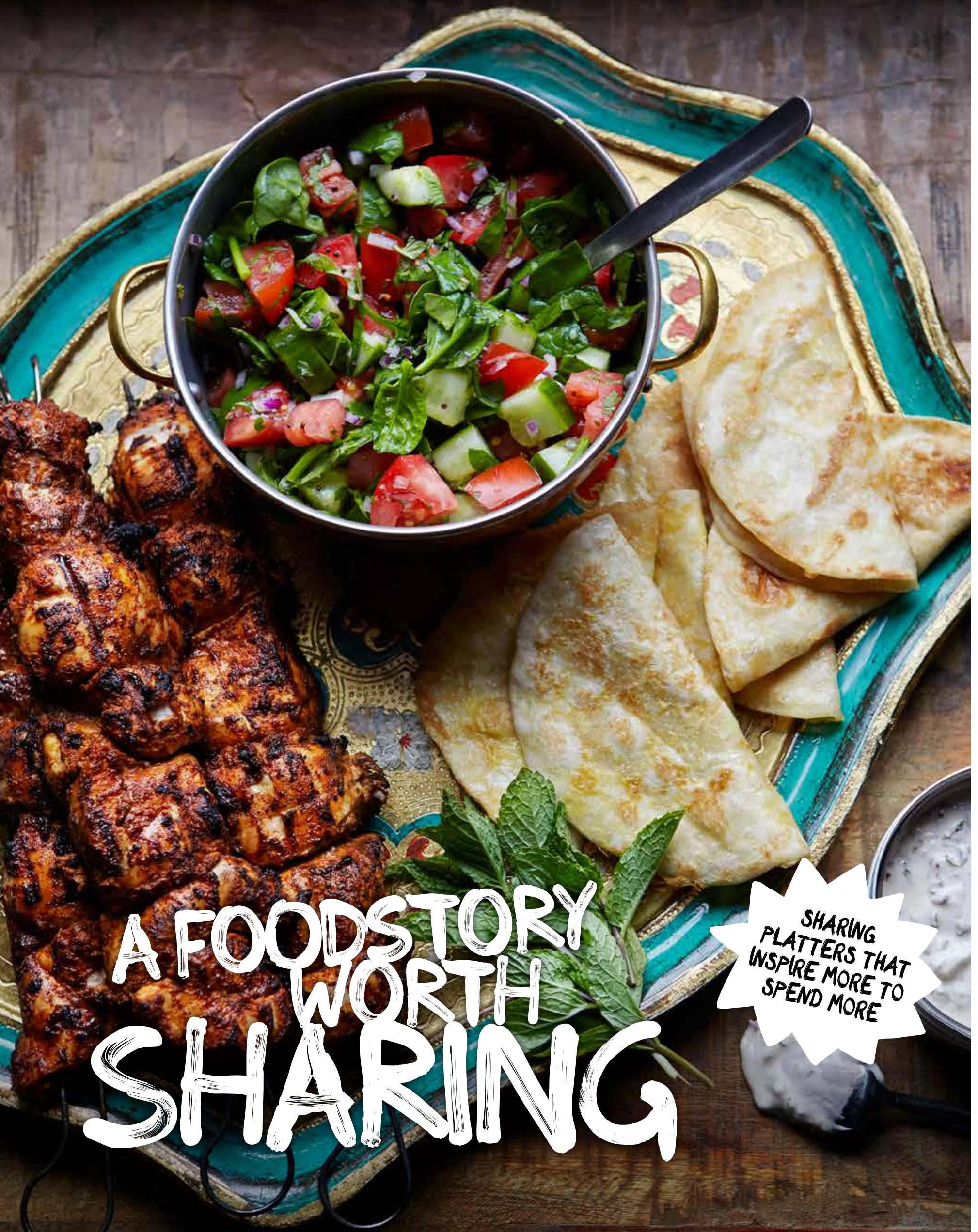


Santa Maria



A FOODSTORY
WORTH
SHARING

SHARING
PLATTERS THAT
INSPIRE MORE TO
SPEND MORE

3 COURSES ISN'T ENOUGH

- GUESTS ARE DEMANDING MORE

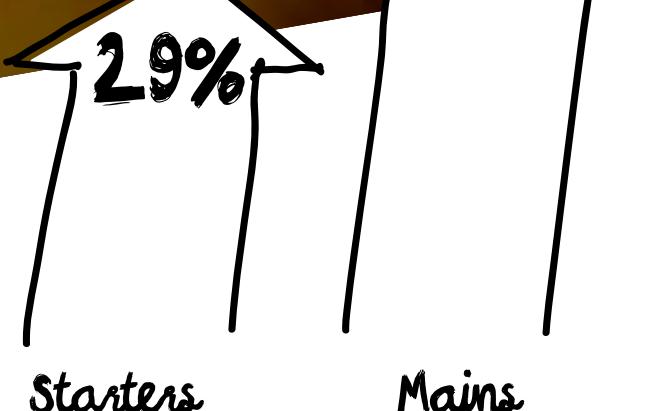
A comfortable, relaxed feeling shared by everyone round the table – a table filled with exciting food, which is naturally all to be shared too. The trend towards more social eating is known as "sharing" and it's growing by leaps and bounds. A broad selection of diverse dishes doesn't just boost guest well-being, it also ups the average spend. Invest in a winning way into **SHARING** from **SANTA MARIA**.

39%
DON'T HAVE SHARING DISHES ON THE MENU*

* Allegra Foodservice – Restaurant Brand Portal
Sharing dishes analysis, August 2014

FOCUSING ON MORE FLAVOURS AND WIDER VARIATION PRODUCES THE HAPPY RESULT OF HIGHER PROFITS.
LONG LIVE 7 COURSES!"

Barney McAdams
Concept Chef Santa Maria Foodservice



Major growth for Sharing dishes*

*Allegra Foodservice – Restaurant Brand Portal Sharing dishes analysis, August 2014.

YOUR RESTAURANT =
YOUR DINERS'
LIVING ROOM *

Younger, aware millennials are a growing customer group with a mobile lifestyle. They see dinner at home as a social activity, cooking food together, and are keen to share their meal with friends around the table. And that's a behaviour they take with them to restaurants!

"EATING OUT IS THE NEW GOING OUT"
TREND-SPOTTERS SHOW THE WAY

Eating is increasingly becoming the main attraction of the evening and expectations of dinner are about socialising and flavour too. Eating out should be fun, exciting and taste good! According to Allegra's survey of the sector, the availability of shared dishes on the menu is expected to increase, playing an increasingly important role in profitability. A threshold or learning curve was also identified for actors in terms of how best to act to benefit from the commercial advantages.

*Allegra Foodservice – Restaurant Brand Portal Sharing dishes analysis, August 2014. Ridderheimsrapporten.

SELECTED DISHES from the hottest cuisines

GOURMET SAUSAGE

Street food-inspired sausage with fantastic spices, sizes and dead tasty accompaniments for variation

BBQ

Nothing like American BBQ: A bit Indian or Asian, a bit Mediterranean and broad, exciting flavours.

NEW ASIAN

New wave, with fresh Asian flavours. From street food-inspired dishes to trendy Korean & Japanese.

MEXICAN

Great-looking, straightforward & unpretentious finger food, packed with amazing flavours. Made for socialising and easy to vary

MEZE

The original for great sharing! Beautiful, delicious & healthy small dishes take centre stage with exciting flavours and spices from the Middle East.



GORUMET SAUSAGE A MUCH-LOVED CLASSIC IN A NEW ATTRACTIVE STYLE

For ambitious chefs who want to reach out to a wide audience, sausage is the ultimate choice.

Plenty of spices, sizes and amazing accompaniments to add variety – there are no limits, not even to your imagination! When it comes to sharing sausages, there's no right or wrong way to do it. There's no big secret to making your own sausages either, as long as you focus on good ingredients, tasty spices and have a sausage stuffer close to hand.

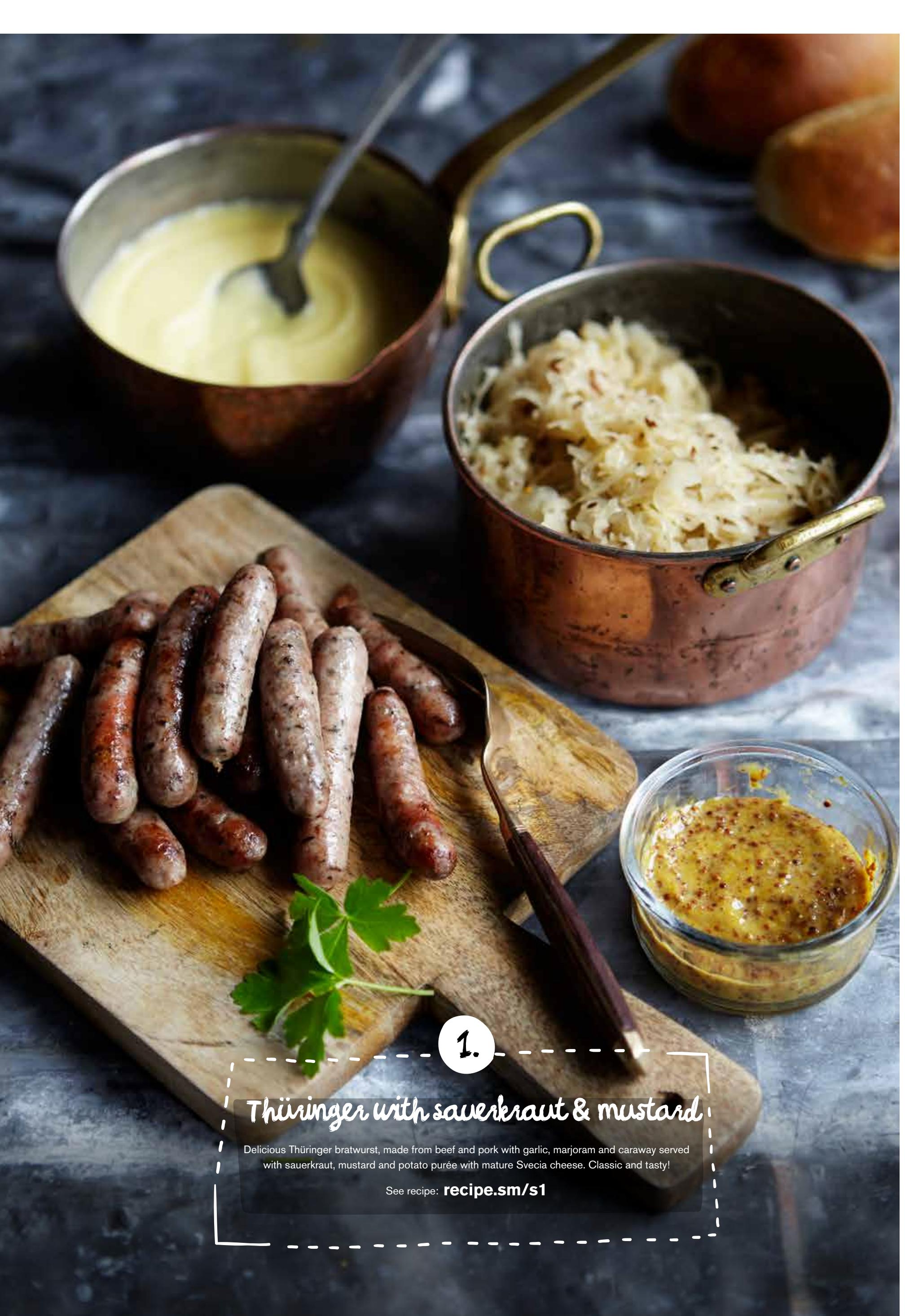
"THINK 'TACOS' BUT WITH SAUSAGES! EVERYBODY LOVES THEM."

First make your sausages and then go to town on the accompaniments! Let diners put together their own plate, picking their favourite accompaniments from a spread of bowls, plates and dishes. Vary the flavours of sauces & salads, the way you serve the potatoes or the flavour of the potato purée. Out of the frying pan! If you aren't able to make your own sausages, buy them ready-made! The recipes are also meant to inspire you. Have fun and let your guests enjoy your fabulous sausage dishes.



Fredrik Malmstedt

Born in Värmland, 5 years in the Swedish Culinary Olympic team, worked as a chef in Chicago, a sous chef in London and kitchen chef at the Swedish Embassy in Rome. A true entrepreneur who has started, run and been involved in many award-winning restaurants. He's also published his own cookery book and made himself a well-respected meat specialist in the industry, working as a consultant for clients including Swedish Meat. Since 2015 Fredrik has been running Printz in Stockholm with a clear sharing profile. He's also been Swedish Ambassador for Santa Maria's premium pepper, Tellicherry Black Pepper since 2015.



1.

Thüringer with sauerkraut & mustard

Delicious Thüringer bratwurst, made from beef and pork with garlic, marjoram and caraway served with sauerkraut, mustard and potato purée with mature Svecia cheese. Classic and tasty!

See recipe: [recipe.sm/s1](#)

2

Classic Parisare

A classic from northern Sweden with fried Swedish falukorv, eggs, mayonnaise and gherkins, served in a really good brioche. Can also be served as a mini-version in mini-burger buns – or with a quail's egg for an extra touch.

See recipe: [recipe.sm/s2](#)

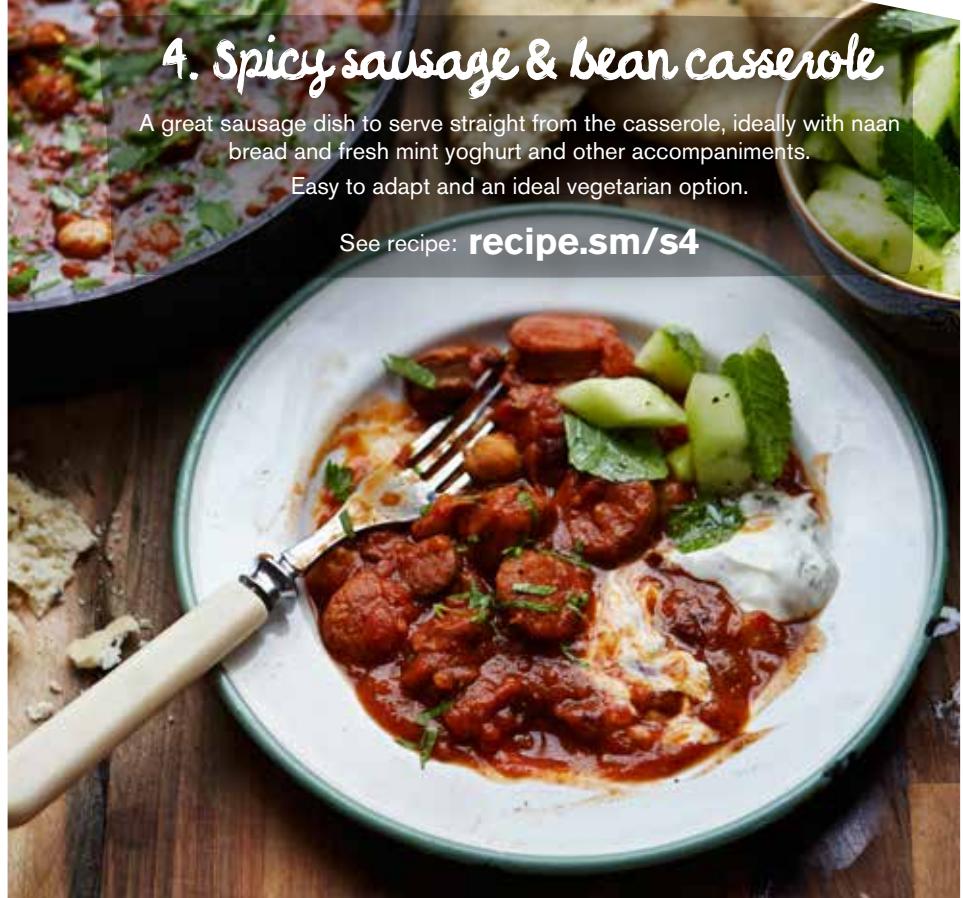


4. Spicy sausage & bean casserole

A great sausage dish to serve straight from the casserole, ideally with naan bread and fresh mint yoghurt and other accompaniments.

Easy to adapt and an ideal vegetarian option.

See recipe: [recipe.sm/s4](#)



3. Guajillo-sausage with mango & pickled onion

Delicious wraps from small wheat tortillas with thin lamb sausages spiced with guajillo and cumin. Toast the tortilla in a warm, dry pan and let guests build their own wraps. Accompaniments, e.g. iceberg lettuce, avocado, mango, onion, lime and coriander served in bowls on the table.

See recipe: [recipe.sm/s3](#)



6. Basic sausage recipe

Day 1:

Start by mincing the meat at 0°C, with a 3-4 mm disk, into a chilled bowl, then add the salt to get the binding agents in the meat working. Once you have mixed for a while, the mince will start to blend into a paste (avoid temperatures above 4°C). Mix in the other ingredients. When the sausage meat is well mixed, cool it again before filling the sausage stuffer. Fill the casings evenly with sausage meat making sure there's enough space to tie the sausages. Then leave them in the fridge overnight to cool and mature.

1 kg pork (20 – 24% fat)

20 g salt

4 g Santa Maria Creamy White Pepper

4 g Santa Maria Caraway

3 g Santa Maria Thyme

1 g Santa Maria Marjoram

if desired 100 ml cold water

Pork intestines, soaked

See recipe: [recipe.sm/s6](#)

Day 2:

Bake the sausages at 80°C steam to an internal temperature of 65°C. Then cool the sausages down.

5. Chorizo with coleslaw & BBQ sauce

Hot chorizo made from pork and beef flavoured with oregano, garlic and Smoked Paprika. Serve as a chunky sausage with bread in a grilled baguette filled with BBQ sauce, coleslaw, crispy carrots and cabbage.

See recipe: [recipe.sm/s5](#)



7. Tellicherry Sausage Rydberg

"Wow!" The inspiration for this platter comes from my travels in southern Europe where tempting spirals of sausages are on display at the charcuterie counter. Let diners order a spiral of the weight of their choice, with knives or scissors and a platter of classic accompaniments. The raw fried potatoes go great in a brown paper bag! There's no Rydberg sausage that won't sell and this is no exception: a gorgeous meaty character with the sting of mustard, the sweetness of the onions and the heat of the pepper flavour. And of course it's perfect to serve with a raw egg yolk, just like the original dish.

See recipe:

[recipe.
sm/s7](#)

AUTUMN CRUDITS

CARAMELISED ONION IN BEER

MUSTARD CREAM

HORSERADISH

RAW FRIED POTATOES



OVER TO FREDRIK:

When you're making your own sausages, you need good ingredients and tasty spices. Remember that the meat needs to be properly cold – and ideally so does the mincer. One good tip is to put the meat in the freezer before mincing so it's at about +0°C. If the mince is warmer than 4 degrees, there's a risk your sausage will be dry and dull.

Go for fattier cuts!

Loin and chuck steak work well. Mince needs to contain at least 20% fat for juicy sausages. Alternatively use lean cuts and mince more coarsely, and add finer minced cuts or bacon and suet.

Swap meats & spices & casings and create variation!

See the recipe for inspiration and ideas for more delicious sausages.

Go to town with the serving!

Great-looking serving adds a whole new dimension to the dish. In a paper bag? In wraps that diners fill themselves? Or whole sausages on the table with old-style scissors on a rustic chopping board and let the gang pick their own.

BBQ TOP-SELLING DISHES THAT RAISE THE HEAT

This is nothing like an American BBQ. A bit Indian, a bit Asian, a bit Mediterranean, mixed with plenty of inspiration. The recipes are based on simple ingredients cooked based on broader flavours. The dishes are independent of each other and do not need to be served at the same time. No grill? No problem. The recipes are also adapted for cooking in the oven. Just go for it!

"My sharing recipes are created using familiar ingredients that I handle in ways that might be less familiar with. In using slightly different spices for my barbecue dishes, especially Asian spices, I want to inspire other chefs to discover new opportunities."

Tip

LESS FORMAL, MORE LAID BACK

Instead of serving on plates, set out pans and trays where diners can help themselves. It's a friendly way of eating, there's something original about it and it creates a sense of togetherness, thinks Patrik Ericsson.

HARD TO TURN SOMETHING DOWN WITH MORE TO CHOOSE FROM

A wider selection inspires diners to add more dishes, try out more of the menu. It also makes it easier to put your personal stamp on your meal and put together a platter of what you personally like.

BBQ ON THE GRILL...

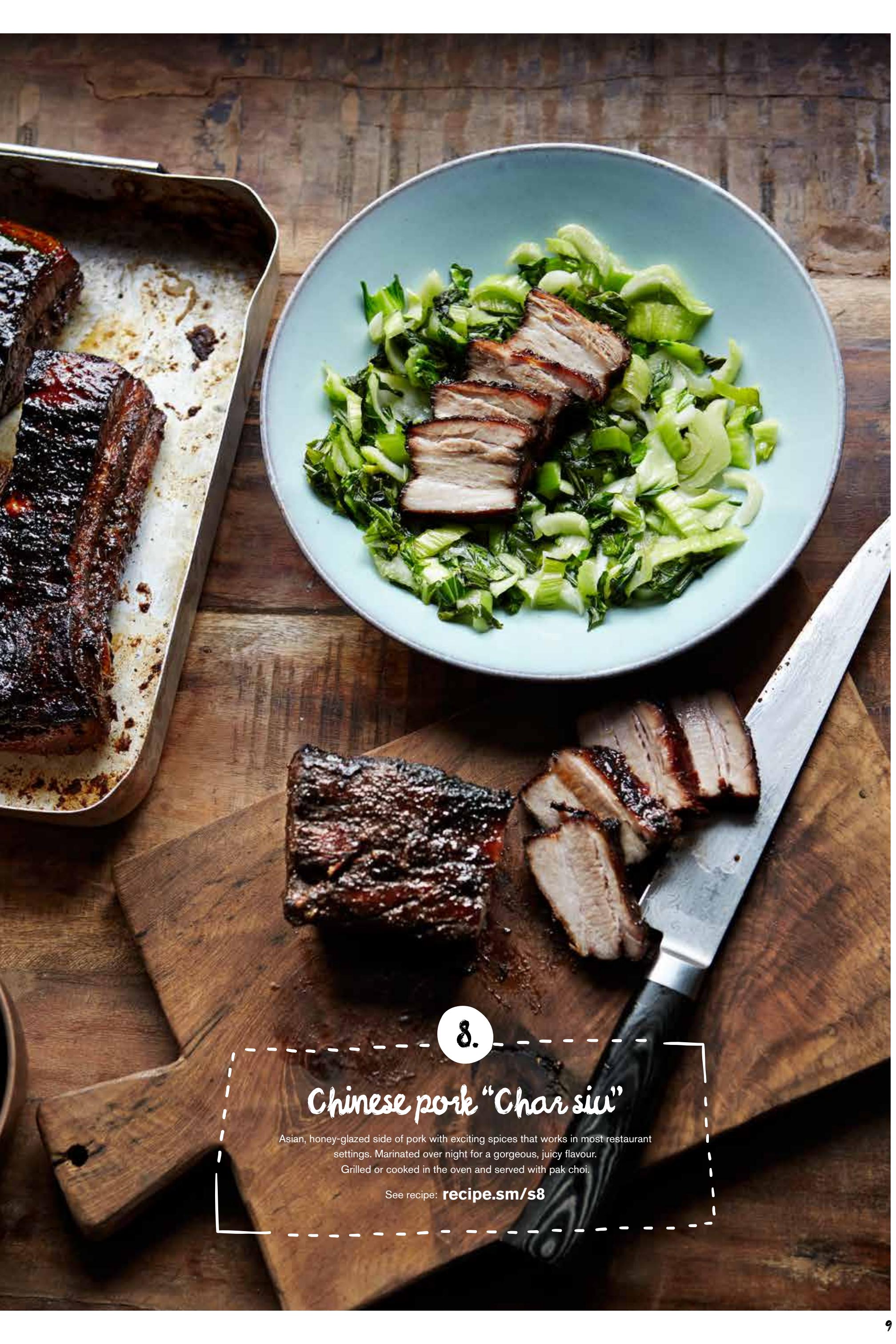
Barbecues can pose a challenge in a restaurant but it doesn't have to be complicated. It's all about preparation, the marinade is an important part of the dishes as it affects the texture and juiciness!

...OR BBQ IN THE OVEN!

All my recipes also work in the oven! If doing it this way, don't be scared of turning up the heat. It needs to be high! Better really hot and cooked for a short time than a long time at a low heat, and burned edges are no bad thing either. That's where the grilled flavour comes from.

Patrik Ericsson

As product developer and Taste Development Specialist at Santa Maria, Patrik explores flavours that are developed into new, exciting products. Travel is part of the job and a lot of inspiration is drawn from Asia and the US! He does his research on the move, spotting trends, collecting flavours and insights that he brings home with him to the spice lab.



8.

Chinese pork "Char siu"

Asian, honey-glazed side of pork with exciting spices that works in most restaurant settings. Marinated over night for a gorgeous, juicy flavour. Grilled or cooked in the oven and served with pak choi.

See recipe: [recipe.sm/s8](#)

9. Sicilian Caponata

A classic Sicilian vegetable dish with aubergines, capers, tomatoes and pepper. Fantastic with a great sweet and sour underlying flavour from raisins and vinegar.

See recipe: [recipe.sm/s9](#)



10. Jamaican jerk chicken

Classic barbecue dish with a Caribbean touch: sweet potatoes, beans and coconut rice with delicious elements of lime, chilli, herbs and allspice.

See recipe: [recipe.sm/s10](#)



11. Grilled Rillettes

A classic French dish peped up a bit! A rustic stew with a smoky tone from grilled pork, white wine and pepper. Spread on crispy baked tortillas and serve with pickled celery for crunchy, sour flavour that cuts through the fatty, spicy meat.

See recipe: [recipe.sm/s11](#)

Tip!

The recipe contains elements of BBQ with smoked wood. If you haven't got a barbecue, the oven works well. Santa Maria Smoked Pepper adds a fabulous smoky flavour.

12. Korean Bulgogi

Wonderfully inspired by Korean BBQ: lettuce leaf wraps with plenty of freshness and a crisp texture. Flank and egg noodles and a marinade made from Teriyaki sauce from Santa Maria's street food range.

See recipe: recipe.sm/s12



14. Tandoori chicken

A traditional barbecue dish made fresher and more accessible by serving in a wrap. The marinade with ginger, garlic and lime juice is vital to this chicken dish, be prepared for an amazing experience. Served with a fresh tomato salad with coriander, raita, and roti, and great-tasting tortillas in egg. A dish that's easy to love, perfect for pubs, with a street food feel.

See recipe: recipe.sm/s14

13. Spicy Satay

Skewers and peanut sauce, an Asian favourite, here spiced up with a marinade of lime, red curry paste, curry and fish sauce. A creamy sauce with sambal olek, attractively served with a fresh, acidic cucumber salad and crispy cabbage.

Satay as a main course? Serve with rice or noodles.

See recipe: recipe.sm/s13



NEW ASIAN PULSE-RACING DISHES BANG ON TREND

New wave, with fresh Asian flavours. From street food-inspired dishes to trendy Korean & Japanese, with dishes that pull out all the stops in terms of taste and appearance. Offer a true experience to share round the table and serve finger food that will be talked about before, during and after the meal.

15.

Sashimi

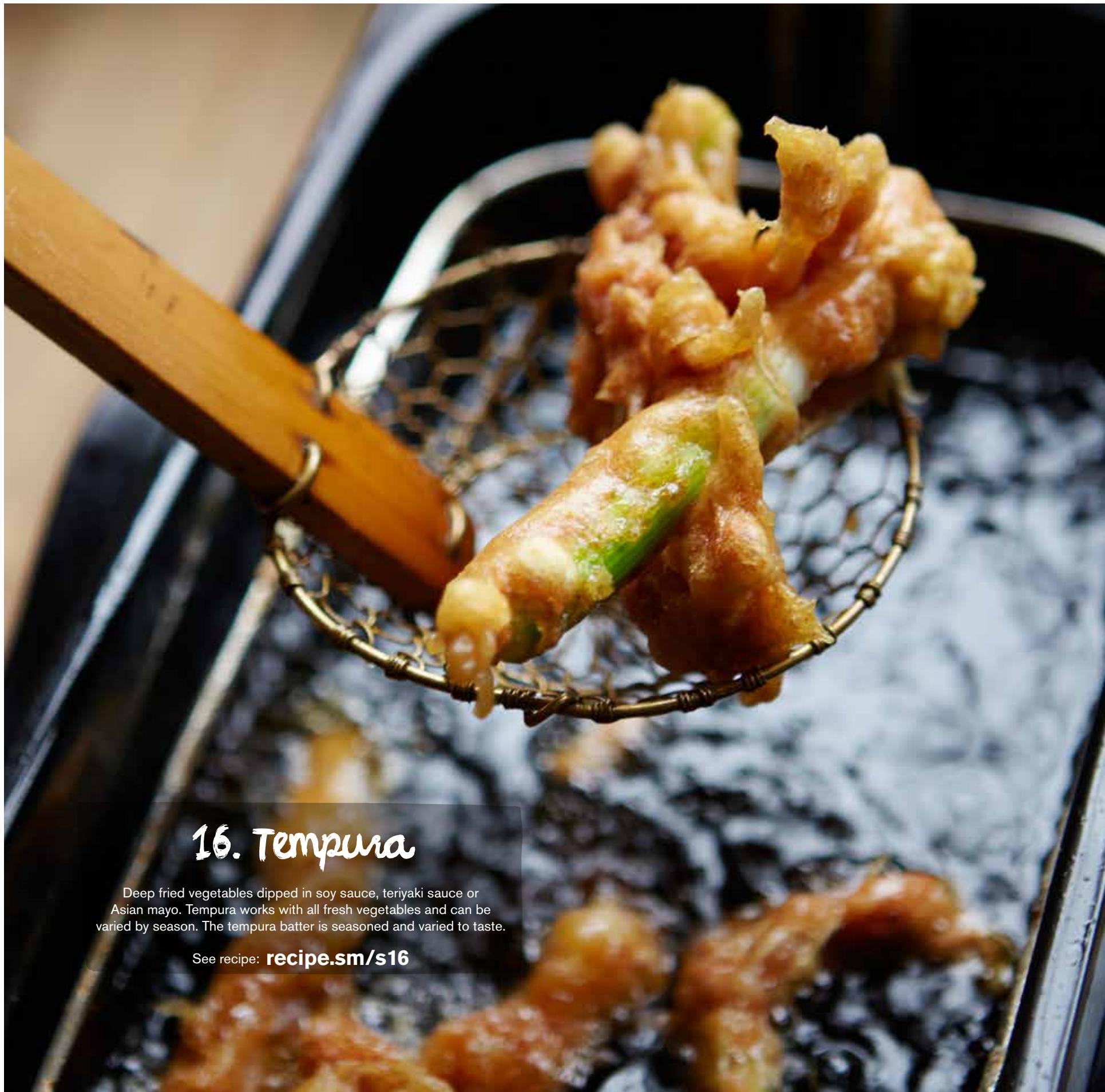
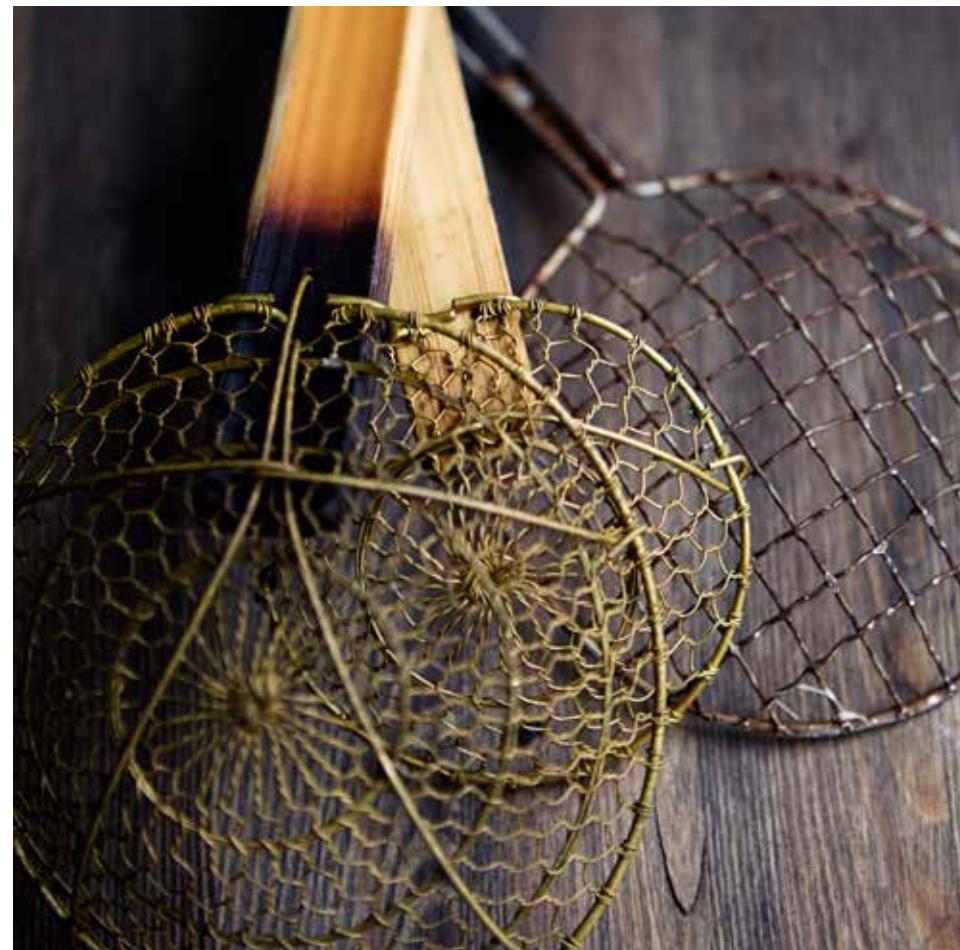
An art form in all its simplicity: salmon, other white fish or how about tuna, with accompaniments. A popular dish served with quick-pickled root vegetables whose sweetness and acidity cuts through the flavour of the fish.

See recipe: [recipe.sm/s15](#)

16. Tempura

Deep fried vegetables dipped in soy sauce, teriyaki sauce or Asian mayo. Tempura works with all fresh vegetables and can be varied by season. The tempura batter is seasoned and varied to taste.

See recipe: [recipe.sm/s16](#)



— 17 —

Steamed buns with filling

Soft Asian buns steaming on the table in a bamboo steamer.

With fillings and accompaniments that diners pick for themselves and eat with their fingers.

Pork Belly Buns:

filled with pork rubbed in salt & sugar, pickled cucumber, kimchi and Asian mayo

Teriyaki Mushroom Buns:

filled with Tempura shiitaki mushrooms, pickled red onion, pickled cucumber and teriyaki sauce.

See recipe: [recipe.sm/s17](#)



side dishes

18. Pickled red onion

Vinegar, salt and red onion. Leave to stand for 10 minutes and then serve.

See recipe: [recipe.sm/s18](#)

19. Pickled cucumber

Mix sliced cucumber, vinegar, sugar and salt, and leave to stand for an hour. Done!

See recipe: [recipe.sm/s19](#)

20. Quick kimchi

Really rapid sauerkraut, a trend that's here to stay. Shredded Chinese cabbage, vinegar, salt and piri piri sauce. Leave to stand for an hour and it's ready to serve. Good as an accompaniment to most things, especially buns.

See recipe: [recipe.sm/s20](#)

21. Asia Mayo

Good and sour, Asian flavours, mayonnaise with a touch of teriyaki. As a dip or accompaniment for buns.

See recipe: [recipe.sm/s21](#)

22. Dumplings

Hot bundles of love! Three juicy, highly flavoured fillings wrapped in Wonton wrappers: vegetarian, prawns and pork. Dumplings are deep fried in a frying pan and served on a dish with gorgeous dipping sauces, including soy sauce with sesame seeds.

See recipe: [recipe.sm/s22](#)



23. Noodle salad

Fresh and spicy with coriander and prawns. The perfect accompaniment to all Asian dishes.

See recipe: [recipe.sm/s23](#)



24. Malaysian Laksa soup

Filling, creamy, colourful noodle soup with butternut squash, one of the best squashes for eating. Grind over Coriander & Chilli and Tellicherry Black Pepper and serve in a big pan with small bowls beside it.

See recipe: [recipe.sm/s24](#)



25. Asian skewers

Skewers are a natural Asian street food and a perfect dish for sharing. Three versions: lamb, beef and pork, in three tasty, exciting marinades.

See recipe: [recipe.sm/s25](#)



MEXICAN FRESH, POPULAR & SUPER SOCIAL

Great-looking, straightforward & unpretentious finger food, packed with amazing flavours. Mexican food in a nutshell. The recipes involve much more than tacos and cover a wide range of flavours and textures that are easy to mix and match. Inspired by Mexican breakfasts and everyday dishes, from modern street food to excitingly pimped up guacamole.

Malin Eriksson

As Taste Developer and specialist in Mexican Food at Santa Maria Malin Eriksson explores flavours and invents new, exciting products. She's also a highly skilled chilli chef, a keen visitor to Mexico and author of her own cookery book on the subject. A self-appointed missionary for the sharing concept because the Mexican way of eating is unpretentious and multi-faceted.



GO MEXICAN WITH CHILLI

"When it comes to Mexican food, there are no rules other than it should taste good and be fun to eat! There's an assumption that all Mexican food is spicy but that isn't true. My recipes do contain fantastic flavours though, and a lot of chilli," says Malin Eriksson.

Chilli, like cooking, is taken extremely seriously in Mexico. There are thousands of different sorts and lots of different types, suitable for different occasions. Some are burning hot but there are very mild chillies too.

"Ancho chilli works as their stock cube: it doesn't add heat but gives a rounded, mellow flavour and adds complexity. I'd really encourage everyone to learn more about chilli as a flavour enhancer!"

26.

Chicken flautas with salsa

Delicious deep-fried mini tortillas filled with chicken, cheese and coriander. Roll up tight before frying into a cigar shape. Perfect as finger food and can be endlessly varied in terms of fillings and spices.

See recipe: recipe.sm/s26

"A golden opportunity
to add flavour to
everything!"



27. Tostada with chipotle prawns & Pico de gallo

Creamy, smoky prawns served on a freshly fried tortilla or a taco shell cut in half. Top with the popular Mexican national sauce Pico de gallo with its great acidity from lime and flavour from coriander. An accompaniment that goes with most dishes!

See recipe: recipe.sm/s27



28. Elote a la Parilla

Corn on the cob eaten on skewers. Grilled, brushed with chipotle sauce and rolled in Parmesan. Sprinkle with chilli powder and serve with lime wedges. Easy and effective. Can also be served sliced into chunks and eaten with fingers.

See recipe: recipe.sm/s28



29. Queso Fundido with bacon

A cheese dip with creamy cheese, shredded bacon, caramelised onion and sun-dried tomatoes. Cheerful & unpretentious for sitting and dipping tortilla chips – once you've started, you can't stop. Incredibly popular at taco restaurants in Mexico.

See recipe: recipe.sm/s29



30. Tacos de tinga

Like a pulled chicken in tomato sauce with beautifully spicy, yet mild flavours. Served in hot tortillas with pickled red onion and chopped coriander. A dish eaten at every time of day in Mexico. Can also be served in a casserole with mini tortillas!

See recipe: recipe.sm/s30

31. Pimp your Guacamole

Tips for how to vary your guacamole – anything goes. In Mexico guacamole is traditionally topped with pomegranate. For newer types of Mexican food, there's a bit of inspiration from the US with crispy bacon.

See recipe: recipe.sm/s31



32. Huevos rancheros

Hot salsa on a bed of warm tortilla chips, topped with chopped coriander, onion, crumbed cheese and fried eggs. A colourful dish eaten for breakfast by many people in Mexico that can just as easily be served in a taco.

See recipe: recipe.sm/s32



Tip
Great for the diner and the chef

Sharing has advantages for the chef too; not all dishes need to be ready at the same time!

Send them to the table as they're ready.

Meals become a taste event and diners can enjoy eating for longer.

The only thing is that it's harder on the legs of your waiters....

MEZE THE ORIGINAL TEMPLATE FOR THE BEST SHARING IN THE WORLD

Beautiful, delicious & healthy small dishes take centre stage with exciting flavours and spices from the Middle East. An inspiring smörgåsbord that's contributed towards a great atmosphere, curiosity and conversations between friends for centuries. Here for you are classic recipes, new interpretations and delicious accompaniments that go to make up a wide range of flavour experiences.

33.

Tagine with chicken & onion

A fabulous stew with the great-tasting pieces of chicken, cooked on the bone. Flavour with caraway, pepper, turmeric and Tellicherry black pepper and saffron as the icing on the cake. Eaten with bread or served with rice.

See recipe: recipe.sm/s33

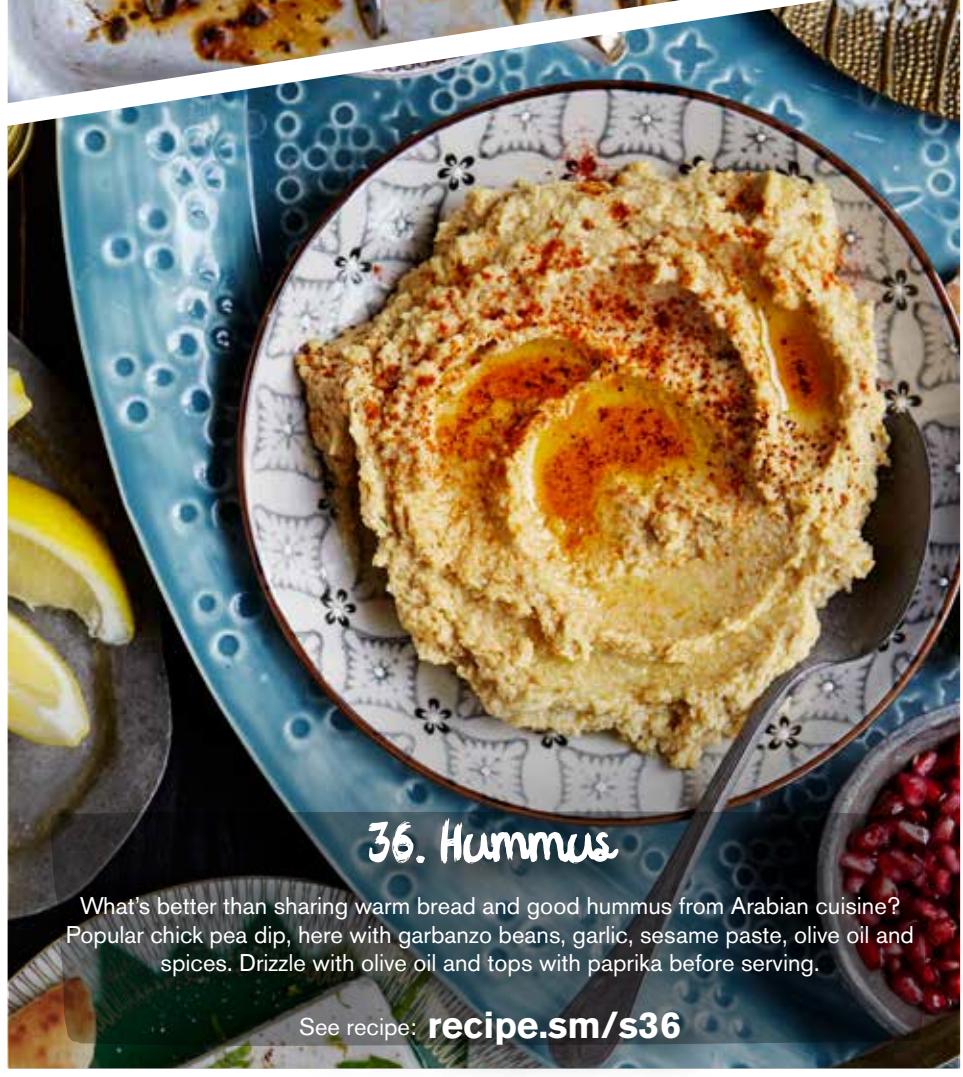




34. Tuvak skewers

Chicken in a fresh marinade with bite, flavoured with mint, thyme and chilli flakes and threaded on skewers. Grill or bake in the oven and serve with the mezes of your choice.

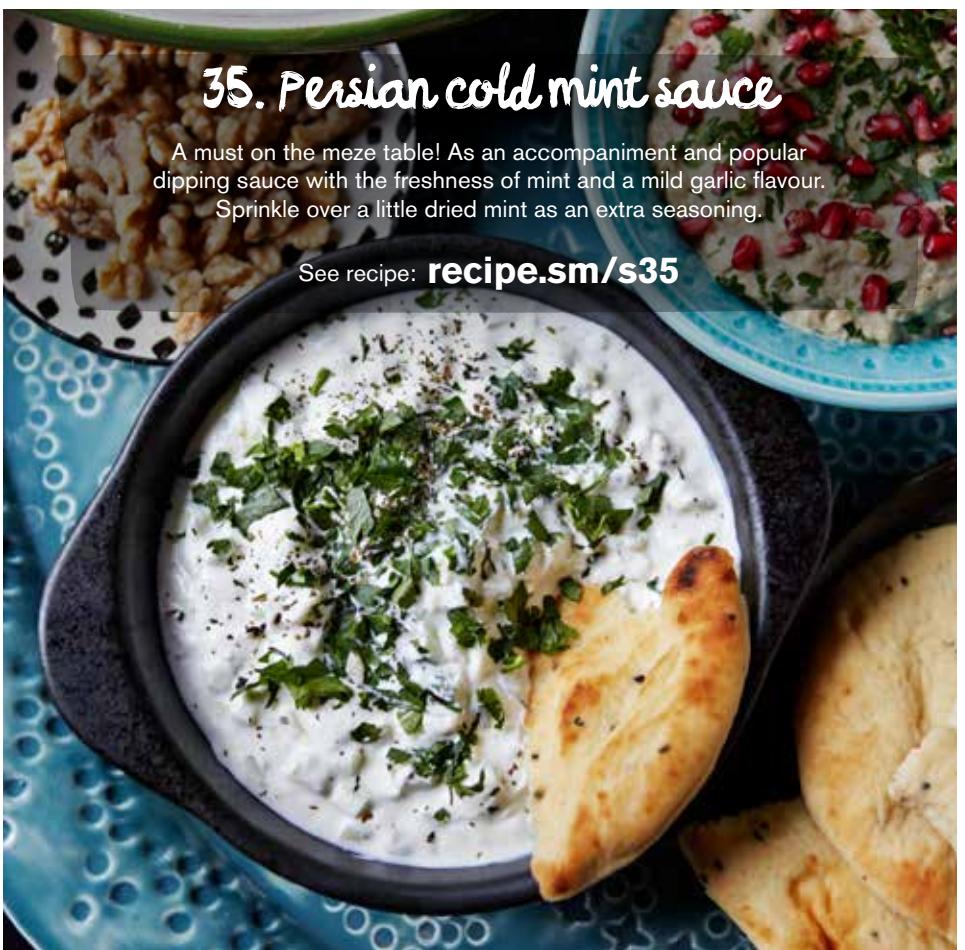
See recipe: [recipe.sm/s34](#)



36. Hummus

What's better than sharing warm bread and good hummus from Arabian cuisine? Popular chick pea dip, here with garbanzo beans, garlic, sesame paste, olive oil and spices. Drizzle with olive oil and tops with paprika before serving.

See recipe: [recipe.sm/s36](#)



35. Persian cold mint sauce

A must on the meze table! As an accompaniment and popular dipping sauce with the freshness of mint and a mild garlic flavour. Sprinkle over a little dried mint as an extra seasoning.

See recipe: [recipe.sm/s35](#)



37. Baba ganoush with pomegranate

A true meze classic and maybe the world's tastiest aubergine dip. Fresh and filling – and topped with pomegranate seeds it's even more colourful.

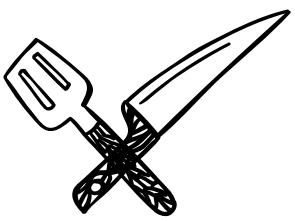
See recipe: [recipe.sm/s37](#)



38. Moroccan carrot salad

Salad of lightly cooked carrots in a spicy marinade of cayenne, cumin and cinnamon with fresh lemon and chopped parsley

See recipe: [recipe.sm/s38](#)



Meze is the ANSWER

The SHARING concept is based on insights from the industry that can be summed up in 4 points:

- 1 The flavour, or the FLAVOURS, are more important than ever before
- 2 Diners aren't afraid of new flavours
- 3 Diners expect the kitchen to push it to the max
- 4 Diners are looking for a unique meal, where every dish tells its own story

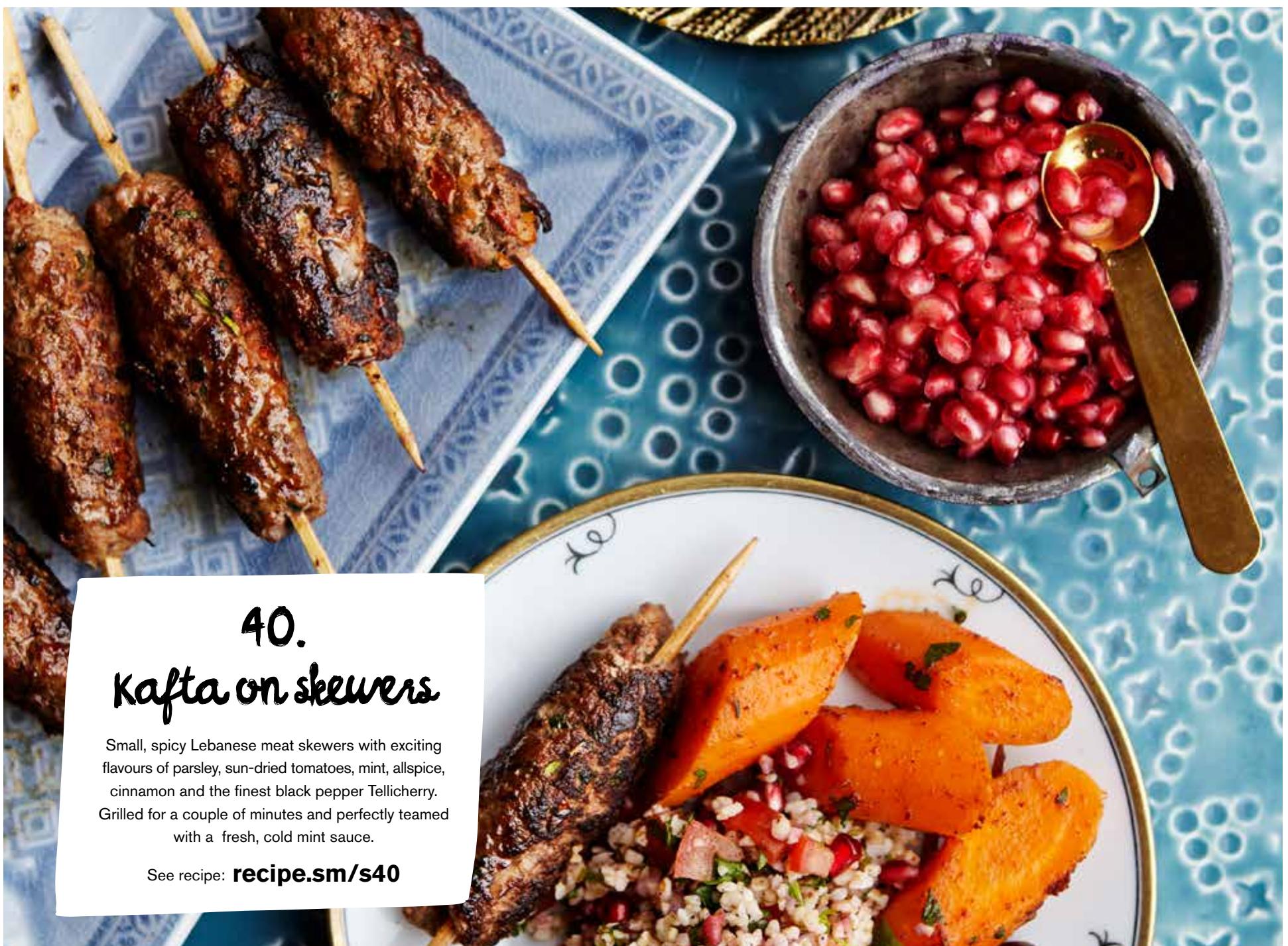
If you're looking for ideas for top-selling sharing dishes, a picture says more than a thousand words!



39. Tabbouleh

The finishing touch from Lebanese cuisine: the green super salad – based on bulgur and chopped tomato and packed with flavour from mint, allspice and cinnamon. Drizzle with olive oil and top with pomegranate seeds. Looks gorgeous and tastes even better.

See recipe: [recipe.sm/s39](#)



40.

Kafta on skewers

Small, spicy Lebanese meat skewers with exciting flavours of parsley, sun-dried tomatoes, mint, allspice, cinnamon and the finest black pepper Tellicherry. Grilled for a couple of minutes and perfectly teamed with a fresh, cold mint sauce.

See recipe: [recipe.sm/s40](#)



HOW TO MAKE SHARING WORK

SEE SHARING AS A WIN-WIN

A chance for the restaurant to show off what the kitchen can do and an opportunity for diners to experience more flavour. Makes it hard to say no, makes it easy to say yes!

SERVE DISHES AS THEY ARE COOKED

There are no starters or mains!

LET THE MEAL TAKE ITS TIME

The dishes deserve time to be discovered and are an enjoyable experience that takes a while.

TEAM SHARING WITH A GREAT DRINKS MENU

Longer time at the table increases drinks sales. Have a great range of beers, wine and great alcohol-free options.
Why not pitchers that can also be shared?

LET THE DINERS DO THE WORK

One fun thing about sharing is that everyone can add their own individual touch.
Let the diners fill their own tortilla, top their bun, pull their chicken, pick their topping and sauce, etc.

BE GENEROUS WITH SAUCES & SPICES ON THE TABLE

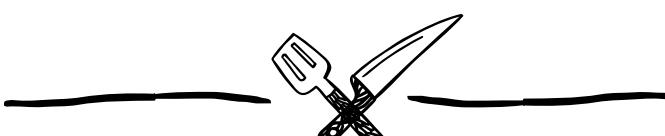
It's inspiring for diners to be able to put their own finishing touches to their food.

PLAYFUL PRESENTATION WINS

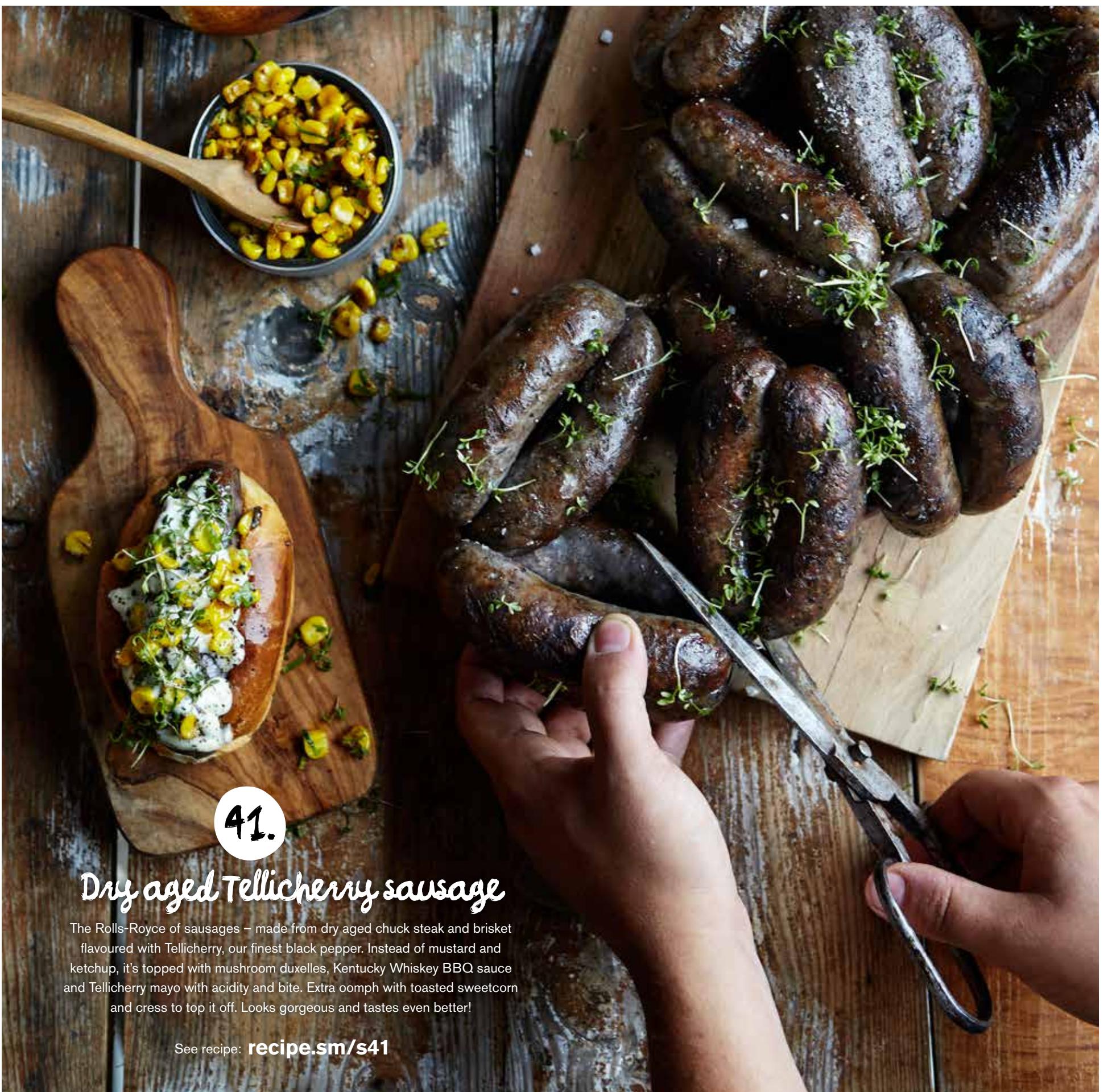
Think outside that famous box: serve potatoes in a paper bag, use a chopping board as a serving dish and let diners cut pieces of sausage with a traditional pair of scissors. Start out from the feeling you want to create!

TURN YOUR RESTAURANT INTO A NIGHT CLUB

Music takes the atmosphere up a notch and contributes towards a relaxed party atmosphere.



There's something genuine about sharing food, flavours, togetherness and impressions with others. This is one of the strongest food trends right now, which you need to seize on to increase income and profits.



41.

Dry aged Tellicherry sausage

The Rolls-Royce of sausages – made from dry aged chuck steak and brisket flavoured with Tellicherry, our finest black pepper. Instead of mustard and ketchup, it's topped with mushroom duxelles, Kentucky Whiskey BBQ sauce and Tellicherry mayo with acidity and bite. Extra oomph with toasted sweetcorn and cress to top it off. Looks gorgeous and tastes even better!

See recipe: recipe.sm/s41



Takes all dishes to a new level TELlicherry BLACK PEPPER

This is exactly what fabulously fruity, mellow strength looks like: the peppercorn from our very finest black pepper, Tellicherry. Each pepper mill contains approximately 3700 selected peppercorns, hand-picked 3000 metres above sea level in Kerala in India. Admired for its unique and well-balanced flavour and smell and ready for your taste adventure.



Comes in a
pepper mill and
EU jars



RECIPE

read them where you like

To make it easy for you there is a shortcut to the recipes via a short link.

Read them where you like: on your phone, tablet or desktop.



— GOURMET SAUSAGE —

1. Thüringer with sauerkraut & mustard [recipe.sm/s1](#)
2. Classic Parisare [recipe.sm/s2](#)
3. Guajillo sausage with mango & pickled onion [recipe.sm/s3](#)
4. Spicy sausage & bean casserole [recipe.sm/s4](#)
5. Chorizo with coleslaw & BBQ sauce [recipe.sm/s5](#)
6. Basic sausage recipe [recipe.sm/s6](#)
7. Tellicherry Sausage Rydberg [recipe.sm/s7](#)
41. Dry aged Tellicherry sausage [recipe.sm/s41](#)

BBQ

8. Chinese pork "Char siu" [recipe.sm/s8](#)
9. Sicilian Caponata [recipe.sm/s9](#)
- 10 Jamaican jerk chicken [recipe.sm/s10](#)
11. Grilled Rillettes [recipe.sm/s11](#)
12. Korean Bulgogi [recipe.sm/s12](#)
13. Spicy Satay [recipe.sm/s13](#)
14. Tandoori chicken [recipe.sm/s14](#)

NEW ASIAN

15. Sashimi [recipe.sm/s15](#)
16. Tempura [recipe.sm/s16](#)
17. Steamed buns with filling [recipe.sm/s17](#)
18. Pickled red onion [recipe.sm/s18](#)
19. Pickled cucumber [recipe.sm/s19](#)
20. Quick kimchi [recipe.sm/s20](#)
21. Asia Mayo [recipe.sm/s21](#)
22. Dumplings [recipe.sm/s22](#)
23. Noodle salad [recipe.sm/s23](#)
24. Malaysian Laksa soup [recipe.sm/s24](#)
25. Asian skewers [recipe.sm/s25](#)

MEXICAN

26. Chicken flautas with salsa [recipe.sm/s26](#)
27. Tostada with chipotle prawns & Pico de gallo [recipe.sm/s27](#)
28. Elote a la Parilla [recipe.sm/s28](#)
29. Queso Fundido with bacon [recipe.sm/s29](#)
30. Tacos de tinga [recipe.sm/s30](#)
31. Pimp your Guacamole [recipe.sm/s31](#)
32. Huevos rancheros [recipe.sm/s32](#)

MEZE

33. Tagine with chicken & onion [recipe.sm/s33](#)
34. Tavuk skewers [recipe.sm/s34](#)
35. Persian cold mint sauce [recipe.sm/s35](#)
36. Hummus [recipe.sm/s36](#)
37. Baba ganoush with pomegranate [recipe.sm/s37](#)
38. Moroccan carrot salad [recipe.sm/s38](#)
39. Tabbouleh [recipe.sm/s39](#)
40. Kafta on skewers [recipe.sm/s40](#)

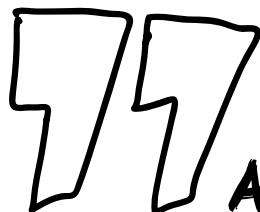
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