

Santa Maria

SPICE HACKS

TIPS

TO



SAVE SPACE



SAVE COST



SAVE TIME



SPICE HACKS

DELIVERY HAS BEEN BOOMING, WITH FOOD BUSINESSES FIGHTING TO KEEP THEIR DOORS OPEN ANY WAY THEY CAN.

But kitchens are running on steam – having to make do with skeleton teams, smaller budgets, and tighter margins too (once the likes of Deliveroo and UberEATS take their cut).

And while operators have started to re-open, it won't be a quick fix. Now more than ever, kitchens are having to make the most of everything they have to hand.

That's why – with the help of chef Simon Hulstone, chef Lee DeSanges, and our very own Barny MacAdam – we've pulled together some quick and easy tips to save cost, time, and space in any kitchen.

We call them Spice Hacks.



DELIVERY IS BOOMING

DELIVERIES UP
57%
JUST BEFORE
LOCKDOWN

THE AVG.
HOUSEHOLD
ORDERS
2.3
TIMES A WEEK

BUT KITCHENS ARE SPREAD THIN

IN JULY
80%
OF STAFF
FURLOUGHED

AT **80%**
VENUES

THIS PERCENTAGE IS CONSTANTLY
FLUCTUATING DUE TO COVID-19
GOVERNMENT GUIDELINES



SIMON HULSTONE
ELEPHANT RESTAURANT



LEE DESANGES
BAKED IN BRICK



BARNY MACADAM
SANTA MARIA FOODSERVICE



“When you’re up against it – these clever little time savers will help you get dishes off the decks and out the door. It’s like having an extra pair of hands.”
– Lee DeSanges





SIMPLIFY YOUR LARDER

Rather than buying and storing five or six raw spices that could spoil quickly, use versatile spice blends.

Fajita/Mexican Seasoning

- ◇ Sprinkle over loaded fries, wedges or nachos
- ◇ Stir into a sauce to make a flavorsome stew
- ◇ Rub into whole joints like roast chicken or slow-cooked pork shoulder
- ◇ Add to mayonnaise for a Tex Mex twist

Chimichurri

- ◇ Sprinkle over diced vegetables
- ◇ Stir in water and oil for a fresh sauce
- ◇ Marinate salmon to grill on an open flame

Paneng Red Curry

- ◇ Use as seasoning for delicious Thai fishcakes
- ◇ Add to coconut milk for a creamy Thai curry
- ◇ Stir through for aromatic soup or noodle dishes

Kerala Curry

- ◇ Sprinkle over hot French fries
- ◇ Season roasted carrots
- ◇ Add to coconut milk for irresistible Keralan curries

“IN THE RIGHT COMBINATIONS – A SLIMMED DOWN SPICE CUPBOARD AND A FEW STAPLE INGREDIENTS CAN BE USED TO MAKE LOADS OF DIFFERENT DISHES.”
– BARNY MACADAM



“TAKE OUR FAJITA SEASONING,
IT’S NOT JUST FOR FAJITAS AND WRAPS!”
– BARNY MACADAM





DON'T WASTE IT PICKLE IT

Don't let fresh produce go to waste
- preserve it with pickling spices and
some dried herbs.

Pickled Cucumbers

- ◇ Use our Pickling Spice Mix to make a delicious topping for burgers or smoked mackerel pâté

Tangy Burger Slaw

- ◇ Pickle carrot, red cabbage, and onion in our Pickling Spice Mix for a tangy burger coleslaw

Spicy Kimchi Slaw

- ◇ Pimp up your usual coleslaw by adding our Kimchi Mix to give it a kick



“With lots of farm produce and not a lot of customers – I’ve been using pickling spice and dried herbs to make preserves for winter.” – Simon Hulstone





SAVE YOURSELF SOME TIME

No chef has ever regretted doing that extra little bit of prep before service, and you won't regret trying these time savers either.



"I BUY SANTA MARIA BLENDS AND SPICES BECAUSE THEY ARE FAR SUPERIOR TO OTHER BRANDS ON THE MARKET AND THE QUALITY AND TASTE IS SECOND TO NONE. MY FAVOURITES ARE WASABI & SESAME AND LEMON CURRY, THEY ELEVATE MY DISHES BEAUTIFULLY."
– LEE DESANGES

Flavour Melts

Mix spices and dried herbs through butter then freeze in ice cube trays

- ◇ Add to stocks, sauces, and salsas
- ◇ Mix through pasta or salad dishes
- ◇ Pop on top of grilled meat and fish to melt

Tasty Dressings

Mix spice and herb blends with oil and water for quick and easy dressings

- ◇ Red Chilli & Ginger dressing for steak kebabs
- ◇ Chimichurri dressing for grilled fish
- ◇ Herbes De Provence & white wine vinegar for salads or veggies

"If you get creative with just a few long lasting ingredients like these, you'll be able to add variety and interest to an otherwise stripped back menu. And because they're so quick to prepare – they're ideal for kitchens that are feeling the heat." – *Barry MacAdam*





"We have developed a great business over our trading years with Santa Maria UK Ltd. **WE APPRECIATE THAT THEY HAVE ALWAYS BEEN** dedicated to run all orders and deliveries very smoothly, which is very important for us. We have always received positive feedback with the products we currently list as quality is always great!"



"The product quality of Santa Maria wraps, tortilla chips and dips is consistently high and has been very popular with our restaurant and home customers alike. Thank you Santa Maria!"

SEZER OZKUL, CHIEF PRODUCT OFFICER, JJ FOODSERVICE



SIMON HULSTONE

"I have been buying Santa Maria products for over 4 years and it's a spice revolution. For so long I was happy with whatever I was provided without really comparing, Santa Maria products are premium.

They enhance recipes, increase flavour and ultimately I am using less as the quality is 10 times better.

So they also represent good value, as as I'm using much less than I was before.

With tasting and testing the Santa Maria products bring all the other ingredients on the plate to life, without overpowering or unbalancing my dishes. Pure sorcery!"



DAVID MULCAHY
Culinary Ambassador - Food Development & Innovation, Sodexo UK & Ireland

"EACH PRODUCT IN THE SANTA MARIA RANGE SETS ITSELF APART AS A BENCHMARK FOR EXCELLENCE IN THE HERB AND SPICE CATEGORY. MY PERSONAL FAVOURITE IS THE KERALA CURRY. A PERFECT COMBINATION WITH EXCELLENT RESULTS CLOSELY FOLLOWED BY CHILLI & LIME AND WASABI & SESAME. Together with a range of BBQ rubs each with distinctive flavours they provide a whole store cupboard in just a few choices. **SANTA MARIA UNDERSTANDS HOW TO BRING OUT THE VERY BEST FLAVOURS IN FOOD AND HOW TO EXCITE THE PALATE OF DINERS."**



SIMON HUDSON

Business Development Chef – Pallas Foods/Sysco

Orange pepper goats cheese and heirloom tomato salad

Orange pepper and Bourbon bbq belly ribs

Duck à l'orange salad

Orange pepper crème brûlée

Orange pepper chicken kebabs with chimichurri rice

Orange pepper and cardamom roasted carrots and squash

"IT IS ALL ABOUT ORANGE PEPPER! SUCH A VERSATILE INGREDIENT CAN BE USED FOR ANYTHING FROM SOUP, SALADS, MAINS AND DESSERTS. GREAT ADDITION FOR ANY KITCHEN AND IS MY GO TO AT THE MOMENT. PACKS A FANTASTIC FLAVOUR AND CAN BE USED AS A SUBTLE HINT OR A FLAVOUR EXPLOSION."



SPICE HACK RANGE

SKU Code	Product Description	Weight
101263	Mexican Fajita Seasoning	504g
100270	Kimchi spice mix	315g
100269	Pickling spice mix	400g
101367	Pork carnitas seasoning	520g
101368	Jamaican jerk seasoning	510g
101258	Paneng Red Curry Spice Mix	640g
101998	BBQ & Grill Spice Mix Chimichurri	350g
101999	BBQ & Grill Spice Mix Red Chilli & Ginger	490g
101266	Kerala Curry Spice Mix	553g
101303	Herbs de Provence	205g
101209	Garlic - granules	650g
101198	Onion - diced	570g
101214	Black Pepper, ground	350g
101835	Oregano	65g
101140	Parsley	95g
101141	Rosemary	275g
4114	Wasabi & Sesame	295g
4119	Orange & Pepper	300g
4140	Black Pepper	210g
4142	Rock Salt	455g
4143	Chili Explosion	275g
4145	Roasted Garlic & Pepper	265g

AND MANY MORE, DISCOVER THE RANGE.

FOR MORE INFORMATION VISIT:

www.santamariafoodservice.co.uk

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Buy now at www.chefsdrystore.co.uk



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