen you couldn't live without?

Our chargrill, or sous vide machine – a lot of our slow cooked meals start off in there.

What makes Christmas magic for you and what's your wish for Christmas 2020?

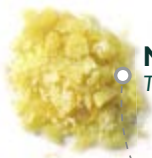
Sharing it with family and friends. It's a good excuse to see people you don't see as much as you should and enjoy some good food and wine together. My wish would be for Covid-19 to disappear, or at least find a vaccine for it.

Sapin de Noël

by Marike van Beurden

Losa

premium ingredients
modern gastronomy



Neutral Peta Crispy
Textures - Effervescent

crispy nuts



Granulated turrón
Nuts pure pastes

Turrón mousse



Coconut
Fruit concentrated pastes



Guar gum
Textures - Mousse stabilizers



Lemon peel paste
Confit fruits - COLD CONFIT®



Fruit & Sauce mango
Confit fruits - COLD CONFIT®

Exotic fruits marmalade



Emulsifying paste
Textures - Emulsifier



Beef gelatine
Textures - Animal origin gelatine

Tropical pannacotta

Coconut mififon

Nappage



Pro-Pannacotta (Iota)
Textures - Vegetable gelling agent



Liquid glucose
Technical sugars

I have a

↓ RECIPE ↓



Emulsion Foam Bûche
minola Nube Marshmellow
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Turkey with cranberry bubbles

Prep time 12 hours plus 1 hour | Cook time 30 minutes

Turkey crown supreme 200g (cooked 65°C 1 hour 30 minutes) sous vide, chargrilled to finish. Keep warm.

Dried cranberries

- Dried cranberries
- 100g granulated sugar
- 50g water
- Caster sugar for rolling

Boil the granulated sugar and water and toss the dried cranberries around until fully coated in the syrup. Tip onto a roasting tray with parchment and dry for a further hour in a low oven or dehydrator. Toss in the caster sugar to give a frosted look.

Bread sauce crisps

- 100g left over sourdough bread (crusts removed)
- 100ml whole milk
- 1 tspn Essential Cuisine savoury stock
- 1g ground mixed spice
- Sosa Maltosec

Place all the ingredients in a food processor and mix to a firm paste. Spread onto baking parchment and dry overnight in a dehydrator until it has turned to a biscuit, break into shards.

Cranberry bubbles

- 500ml cranberry juice
- 5g Sosa Albuwhip
- 1g Sosa Gelespessa
- 75g golden syrup

Mix together with a hand blender and using an electric air pump, make the large bubbles.

Gravy

- 100ml Essential Cuisine chicken glace
- 100ml Essential Cuisine veal stock
- 5g Sosa Gelespessa

Bring the three ingredients together with a hand blender then bring to the boil to thicken.



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Our 100% gluten free range your Christmas menu

With chefs at our heart, there's no other supplier better placed with our range of time saving ingredients, to support your working kitchen during the busiest time of the year.



We are proud to announce that 100% of our range is now gluten free with many of these products containing no declarable allergens*. What's more, we also offer a range of products suited to those who follow Halal, vegan and vegetarian diets - just another way we are giving chefs peace of mind in the kitchen during the festive season.

*Does not contain declarable allergens under the EU regulation 1169/2011 (Annex 11)

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your free sample, recipe
inspiration and range
of downloadable
recipe books.





*Spiced chermoula
gammon*

*Cranberry, brie
mushroom pithivier*



Spiced chermoula gammon

Prep time 30 minutes | Cook time 3 hours

Gammon

- 2.5kg gammon joint unsmoked
- 1 large onion
- 2 carrots
- 2 celery sticks
- Few peppercorns
- 6 cloves

Put the gammon in a pan covered with water and the rest of the ingredients. Bring to the boil then simmer for 2 ½ hours. Internal temperature should be at least 68°C. Leave to cool in the liquor.

Preheat the oven to 200°C.

Glaze

- 150g cherry jam
- 150g bourbon whiskey
- 1 tbspn brown sugar
- 50g Essential Cuisine chermoula spice rub

Bring the glaze to the boil and brush over the gammon. Roast for 25 minutes, try to baste regularly during cooking.



Cranberry, mushroom and brie pithivier

Prep time 20 minutes | Cook time 25 minutes

- Puff pastry
- Wedge of brie cut into 5mm slices
- 100g dried cranberries
- 50g toasted hazelnuts
- Knob of Butter
- 100g closed cap mushrooms sliced thickly
- Essential Cuisine mushroom glaze
- Egg wash (for sealing and glazing)

Roll the puff pastry to about 5mm thick and cut into discs approximately 10cm diameter.

Heat the butter in a frying pan and cook the mushrooms for a couple of minutes to soften, add a teaspoon of the mushroom glaze to coat evenly, check the seasoning. Leave to cool.

Leaving a centimetre edge around the disc, begin to layer the mushrooms, cheese, interspersed with the dried cranberries and hazelnuts.

Brush the sealing edge with egg wash, cover with a second disc of pastry and crimp the join all the way round.

You should now have what looks like a small dome. Egg wash all over and using the back of a paring knife tip – score the pastry making a lot of curved lines from the centre to the crimped edge.

Bake in a moderate oven 200°C until the pastry is lightly golden brown.



M E R R Y
CHRISTMAS
— & —
HAPPY NEW YEAR



Since 1967

Beef fillet with grated mushroom jus and sliced chestnuts

Prep time 30 minutes | Cook time 45 minutes

- 200g beef fillet trimmed
- 2 whole closed cap mushrooms
- 10g porcini powder
- 250ml Essential Cuisine veal stock
- 30g Essential Cuisine mushroom glaze
- 8g Sosa Gellan Gum

Bring the veal stock, glaze and Gellan Gum to the boil and pour into a container to set in the fridge.

Cut the mushrooms as thin as possible from the cap through to the base of the foot.

Cook the steak medium rare 54°C and using a coarse grater, shred the mushroom stock onto the warm steak, cover with thin slices of mushroom and dust with the powder.



Hoisin duck bites

Prep time 15 minutes | Serves 4

- 100g shredded cooked aromatic duck
- 50g hoisin sauce
- 50g cucumber
- 20g spring onion
- 10g plum furikake
- 20g white miso
- 100ml rice wine vinegar
- 50g caster sugar
- 5g Sosa Gelcrem Cold
- Sliced red chilli pepper
- 4 x Pidy Premium mini trendy

Mix the duck with some of the hoisin sauce to taste. Spoon into each tartlet, Cut the cucumber into strips and slice the spring onions diagonally quite thin. Place the cucumber and spring onions on the small pile of duck meat.

Whisk the miso with some of the rice wine vinegar and add a few pinches of sugar to get that umami taste. Then blend the mixture with the Gelcrem Cold and leave to hydrate for at least 30 minutes, then blend again.

Pipe a couple of small domes on the sides of the meat.

Finish with a slice of red chilli and a pinch of the Furikake mix.



Breams can come true

Fillet of bream with lobster and sauvignon blanc, scorched cucumber and wilted tenderstem broccoli

Prep time 15 minutes | Cook time 10 minutes

- Olive oil
- 2 bream fillet
- 200ml double cream
- 15g Essential Cuisine lobster glaze
- 150ml Sauvignon blanc
- Cucumber cut into 6cm wedges
- 2 tenderstem broccoli stalks
- Fish stock
- Butter
- Lemon juice

Bring the wine to the boil with the lobster glaze, whisk in the double cream and reduce by a third of its volume. Blow torch the wedges of the cucumber and keep warm. Steam the tenderstem broccoli over a little fish stock, then brush with melted butter mixed with a little lemon juice

Season the fish with a little sea salt on the flesh then brush the skin and lay flesh side down onto a non stick tray . Grill on a medium heat until the skin begins to puff up, be careful not to let the skin bubbles burn.

Lay the broccoli stalks and cucumber on the plate, then place the fish on top and spoon the sauce around the fish. Spoon the sauce around the fish.



A Christmas sparkle - vegan friendly

A layered combination of hazelnuts, maple and pear

Prep time 1 hour | Freeze time 5 hours | Makes 8 slices

Hazelnut mousse

- 140g Sosa roasted hazelnut paste
- 190g rice milk
- 3.5g Sosa Natur Emul
- 7.5g Sosa Vegan Mousse Gelatin
- 75g water
- 4g Sosa Potatowhip
- 65g sugar
- 20g Sosa Inulin Cold
- 1g salt

Blend together the nut paste and natur emul. Bring to the boil the rice milk and Vegan Mousse Gelatine. Once boiled add to first mixture and blend. In a kitchen aid bowl combine the water, salt and potatowhip and whisk. When the mixture is about half way start slowly adding the inulin and sugar and whisk for 10 minutes further. Once the first mixture has reached 55-60°C pour into the meringue on low speed until fully incorporated. Take the mixture off machine, place in mould and freeze.

Maple jelly

- 100g water
- 150g maple syrup
- 10g Sosa Veggie Gel

Bring all ingredients to the boil and pour into the mould.

Pear gel

- 200g Leoncé Blanc pear puree
- 50g stock syrup
- 10g Sosa Gelcrem Cold

Blend together all ingredients with hand blender, then leave the mixture to hydrate for at least 30 minutes then blend again. Place the gel into mould and freeze as insert.

Crunchy hazelnut

- 100g Chocolat Madagascar Vegan Milc
- 40g Irca praline noisette (hazelnut)
- 75g chopped hazelnuts

Melt the Vegan Milc chocolate and incorporate all other ingredients until all the hazelnuts are fully coated. Set the mixture into a square tart ring and place into mould once set.

Glaze

- Irca gold glitter glaze

Once your layered slice is fully compiled and completely frozen, place on a cooling rack with a tray underneath

Heat the glaze up to 50°C to activate the pectin inside the product before pouring over frozen mousse slice.

Garnish

- Crushed roasted hazelnuts.





Perfecting plant-based this Christmas

By Matt Turner, of the Vegan Society – www.vegansociety.com

Whether it be for your extended family at home or an entire restaurant over the Christmas period, it is becoming increasingly more likely that you will have to cater to the growing number of vegans in the UK. As one of the fastest-growing lifestyle movements in the country, the number of vegans has quadrupled in the last five years.

During the COVID-19 pandemic, our consumer survey found that 20% of Brits have cut down on meat consumption, with many opting for plant-based alternatives instead.

Simply put, there's never been a better time to ensure that your vegan offerings over Christmas are top of the range. The easier it is for a vegan to enjoy Christmas in a traditional style but without harming animals, the more likely it is to be a Christmas to remember for them.

With all the wonderful products on the market and amazing recipes out there, it's easier than ever to create a vegan Christmas meal that bears resemblance to the ones people remember from childhood – the only difference being that no animals are harmed!

Innovation and fresh ideas are key for a thriving business these days and providing vegan food options that anyone can enjoy may be just what a business needs to grow in popularity.

For example, offering vegan cheese alongside dairy cheese makes clear commercial sense, because such products can be enjoyed by everyone, including vegans, vegetarians, the lactose intolerant, the health-conscious, dairy reducers and those who simply want to try something new.

Not only that, but the chances are a lot of the dishes on your table are already vegan or only need little tweaks, such as using vegetable gravy in place of a meaty one or olive oil instead of animal fat to roast potatoes. In the event of catering for vegan guests alongside others, it will save you from having to cook two dishes that are essentially the same.

You can buy a ready-made vegan Tofurky roast in Holland & Barrett or make a delicious nut roast for a centrepiece. Sausage rolls will be just as tasty with vegan sausages – there is now more choice and accessibility of vegan alternatives than ever before. For dessert, you can get vegan Christmas pudding and mince pies from all major supermarkets.

The vegan takeaway industry is booming and is the fastest-growing option according to

Deliveroo – with demand having grown 388% between 2016 and 2018. Whether you're catering in a restaurant or shipping dishes out to UberEats drivers, it's vital to get ahead of the curve and start planning some great vegan dishes for Christmas.

If you're taking bookings months in advance, it may also be worth asking your vegan guests what they'd like to eat, which means you'll be able to plan ahead and give them a Christmas to remember. There are lots of easy vegan Christmas recipes on The Vegan Society's website that you could use.

Lastly, don't forget that almost any dish can be 'veganised' – and it only takes a little planning. This is no different over the festive period, which is a time of joy and kindness that we should extend towards all beings.

Christmas wreath

It's not Christmas without a wreath, here's our take on a beautifully light vegan pavlova

Prep time 15 minutes | Drying time 8 - 10 hours | Makes 2 double layered wreaths

Meringue

- 500g Leoncé Blanc mandarin puree
- 10g Sosa Sojawhip
- 140g Sosa Trehalose
- 50g icing sugar

Combine the puree and Sojawhip in the kitchen aid and slowly start whisking.

Once the meringue is coming up slowly start adding sugar spoon by spoon until all incorporated and meringue is at its highest point.

Pipe large rings onto a dehydrator mat or silpat (if using the oven) and dry at 50°C for four hours.

Garnish

- Vegan friendly whipped cream
- Fresh berries
- Mint



*Christmas
Present Time*



Christmas present time

Open it up to reveal the surprise inside

Prep time 1 hour | Freeze time 5 hours | Makes 8 presents

Dark chocolate mousse

- 170g whole milk
- 80g sugar
- 280g double cream (semi-whipped)
- 102g gelatin mass
- 220g Belcolade 70% dark chocolate (melted)
- 8g Sosa Natur Emul
- 30g sunflower oil
- 185g water
- 10g Sosa Albuwhip

Blend together the natur emul and sunflower oil, then add the melted chocolate and blend again to create emulsion. Heat the milk to 70°C and add the gelatin mass. Once the gelatin mass has melted add to the melted chocolate and blend again to ensure fully incorporated. Meanwhile, whisk together the water and the albuwhip in the Kitchen Aid, once half whipped start adding the sugar slowly and whip for five more minutes on medium speed until the meringue is fully formed. Fold this mixture into the chocolate mixture then finally fold through the semi-whipped cream. Pipe into the mould, add cube inserts and place in the freezer.

Mandarin gel

- 200g Leoncé Blanc mandarin puree
- 50g stock syrup
- 15g Sosa Gelcrem Cold

Mix all the ingredients together with a hand blender and blend until a smooth consistency is reached, leave for 30 minutes to hydrate and blend again. Place layer into smaller cube mould and freeze.

Cherry jam

- 340g Leoncé Blanc cherry puree
- 65g sugar
- 2.6g Sosa fruit pectin NH
- 0.75g citric acid
- 0.75g water
- 50g fresh chopped cherries

Combine pectin and sugar, heat the puree and fresh chopped cherries to 40°C and add the pectin and sugar mixture slowly whilst constantly whisking. Bring to the boil and simmer for 30 seconds. Remove from the heat. Combine the water and citric acid and add to the mixture. Pour a layer into the smaller cube mould and place into the freezer.

Crunchy and popping pieces

- 100g Belcolade dark chocolate
- 50g Sosa chocolate coated popping candy
- 15g Sosa Airbag potato (fried)
- 20g Sosa cherry crispies

Combine all the ingredients into a thin layer in a mould.

Glaze

- Irca Mirror Shine neutral glaze
- Sosa red colouring
- White chocolate

Once the layered cube is fully frozen place on a cooling rack with a tray underneath. Heat the glaze to 50°C to activate the pectin inside and pour over the frozen mousse cube. Once glazed pipe the melted white chocolate in a design across the top while the glaze is still wet.

Garnish

- Fresh cherries





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*A new take on
Take Away*



Take it away!

Getting winter dining wrapped up

Since the lockdown chefs have had to rethink their entire menus, to suit the 'box to cook' or RTE market. Chefs are including micro sourced ingredients and homemade custom sauces to give the same experience as diners would enjoy in a restaurant setting and the emphasis is on seasonal ingredients.

These takeaway models are including a touch of luxury to feel special and give a USP, from artisan bangers and mash to custom flavoured burgers. If the idea of traditional takeaway was a pre-existing picture of a sloppy Indian curry or soggy lukewarm pizza, think again!

The 'new normal' is the freshest restaurant quality provisions, bombs of flavour and colour, to give that travel escapism, a truly international plethora of offerings, from poke bowls and filled baos to mouth-watering tropical fruit mixes and spicy tortilla wraps.



Chocolate steak rub with avocado and lime

Prep time 6 hours

Cook time 5 minutes

- 500g sirloin steak
- Pinch of sea salt
- 30g Essential Cuisine Mexican spice rub
- 10g deZaan True Dark cocoa powder
- Olive oil

Mix the powders, salt and the oil together and rub onto the steak. Leave to marinate for six hours.

Grill the steak to your liking and carve into thin strips. Serve on top of avocado smashed with lots of lime juice, in a warm tortilla. Top with creme fraiche and tomato salsa.

Wrap in tin foil for the perfect takeaway treat.



Boxing clever

No one was quite prepared for just how popular meal kits would be during lockdown. The concept of being able to enjoy restaurant standard food in the comfort of your home was the ultimate treat.

And it would appear that gratification in a cardboard box is here to stay. Chefs have the tools to deliver the sleek Michelin quality dishes complete with plating up guidelines and pictures to make even the most Neanderthal cook look like Jason Atherton in the comfort of his own kitchen.



The key to takeaway success

Surviving the journey home is essential for successful takeaways – and the key is in the ingredients used. The acclaimed Sosa range includes several thickening agents, which can be used to stabilise sauces. Gelcrem is available in a 'hot' and 'cold' variation, and is a chef's best friend when it comes to holding the texture of custards, creams, béchamel and purees, whilst Gelespessa is an emulsifier specifically created to stop sauces, coulis, soups and vinaigrettes from splitting.

As well as providing consistency, thickening agents also provide the ability to freeze sauces, which means chefs can save time by batch cooking and freezing in portion sizes which can be defrosted to order.

This beef feather blade with truffled pumpkin mash, red wine and cavolo nero is a perfect example of a decadent dish which works really well in a takeaway concept. Deliver the jus in a separate container for application on arrival.

Beef feather blade, truffled pumpkin mash, red wine and cavolo nero

Prep time 30 minutes

Cook time 4 hours

- 2kg beef feather blade
- 750ml red wine
- 2 litres Essential Cuisine Premier beef stock
- Mixed vegetables (celery, carrot, onion diced)
- 3 garlic cloves
- Sprig of thyme
- Black pepper
- 2 star anise

Seal the beef in dripping or hot oil then colour the veg before adding to a casserole dish with a lid. Add the red wine and stock, thyme, garlic, pepper. Bring to the boil then place in the oven with a tightly fitting lid on, cook at 120°C for 4 hours until very tender.

- ¼ pumpkin chopped
- Truffle oil
- Double cream

Coat the pumpkin in olive oil, then roast the pumpkin until very soft. Blitz in a food processor adding a little double cream and truffle oil. Check the seasoning.

Cavolonero cabbage

- 300ml white wine
- 300ml Essential Cuisine chicken stock glaze
- Cabbage

Cook the cavolo nero in the white wine and stock

Reduce the stock and wine until it begins to coat the cabbage.

Separate the beef from the liquid and remove the star anise. Put the liquid and vegetables in a blender and puree until smooth.

Place a slice of the beef on the pumpkin then the sauce around. Top with the cavolo nero.



“Offer wrapped versions of handmade chocolates and fudge for enjoyment at home. They also make beautiful gifts.”

Pack it in

The pandemic has seen the nation turn to desserts for sweet gratification, with takeaway desserts enjoying huge success.

It is therefore important that you ensure your puddings are a key part of your takeaway offer – as well as communicating to in-venue diners that desserts and handmade chocolates are available as a take home option too.

Takeaways by numbers

It is estimated that there will have been **503million** more (+38%) in-home meals eaten per week in the lockdown period. The majority of these uplifts were at lunchtime.

Under normal circumstances, **69%** of meals are eaten in the home, with **31%** out of the home (Kantar).

In the year to March 2020, **9.9%** of all British pub visits were off-premise – up from 7.6% five years earlier, with this growth driven by delivery services and takeaway coffee (NPD Group).

The average Brit ordered **34** takeaway meals in 2019 – roughly three a month, spending on average **£451** per person (KMPG).

There was a **36%** rise in dessert orders during lockdown - with chocolate fudge cake taking the top spot (JustEat).

“Mulled fruit crumble, chocolate fondant and Candy cane lane are all great examples of puddings which travel well”



Street food solutions

The development team at Henley Bridge has done a lot of training to help customers with allergen-free concepts using rubs and techniques which are totally deliverable in a takeaway format.

These ‘tumble dry’ products are easily applied to protein or in sauces and help chefs easily create innovative street food solutions, like this on-trend vegan cauliflower ‘KFC’ with garlic and sriracha mayo (the full recipe is available online at www.hbingredients.co.uk).

Some of our Christmas favourites . . .



Belcolade Amber

Amber is a well-balanced Belgian white chocolate with a salted butter caramel flavour and vanilla notes. The caramel taste comes purely from the way amber is produced rather than through the addition of any flavourings. In fact, amber is made using just five ingredients and has a high cocoa content (30% cocoa solids).

www.hbingredients.co.uk/products/b-amber4



Guittard, Soleil D'or, Fair Trade milk chocolate (38%)

Guittard's Soleil D'Or Fair Trade milk chocolate has a solid chocolate base flavour with lingering fresh dairy and nutty end notes. Soleil D'Or is part of the companies 'Collection Etienne' range – a premium line of blended and single origin chocolates made in the French small batch artisan tradition. It's perfect for creating chocolate confectionery or flavouring bakery products, ice cream and desserts.

www.hbingredients.co.uk/products/fa-mil383



Chocolat Madagascar vegan Milk chocolate

Chocolat Madagascar's vegan Milk chocolate is made using cashew milk which gives the chocolate a creamy, smooth taste with gentle notes of fruit and nut. All Chocolate Madagascar products are made from bean to packet in Madagascar, capturing the full, fresh flavour whilst investing in the local community.

www.hbingredients.co.uk/products/mad-mil40veg1



Barbara Decor chocolate rose

Handcrafted to retain that artisan look and feel, the Barbara Décor roses are the perfect addition to elevate a dessert or cake to the next level, both in terms of its appeal and also its price point. They are available in dark, pink and white chocolate.

www.hbingredients.co.uk/products/bl-rosewhi48



Irca Wonderchoc white

Irca's Wonderchoc is made using real white chocolate, it's a ready-to-use paste, just melt and pour, no tempering required! This versatile product is perfect for use as a coating or filling and can be flavoured with both fat and water-based pastes. It's also made entirely with natural ingredients.

www.hbingredients.co.uk/products/ir-wondercw5



deZaan Rich Terracotta cocoa powder

deZaan see cocoa powder differently, their mission is to change the conversation around cocoa and help chefs discover everything it has to offer. Their Rich Terracotta is a well balanced cocoa powder with a strong chocolate flavour and notes of nuts, caramel and cream.

Coming soon

Some more of our Christmas favourites . . .



Rubicone Black Hawaii vegan base mix

With an intense, natural black colour achieved using vegetable carbon and a delicate cocoa and coconut taste Black Hawaii is sure to be a winner in your display cabinet. As an added bonus the base mix is also suitable for vegans.

www.hbingredients.co.uk/products/r-rlblachv1-45



Rubicone Happy Hour base mix

Rubicone's Happy Hour base mix is a high fibre base mix specifically formulated for making alcoholic sorbets. Whether you're using beer, red wine or recreating a world-famous cocktail, the Happy Hour base delivers sorbets with perfect structure, even with the presence of alcohol.

www.hbingredients.co.uk/products/r-basehappy1-5



Irca Joybase Talento 50

Talento 50 is a powdered base mix for artisanal gelato and ice cream. Simply add sugar, milk and cream to make plain gelato using a hot process, then add the flavouring of your choice. Talento 50 guarantees a creamy, compact structure.

www.hbingredients.co.uk/products/ir-joybasetal1



Irca Joypaste Strawberry

Irca's Joypaste range offers vibrant full flavour even at minus -15°C The strawberry offers a creamy, velvety mouth feel with an authentic Italian taste. The flavour pastes are also versatile, so you can just as easily use them to create creamy bakery and confectionery fillings.

www.hbingredients.co.uk/products/ir-pastestr



Irca Mirror Shine dark chocolate

Give your desserts and cakes the wow factor with this dark chocolate glaze. It's specially formulated to give a high gloss finish and vibrant colour to cakes and desserts and is easy to use, just heat and apply.

www.hbingredients.co.uk/products/ir-mirrchocd6



Rubicone Granny's Cookie speculoos biscuit granules

The spiced caramel flavour and crunchy Speculoos biscuit create a delicious and rich flavour, similar to Lotus Biscoff. Add to gelato and ice cream as an inclusion or topping.

www.hbingredients.co.uk/products/r-cookiegran

Some more of our Christmas favourites . . .



Essential Cuisine Persian Spice Rub

The Spicy Persian style seasoning spice rub is packed with authentic flavours. Simply shake, season, rub and marinate to add depth and warmth to your creations (with notes of ginger, cinnamon and cumin).

www.hbingredients.co.uk/products/ec-seaspers0-33



Sosa Fry Glue

Fry glue powder is a replacement for egg when coating foods or binding ingredients. It's made from a mix of potato starch with gram flour. Simply mix with water, leave for five minutes and then use as you would an egg mix. Fry glue is perfect for creating egg free tempura, potato croquettes and many other dishes.

www.hbingredients.co.uk/products/so-fryglue0-5



Sosa Apple flavouring powder

Sosa's apple flavouring powder is made from real apples, so you get an intense, natural and fresh flavour. It works in both dry and liquid ingredients and is perfect for flavouring confectionery sauces and desserts. You'll soon be creating delicious apple flavoured treats.

www.hbingredients.co.uk/products/so-fdapppow0-7



Norohy Vanilla Pods

Ethically sourced from eastern Madagascar's Maroantsetra and Mananara regions, these premium black non-split organic vanilla pods have an aromatic profile sought after by top pastry chefs, with a high vanillin content and intense woody and floral aromas. Traditional skills are used to sort pods into similarly sized bunches and bind them with raffia.

Coming soon



Pidy gluten-free neutral tart 8.3cm

Pidy's gluten-free range is growing by the day with a fantastic array of formats to meet your needs, from cocktail and buffet options, to main meals and desserts. This neutral tart is perfect for sweet and savoury applications. It has a crunchy, slightly hard texture, with golden brown colour, offers great moisture resistance and it's ready to use, just fill and plate or heat if desired.


www.hbingredients.co.uk/products/p-gtartn8-527



Essential Cuisine savoury gravy

Essential Cuisine's No1 savoury gravy is made for chefs by chefs, it has a rich and authentic vegetable taste. It's suitable for vegetarians, vegans and is also gluten free but still tastes as proper gravy should! It not only tastes great, but also offers superior yield and is freeze-thaw stable once made up.

www.hbingredients.co.uk/products/ec-gravysav1-57



Decadence defined – giving your chocolate a USP

By Samantha Rain,
Henley Bridge Development Chef

As chocolatiers we are constantly hunting for the next big thing and striving to up our game.

With people likely to be spending more time at home this Christmas, luxury chocolates provide a decadent treat for when family and friends come to visit – as well as being a beautiful Christmas gift.

Handmade chocolates ooze opulence and Christmas offers the perfect opportunity for chocolatiers to showcase their wares and let their creativity run riot.

Chocolate is such a versatile ingredient to work with, and the beauty of having the knowledge and ability to make your own chocolate is that it means you are completely unique.

The key is to constantly experiment with weird and wonderful flavour combinations and moulds and make them

your own. It is what will set you apart from the competition. Create your USP – it is what customers will remember you for and what will keep them coming back for more.

The Sosa Freeze-Dried Fruit Powders are available in an array of fabulous flavours and are a great place to start. Their intense flavour makes them perfect for enhancing your chocolate creations. Simply adjust the amount of powder to your desired flavour or pair them up to invent delicious flavour combinations.

At Henley Bridge, we use a specialised chocolate refiner to grind together our chocolate, cocoa butter and our chosen flavours. Here are some festive flavour profiles to kickstart your inspiration...

Raise the bar

Use spices and fruit flavours to create Yuletide chocolate bars that everyone will want to put on their Christmas lists.

Christmas chocolate

All the smells and flavours of Christmas in a chocolate bar

- 1kg Belcolade white chocolate
- 70g cocoa butter
- 12g ground cinnamon
- 5g ground ginger
- 4g ground nutmeg
- 2g star anise

Melt the chocolate and add it to your chocolate refiner, add the powder and allow the machine to grind for at least 2 hours, then add your melted cocoa butter.

After this time has passed ensure your chocolate is smooth and then temper before pouring into bar moulds.



Strawberry and yoghurt chocolate

A visual delight – and taste sensation!

- 1kg Belcolade white chocolate
- 100g cocoa butter
- 200g Sosa Freeze Dried strawberry powder
- 50g Sosa Yoghurt powder

Melt the chocolate and add it to your chocolate refiner, add the powder and allow the machine to grind for at least 2 hours, then add your melted cocoa butter. After this time has passed ensure your chocolate is smooth and then temper before pouring into bar moulds.

Toffee apple chocolate

- 1kg Belcolade Amber chocolate
- 100g cocoa butter
- 200g Sosa Freeze Dried apple powder

Melt the chocolate and add it to your chocolate refiner, add the powder and allow the machine to grind for at least 2 hours, then add your melted cocoa butter.





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For all your chocolate needs from patisserie to bar



Grand designs

Creating beautiful designs on your chocolate bars doesn't need to be an expensive part of the process.

Here are our top tips and some surprising tools of the trade to make your next creation beautiful!

Toothbrush – Using a brand new toothbrush (strictly for chocolate) dip the toothbrush into a little cocoa butter then use a knife to run down the bristles to create a fine, flecked look

Sponges – Using a range of different textured sponges can create amazing looks. Simply dab into coloured cocoa butter then press into your moulds. This technique can also be used to build up multiple colours. Let the first colour set before adding the next one.

Gloved finger – Using your fingers to create a smeared effect. As with sponges, this technique can be used to build up eye-catching layers of different colours.

Piping bags – We can also pipe in different designs, for example alternate chocolate lines.

Brushes - Brushes are a great way to create brush lines and smeared effects. Experiment with different brush widths for a variety of effects.

Airbrush – Using an airbrush or a spray gun will give you a clean solid colour effect. Spraying only one end of the mould will create an ombre effect.

A bit on the side

For restaurant/pub customers who may not have room for dessert, why not offer the option of coffee with a couple of handmade chocolates? You could upsell further by making it a liqueur coffee.



Toothbrush technique into the mould



Toothbrush technique directly onto bars



Paintbrush technique

Tree-mendous showstopper

If you're in search of a festive showstopper for your shop window or table centerpiece, look no further than this stunning chocolate pine tree.

This beautiful, edible tree can be constructed with as many little layers as you like, so it can be tailored to the size of your requirements.

It also makes a beautiful Christmas gift.

1. Using tempered chocolate (we used Belcolade Amber chocolate), fill a piping bag and pipe in lines, from the centre of the circle out, to create a circle. Keep it fairly rustic - it can help drawing the circles on a piece of paper to use underneath your acetate to help keep in mind the sizes when cascading down.
2. After you have piped your circle shape, add your inclusions before the chocolate sets. We used pistachios, dried cranberries and crisp pearls, however,

you can use as many or as few inclusions as you wish (for inspiration, check out the array of decorations available on our website www.hbingredients.co.uk).

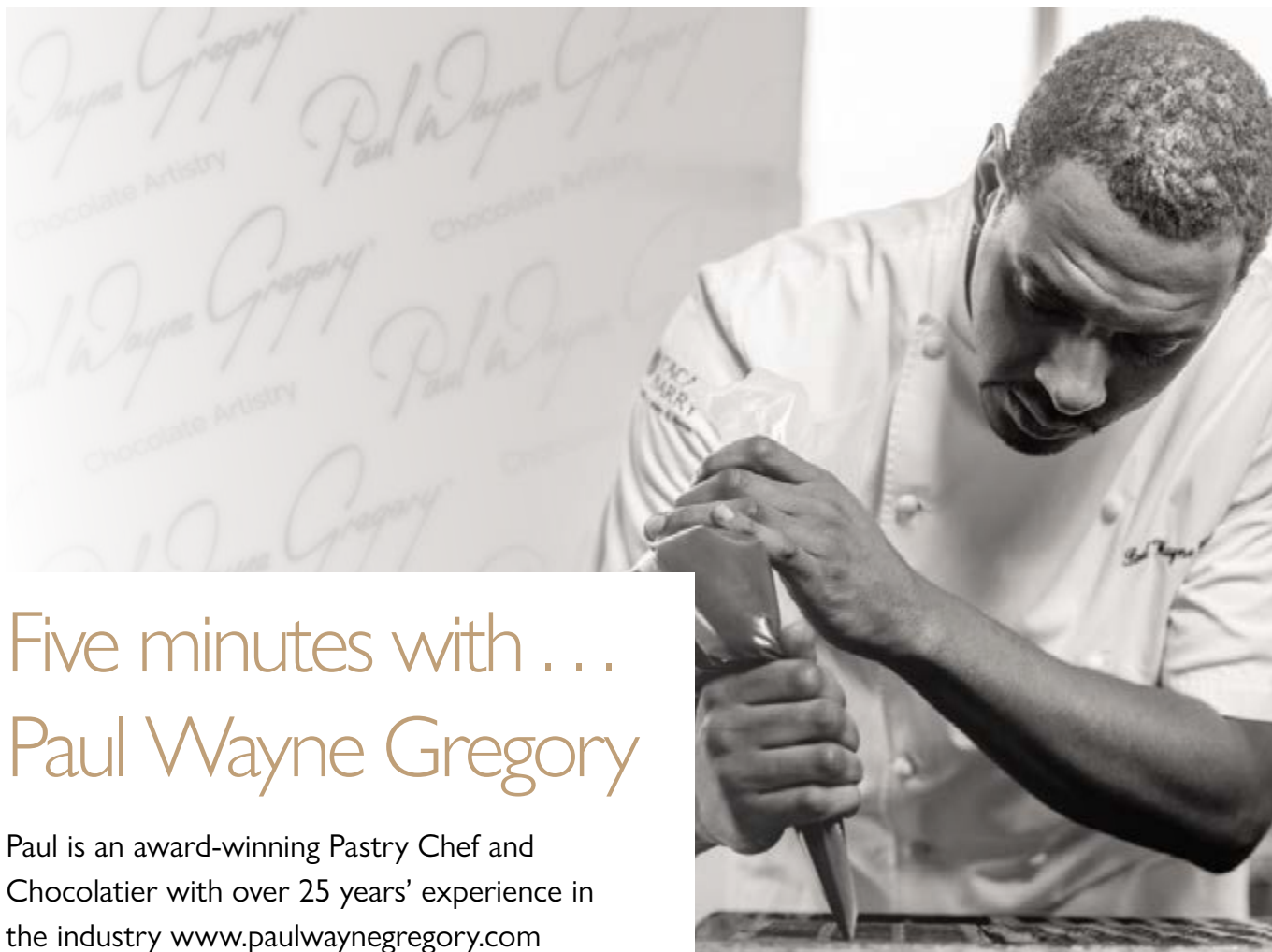
3. Next, pipe a base for you to start building up the layers on to.
4. Once all sizes are decorated, leave the chocolate to fully set. This should take around one hour in a chocolate fridge.
5. Once all the layers are fully set, you can start constructing your tree. Place some tempered chocolate in a piping bag.

Pipe a small pea size amount onto the base and place on top of your largest. Add another pea sized amount of chocolate to the centre of the largest circle and proceed with the next size, making sure to carefully balance and ensure it is stuck. Continue with this using all your circles until your tree is fully constructed.

6. Once completely constructed, leave your tree to fully set.

This beautiful, edible tree can be constructed with as many little layers as you like, so it can be tailored to the size of your requirements.





Five minutes with . . . Paul Wayne Gregory

Paul is an award-winning Pastry Chef and Chocolatier with over 25 years' experience in the industry www.paulwaynegregory.com

How have you spent your time during lockdown and what have you learnt about yourself?

I've been restructuring my company to try to fit in with the way the industry is going to pan out in the future. I've invested in a whole new system of working and I've moved out of London to cut down on my overheads. Lockdown has taught me that I'm resilient and adaptable.

Do you think the way consumers buy chocolate and treats will change forever?

Most definitely. I think it will be more internet-based. Whilst people have been at home they have had time to research products and are asking a lot more questions. We need to keep that information flowing so that people are aware of the skills that go into producing things.

What do you think the chocolate and confectionery market will look like next year?

There will be a lot more innovation from actual creators

to engage with consumers. Chocolate sales hit their peak during lockdown because they are an affordable luxury in times of hardship, but the figures will be maintained.

Have you seen a change in best sellers?

Our best sellers have remained the same but we have sold even more than usual. They are: salted caramel truffles, Art Range 1 and passionfruit truffles.

What's your go to treat?

It's a new product I'm about to launch which I've been working on during lockdown: plant-based chocolates. That's all I'm eating right now, although I'm not vegan. I've discovered that certain flavours taste much better without dairy fat. The new flavours are with coconut, candied orange and with passionfruit and they taste so natural.

What's been your craziest creation?

It would have to be a chocolate

hand continuously pouring a bottle of rum, which I made for the launch of my rum truffles which featured on Channel 5's 'Wonderful World of Chocolate'.

What flavour combinations will be big for 2021?

The hardest thing to get right is single flavours. Combinations are easier because consumers want them to work. Next year I will be working on flavours from my Caribbean heritage, things like sorrel with ginger and white rum.

What's the next big thing in chocolate?

Plant-based chocolates because it's a new way to deliver flavours. Without cream and butter I can deliver the chocolate flavour differently, using almond, rice and oat milks.

What's the one thing from your kitchen you couldn't live without?

Clingfilm – I use it for everything, from holding beans

in pastry cases for blind baking to covering things for the fridge. I've even used it as a belt to hold my trousers up!

What's your favourite Henley Bridge product and why?

The Belcolade chocolate for its workability and its price and the Italian hazelnut praline – it's so good, for its quality and price point, it can't be beaten.

What makes Christmas magic for you and what's your wish for Christmas 2020?

Christmas is magic because I'm guaranteed to be able to take some time off. My wish is that chocolatiers and artisans will continue to innovate and shake up the industry collectively.

How will you be celebrating New Year?

Hopefully I will be going to the Caribbean and I will be on the beach.

Persian bites

Prep time 10 minutes | Setting time 8 hours | Makes 40 pieces

Ganache

- 300g Guittard dark chocolate 64%
- 100g Guittard milk chocolate 38%
- 250g double cream
- 10g unsalted butter
- 10g Essential Cuisine Persian spice rub
- deZaan Crimson Red cocoa powder (to dust)


Bring to the boil the cream and Persian spice, cover and leave to infuse for 15 minutes. Remove the cling film and bring back up to the boil.

Pour the hot cream over the chopped chocolate, use a whisk until the chocolate is melted.

Once the chocolate is melted add your butter and use a hand blender to create emulsion.

Pour the ganache into the frame and leave overnight to crystallise.

Cut ganache into desired size piece
Dip Ganache cubes into tempered dark chocolate and place straight into cocoa powder to finish



The sweet and spicy flavour of the Persian spice pairs wonderfully with the richness of the dark chocolate making these a very exciting little treat

Sweet profits: taking your chocolate business to the next level



Chocolate is one of life's affordable luxuries and many chocolate-based businesses have seen sales soar during lockdown.

However, the practicalities of being able to meet this rising demand can be a major cause of stress for small artisan operations. Whilst you are keen to grow your business, moving up to the next level invariably requires investment in equipment – and buying your first chocolate tempering machine or moving to the next size up can be a daunting decision.

Here, Vantage House, Henley Bridge's recommended supplier of chocolate machines and equipment, outline the key features to bear in mind when considering this all-important purchase.

There are so many features and options to be aware of when you decide to invest in chocolate machines, not to mention the costs.

Entry level

Our most popular entry level automatic chocolate tempering machines are units from ChocoVision, which offer batch sizes from 650g to 7kg. These are great for use at home or for small businesses where the work area is at a premium as they are space-saving and easy-to-use. All the ChocoVision machines come pre-programmed to produce perfectly tempered plain, milk and white chocolate every time. The two larger ChocoVision Machines feature extended chocolate tempering

which automatically maintains the fluidity of the tempered chocolate for up to 12 hours which is invaluable when you're having to multi-task, serving customers and answering the phone etc.

All but the smallest chocolate tempering machines also feature the ability to add up to 26 of your own programs for any chocolate requiring an exceptional tempering cycle.

A happy medium

When sales start to outstrip production, careful choices need to be made. In short the modern way is to move on to a continuous temperer where perfectly tempered chocolate is delivered in a continuous stream.

Medium sized chocolate tempering machines deliver continuously tempered chocolate from 10kg per hour upward. All models feature calibrated dosing for moulds and all but the smallest model offer optional fully featured enrobing as a removable add-on (which can be retrofitted later).

For operators needing to work with inclusions in the chocolate then a traditional 'wheel machine' is ideal.

Semi-automatic tempering with capacities ranging from 15 to 80kg have the ability to work with all types of inclusions and are easy to completely clean

out ready for the next batch, which is particularly relevant when the same machine has to be used for both white and dark chocolate.

Large-scale operations

Continuous tempering machines and enrobers offer large-scale solutions for bakers and wholesale producers.

This is the area where robust reliable equipment is paramount. It is also the area where specialist applications are integrated with the tempering unit itself.

The FBM range of continuous tempering units supply up to 400kg per hour. They include:

- large-scale enrobing up to 600mm wide with decorating units and cooling tunnel applications
- high speed dosing and mould transports with integrated cooling, automatic tray bake and baking tray coating etc.

Buy or rent?

Prices start at £495 plus VAT for small chocolate tempering machines. However, Vantage House also offer a variety of rental options on the ChocoVision range so that you can 'try before you buy' to make sure your chosen machine is the right one for your business with a discount purchase option if you can't bear to give it back.

First-hand experience

All the ChocoVision machines can be viewed and demonstrated at Vantage House's development kitchen in West Sussex.

www.vantagehouse.com



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Cocktail & drinking trends for 2021

By Luca Cordiglieri, of the UK Bartenders Guild www.ukbartendersguild.co.uk



The Covid-19 pandemic that hit us this year has changed consumers' drinking habits and will have a big influence on how and what we drink in the coming year...

Drinking at home: With bars being forced to close during lockdown, a great number of venues turned to delivering the experience, bottling cocktails and setting up e-commerce sites. Platforms like Deliveroo and Uber Eats have been there to lend a helping hand with deliveries and we expect this to continue in the year ahead.

Upping their cocktail/brewing skills: With more time at home people have been fine-tuning their cocktail making skills. Also cider and beer brewing at home has seen an increase in online searches.

Stay local: As working from home becomes the norm for many beyond Covid-19, consumers are keen to support venues on their doorsteps and drinking and eating locally will continue to see an increase.

Sustainability: Consumers are much more concerned about the planet, the products they buy and the impact of that product on the environment. Diageo is about to launch paper-based bottles and other companies will follow.

Low alcohol: Non-alcoholic and low alcohol drinks are still on the rise. People are much more health aware these days and the tendency is to drink less alcohol. However, the demand for flavour is still there so non-alcoholic cocktails will see the same level of creativeness as alcoholic ones.

Hard seltzers: These low alcoholic sparkling waters, often flavoured with fruits, are growing in popularity. The trend started in the US and it's slowly transferring over here.

Less is more: Minimalism is on the rise. The cocktail trend for 2021 will be fewer ingredients and understated garnishes. It's all about quality – of the liquid, the ice and the vessel.

With Christmas just around the corner, this recipe for non-alcoholic mulled wine provides the perfect grown-up hot drink for customers in search of a festive – but hangover-free – treat. It's a great take-out drink too.

Serves 6

- 300ml orange juice
- 300ml cranberry juice
- 100ml Seedlip spice
- 60ml vanilla syrup
- 6 cinnamon stick
- 8 cloves
- 4 star anise
- Nutmeg
- Orange zest

Bring all ingredients to the boil then simmer for 4-5 minutes.

Serve in glasses (take-out cups), and garnish with orange zest and nutmeg.

Shake things up

Create a stir with clever cocktails

By Nick Robinson, Owner, Incognito Cocktail, Prosecco & Gin Parlour

Cocktail making is a form of theatre and it's all about captivating your audience. The mixologist takes centre stage, working his magic with the ingredients to the delight of the crowd.

With consumers focusing ever more on luxury and indulgence in the post-Covid era, we spoke to Nick Robinson, owner of Incognito Cocktail Bars and Henley Bridge customer about his experiences.

"When I first decided to launch the Incognito group of cocktail bars, my vision was to create a fully immersive multi-sensual cocktail experience where you are entertained with theatre and creativity, the likes that have never been seen before.

"Our first venue opened in Winchester and has gone on to win a lot of awards.

"Decades of experience has gone into creating our cocktails and the aim is that they will transport our customers to another reality - perhaps a journey back to their childhood with nostalgic flavours of rhubarb and custard, or to a far flung tropical beach with enticing aromas of a tropical paradise.

"I believe that mixologists are artists, creating a unique recipe from an infinite number of available ingredients that all come together to form a balanced cocktail that dances in your mouth and make you sit back and go 'wow'.

"Our infinite purpose is to challenge the status quo and we're constantly striving to innovate and push ourselves to find new and more creative ways to play with people's perceptions.

"Since our inception, we've always worked closely with Henley Bridge, drawing on their knowledge and expertise. Their huge range of molecular ingredients offers so many exciting opportunities and as we expand and grow, we can't wait to see how far we can push the boundaries of traditional mixology."

www.incognitowinchester.co.uk





Cocktail for success

The cocktail boom has been one of the on-trade's success stories in recent years, with a 10% increase in sales value in 2019 alone. Over 10 million people regularly drink cocktails out of home.

Research by CGA revealed that half of people who drink cocktails in pubs and bars chose to drink cocktails or mixed drinks at home during lockdown. Pre-Covid, the number was just over a third (37%).

However, there was an acknowledgement of the quality of cocktails and mixed drinks that bars and pubs can deliver – with just one in eight at home drinkers rating their own cocktails as better than those they buy out, while a quarter rated them as significantly worse.





*Gelato Filled
Macarons*

*Pear and
Parmesan Sorbet*





Have a dreamy, creamy Christmas

There's definitely more focus on ice cream during the warmer summer months, but its reputation as a seasonal product is definitely on the wane.

As consumers continue to demand indulgent treats, we're seeing growing demand for artisanal gelato all year round.

Tailoring your offer to the season is key, with different flavour profiles proving more popular at specific times of the year. The Christmas period is a stand-out celebration and people are willing to push the boat out and make more extravagant choices, so get creative and make sure your festive treats are too good to resist.

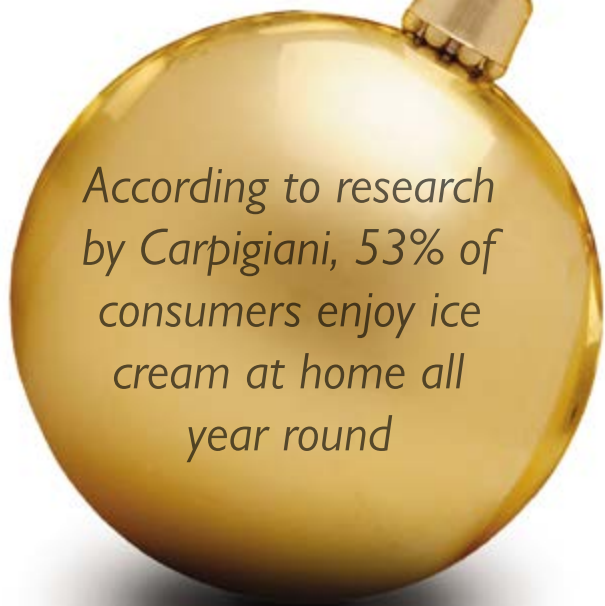
Here are some cool ideas to start 'churning' over . . .

Pining for the perfect Christmas dessert?

These gelato-filled chocolate pine cones are a match made in culinary heaven, marrying the sumptuous flavours of salted caramel and pecan nuts.

Not only do they taste great, but they look amazing too! Salted caramel and pecan nuts surround a salted caramel centre that oozes out when cut into with the spoon. The pecans are rough chopped and small enough to go through the hole in the piping bag so when it's eaten you get all three flavours in every bite.

Ideal for in-venue desserts as well as takeaway options.




According to research by Carpigiani, 53% of consumers enjoy ice cream at home all year round



Santa's cookies – www.hbingredients.co.uk/blogs/recipes/santas-cookies

Christmas is all about the kids and these colourful gelato cookies are sure to have both visual and flavour appeal.

Based on the cookies and milk concept, the key is to get a good range of colours on your mould to create a bright, fun product.



Foodie events around Christmas and New Year are ideal for showcasing your ice cream products to a new audience

Bitesize treats

Gelato filled chocolates are a great way of giving your customers a real out of home treat. They are simple to make and can form part of an all year offer, so don't save them just for Christmas. Stock can be made well in advance and kept in the freezer.

We suggest doing a pick 'n' mix offer in an insulated takeaway tub that will keep the centres frozen for at least two hours after purchase.

Get creative with your flavours and mix them up to suit the season.



Try these ideas for starters:

- **Strawberry:** White chocolate with red coloured cocoa butter rubbed into the mould filled with strawberry gelato (1 litre of white base + 80g Joygelato strawberry paste)
- **Pistachio:** White chocolate with green coloured cocoa butter rubbed into the mould filled with pistachio gelato (1 litre of white base + 100g of Joygelato pistachio paste + 25g dextrose)
- **Vanilla:** Milk chocolate filled with vanilla gelato (1 litre of white base + 30g Joygelato white vanilla paste)
- **Chocolate:** Milk chocolate filled with dark chocolate gelato and spun with dark chocolate (1 litre of white base + 200g of dark chocolate + 50g dextrose)
- **Wild Berry:** Dark chocolate filled with wild berry gelato (1 litre of white base + 80g Joygelato wild berry paste)
- **Orange:** Dark chocolate filled with orange gelato and spun with orange chocolate (1 litre of white base + 80g Joygelato orange paste)



Christmas wreath cake –

www.hbingredients.co.uk/blogs/recipes/christmas-wreath-gelato-cake

Just by using a different mould you can create an entirely different look for your ice cream cakes. The process and method is the same as the cherry bomb cake but with the addition of different flavours.



Gelato filled chocolates are also an ideal solution in restaurants, coffee shops and hotels for customers who don't have room for a dessert but still fancy a sweet treat

How to use a mirror glaze

- When using a mirror glaze on a frozen product, the temperatures are critical. Firstly, you must place the product to be glazed into the blast freezer at a temperature of -40°C for at least 30 minutes.
- Once your product has been in the blast freezer for 25 minutes you can start to prepare the mirror glaze. Place the mirror glaze in a bowl and place in the microwave, gently heat the mirror glaze in 30 second intervals, stirring in between each interval. The final temperature you are looking for the glaze to be is between 45-50°C or between 50-55°C, depending on which variety of mirror glaze you are using. The temperature range of each mirror glaze is printed on the product packaging or on the product specification.
- Please bear in mind if the temperature of the glaze is not within the range specified, the glaze will not stick to your product. This is critical - even 1°C outside the temperature window will cause the glaze to fall off the product.



Chocolate cherry bomb cake –
www.hbingredients.co.uk/blogs/recipes/chocolate-cherry-bomb-gelato-cake

If you're looking to provide theatre on Christmas desserts menus this year, this grown up dessert is guaranteed to deliver.

They can be made well in advance of the festive season and stored in the freezer.



Premium perfection – www.hbingredients.co.uk/blogs/recipes/brandy-flavoured-gelato-truffles

For a more opulent option, these mini chocolate spheres are the perfect end to a delicious dinner on a cold winter's evening. Picture a raging fire, a glass of peaty whiskey and a bowl of exquisite bitesize glazed and cocoa-dusted truffle ice creams.

You can premiumise them further by adding some brandy butter or cream. The rich strength of the 70% chocolate will cut through the cream and deliver a real cuddle for your tastebuds.

How to spray with cocoa butter

- 120g white chocolate
- 80g cocoa butter
- Any fat soluble colouring you wish

This ratio will ensure the mixture is nice and fluid and won't clog up the airbrush.

Melt the chocolate and the cocoa butter together then add your food colouring and blend to ensure completely mixed through.

Make sure the temperature of your mixture is not any higher than 31°C before you start spraying.

Spray directly onto your frozen creation to create the velvet effect, turning as you spray to ensure all areas are covered.

Take care not to spray too thick.

Once you have sprayed, take extra care when lifting off or moving onto a plate. Try not to touch the outside otherwise you risk marking your velvet effect.



Marvellous Macarons – www.hbingredients.co.uk/blogs/recipes/gelato-filled-macarons

Macarons are trending in a big way right now and are the darling of social media, with over five million photos posted on Instagram alone!

A versatile product, they can be used as decorations, toppings and inclusions for other desserts and freakshakes – or served pick 'n' mix style as part of a takeaway treat.

Gelato filled macarons take this trend further, providing a quirky twist on the traditional sweet treat.

Keep changing up your flavours to keep your customers coming back for more and sell in prepacked tubs of x6 and x8. You could offer a combination of gelato filled chocolates and macarons for maximum choice!

Due to the high sugar content of macarons, they can be eaten directly from the freezer but to fully appreciate the gelato/ice cream flavour allow to warm for five minutes.



*Keep your cool . . .
 with nostalgic frozen
 desserts such as Arctic
 Roll making a comeback,
 gelato cakes are
 the new cool this
 Christmas.*



Five minutes with . . . Rob Gibson

Rob is the MD/Owner of Dolcetti Ice Cream, a family-run business in Cirencester producing Italian-style gelato and sorbet www.dolcetti.net

How have you spent your time during lockdown and what have you learnt about yourself?

I have completed a couple of courses to help improve the business, gaining SALSA (Safe And Local Supplier Approval) accreditation and an HACCP (Hazard Analysis and Critical Control Point) advanced level. I have learned that I can manage my stress levels better by accepting only the factors I can control and not those outside of my control.

What do you think will be the biggest factor in helping consumers feel comfortable dining out again?

The way staff conduct themselves when they are serving customers and the environment they are operating in. The days of crowded queues at the bar are long gone.

Many gelato and dessert parlours turned to takeaway during lockdown, what do you think the scene will look like next year?

I think this will continue but the volumes will drop as people feel more comfortable about going out again. The volumes will remain strong at the weekend but drop off during the week. We entered into three partnerships during lockdown with businesses in terms of home delivery and found that a lot of Millennials, who had been furloughed on reasonable disposable incomes, were ordering the most takeaways.

Have you seen a change in best sellers?

Customers have been trying different indulgent “comfort” flavours. People want a treat during these hard times.

What’s your go to treat?

Sleep!

What’s been your craziest creation?

We recently collaborated with MasterChef 2012 finalist Andrew Kojima, who owns a local Japanese restaurant, to create a blended roast white chocolate and miso ice cream.

What flavour combinations will be big for 2021?

We’ll be launching gin and tonic sorbet and focusing on developing new blended fruit flavours.

What’s the next big thing in ice cream?

I think there will more take-home products coming to the market. With the issues relating to social distancing at restaurants and pubs, individual easy to serve homemade desserts may become more popular due to the ease of service and reduced handling by kitchen staff and waiting staff.

What’s the one thing from your kitchen you couldn’t live without?

My range of Carpigiani products especially my blast freezer. It freezes finished product quickly and also enables us to make our individual designed gelato cakes in a relatively short period of time. I’ve been using Carpigiani since 1984 and the quality of the engineering is superb.

What’s your favourite Henley Bridge product and why?

Irca’s Joygelato range for its quality and consistency and the fact that it offers over 30 different flavours.

What makes Christmas magic for you and what’s your wish for Christmas 2020?

Seeing the excitement on children’s faces when they see our Christmas cakes. My wish is to find a vaccine for Covid-19.

How will you be celebrating New Year?

I work seven days a week so I’ll be going to bed early after spending some time with my family!

BLACK HAWAII

CARBON BLACK COCONUT WATER

THE ORIGINAL
★★★

NEW GELATO FLAVOR

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DETOX TREAT

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READY TO
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COMPLETE
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IN POWDER

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RUBICONE

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Chill out this Christmas

Make gelato to order in just eight minutes

Every chef appreciates a helping hand in the kitchen – and this clever gadget could be your new best friend.

Carpigiani's Freeze&Go allows chefs to make small amounts of fresh artisan gelato or sorbet (half a litre at a time) in just eight minutes.

Whether you're testing out new flavours or need gelato in a hurry, you are guaranteed to 'keep your cool'.

It's the smallest professional batch freezer in the Italian company's range but uses the same technology as the larger models in the range.

The process

- Pour the chilled mix into the cup.
- Press go.
- Wait for the 'ready' alarm and light.

Production

- The production quantity is 120g minimum and 500g maximum per cycle.
- The cycle time is only around 7-8 minutes (depending on recipe).
- The end result is a smooth, consistent and fragrant product at the optimum temperature and density

(not a block of ice).

- The Freeze&Go is designed to make single or a few portions each time for service immediately.
- You can of course store the product for future if you wish.
- The finished product that is made on demand and served there and then is fine dining quality.

Who's using it?

The Freeze&Go is proving a useful addition in restaurants and hotels, particularly fine dining venues where chefs are using it to make both sweet and savoury gelato as well as sorbet. Private dining chefs, yacht owners and high-end home users have also fallen for its appeal, compact size and ingenuity, as have coffee shops, bakeries and cocktail bars.

For more information, visit www.carpigiani.com





The big scoop

With consumers adapting to the 'new normal' and social distancing almost certainly expected to remain in place this Christmas, there is a definite trend towards comforting and nostalgic flavours when it comes to gelato, ice cream and sorbets.

People will be eating out less but, when they do venture out, they will be looking to indulge in luxurious treats. Similarly, in-home dining will see smaller groups of people congregating and the emphasis will, again, be on luxury meals and treats.

Spiced pumpkin, warming apple and mince pie flavours will be popular, whilst botanicals and Champagne or Prosecco-based desserts will be trending.

Here are our predictions for the season's hottest flavours:



Black Forest Cake – www.hbingredients.co.uk/blogs/recipes/black-forest-gelato-cake

We've updated this 80s classic to create a sumptuous gelato cake packed with chocolate, black cherries and cream. There's a little more work involved as you make and freeze the layers individually and then assemble the next, but the end result is so worth it.



A step back in time – www.hbingredients.co.uk/blogs/recipes/after-eight-cremini

Another nostalgic classic is the After Eight Mint. Take it to the next level by creating After Eight Cremini.

Serve in a cone a tub from the parlour or, if a restaurant or at home, why not use a chocolate cup?



Core values – www.hbingredients.co.uk/blogs/recipes/gelato-toffee-apples

These toffee apples have stunning visual ap-peel! Combining two favourite childhood flavours, they can be served on a stick, a plate or in a takeaway tub. Drizzle with toffee sauce for extra decoration.

A boozy do

Alcohol has long been used to enhance savoury dishes and we're now seeing it appear more on dessert menus too.

With many consumers feeling overfaced by a filling pudding, refreshing, alcohol-based sorbets could be the answer – and they're surprisingly easy to make.



Gin sales grew by a staggering 45% in the UK last year and this popular spirit has also made the transition on to desserts menus



Bucksfizz Sorbet

250ml orange juice +
250ml Prosecco + 150g sugar
+ 150g Rubicone Happy Hour base

The method is exactly the same as the gin and tonic sorbet.

Serve in a hollowed out orange.

Sicilian gin and tonic sorbet

875ml tonic water + 150g sugar + 150g
Rubicone Base Happy Hour + 125ml
Gordon's Sicilian Lemon Gin

Warm the liquids slightly to about 40°C
then add the dry ingredients and blend into
the mix.

Blend until dissolved then pour into the
batch freezer.

Decorate with twists of lemon or grated
lime zest.

Serving suggestion: Hollow out a lemon or
a lime and refill with the mix and put in the
blast freezer.



Have a ball!

This trio of fun flavours is certain to grab your customers' attention.

These chocolate-encased gelato balls look beautiful served in your venue – and make a brilliant take-out treat too.

Our three varieties are blueberry, mint and rhubarb gin – but the sky is the limit when it comes to flavour choices.

They're a great way of using stock that is slower moving or less popular as they can be made and stored in the freezer for up to six months before being eaten.

To finish you can either spray with coloured cocoa butter or use a mirror glaze. You can also customise them by adding sprinkles or popping candy.

Blueberry: 1 litre of white base + 80g of Joypaste blueberry

Mint: 1 litre of white base + 50g of Rubicone green mint paste

Rhubarb Gin: 875ml Water + 150g sugar + 150g Rubicone Base Happy Hour + 75ml rhubarb gin

*Get creative . . .
For summer, alcohol-
based sorbets, try
elderflower and gin, a
Pimm's summer punch
or a Tom Collins.*

Build your own

Chocolate Christmas Tree

NEW



Enhance the magical spirit of Christmas:

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Order now at: **Henley
Bridge**

See how to create the chocolate Christmas tree



Gelato trends for 2021

Glorious gelato – Often considered the more upmarket version of ice cream, gelato is now a cosmopolitan staple in the UK.

Originating in Italy, where it feels like there's a gelateria on every street corner, we're seeing more and more dessert parlours opening over here luring customers with the huge array of colourful flavours.

We asked Henley Bridge customer Bruno Forte, owner of Swoon Gelato, to share his passion and insight for gelato, along with his trend predictions for 2021...



Gelato vs Ice Cream?

Gelato is denser, contains 70% less air, is much fuller in flavour and uses fresh ingredients in its production. Gelato also contains around 50% less fat than traditional ice cream and has a much smoother and silkier texture.

Stick it to them!

When we first opened we introduced Gelato Sticks and I expect those to become very popular across the UK in the next 12 months. Essentially they are gelato lollies, and the sky is the limit when it comes to shapes, flavours and decorations.

Have your cake and eat it

Gelato cakes are another great way to enjoy an ice cold dessert – and perfect for special occasions. They can be personalised too. Some of our most popular flavours include:

- Pistachio semifreddo with a fior di latte centre and raspberry glaze
- Indulgent chocolate brownie with homemade salted caramel gelato
- Deliciously sweet mango sorbet with rich dark chocolate
- Amarena cherry cheesecake and strawberry gelato

Chocs away

We're seeing sales of gelato chocolates increasing month on month and expect this to continue into 2021. We make these little mouthfuls of joy in four delicious flavours: milk chocolate with salted caramel, dark chocolate with pistachio pesto, white chocolate with raspberry sorbetto, and blonde chocolate with hazelnut. Bellissimo!

Plant-based gelato

There is a growing movement towards gelato made dairy free. It is already popular, and we currently have three water-based sorbetto, which are regulars on our menu.

One of these is our Great Taste three-star winning Chocolate Sorbetto, which is crafted with chocolate from Henley Bridge.

This year we also committed to making one of our monthly guest flavours with a plant based milk. From coconut, to oat, to almond, to rice, we are always interested in looking at new options. We believe that in 2021 our 'Swoonatics' will be looking for

Bruno's top five flavours for 2021:

- 1) Pistachio
- 2) Salted Caramel
- 3) Amarena Cherry Cheesecake
- 4) Nocciola-Hazelnut
- 5) Mint Stracciatella

more and we're therefore doing a lot of recipe development on several of our core flavours to see if they can go permanently plant based. Some of the results are amazing and taste even better (we know, almost impossible!) than our dairy based products.

In September this year we trialed replacing our Dairy Pistachio (another three star Great Taste winner) with our Vegan Pistachio (also a three star Great Taste winner). We consciously decided to call it "Pistacchio," not "Vegan Pistacchio" and label it "suitable for the vegan community". The result of this was that everyone could identify with it and enjoy it. We find that people often have a preconception of what a product will taste like if it is labelled "vegan".

Swoon at Home

Covid-19 has affected everyone and has also shaken up our industry. We were forced to close the shops, could only sell through our delivery partner Deliveroo, as we had no retail tub offering.

We've been really surprised by the uptake of delivery and are confident it will continue to flourish moving forwards.

We're also investigating the possibility of introducing a gelato subscription service with fresh gelato delivered to customers on a monthly basis. This, I am sure all readers will understand, has many logistical challenges. One clear one being that the driver cannot leave the package behind your bin or in your shed!

Community awareness

Selling good quality gelato is clearly key to the success of any gelato business, but there are many areas that can be expanded into. Investigate what your local community are looking for and see how it can be achieved within your business.

Swoon Gelato has shops in Bristol, Bath and Oxford with new openings in 2021. The company also has products in retail stores.

www.swoononaspoon.co.uk





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