



HOSPITALITY BOOKLET





**MADE USING
100% NATURAL
INGREDIENTS**



**AWARD
WINNING
SAUCES**



**GENERATIONS
IRISH FAMILY
BUSINESS**

THE STORY OF BALLYMALOE FOODS

Myrtle and Ivan Allen opened the doors of their home Ballymaloe House as a restaurant in 1946. The house then became a country house hotel, taking in guests from around the world. Myrtle devised a recipe to preserve the delicious tomatoes, which Ivan grew locally in East Cork, so they could be enjoyed all year round - and Ballymaloe Relish was born.

Yasmin, Myrtle's third daughter, saw the love and adoration guests of the restaurant had for this tomato relish. She decided to start a business of her own in 1990 producing it for sale in shops and restaurants.

The company has grown over the years and now sells to both retail and foodservice companies in Ireland and abroad. The product range has expanded to include other relishes,

pasta sauces, traditional roasting and meat sauces, mayonnaise and salad dressings.

At Ballymaloe Foods, we are committed to producing great tasting, high quality sauces through careful ingredient selection and cooking in gentle, traditional methods. We always avoid adding artificial additives or preservatives to our products.







MENU IDEAS WORTH RELISHING


Whether it's breakfast, lunch, or dinner, our delicious Ballymaloe Relish adds extra flavour to every dish, taking your meals from good to great.

Transforms sandwiches, burgers, sausage rolls, cheese boards, pies and pasties.

A DELICATE BLEND OF
TOMATOES, SULTANAS,
AND SPICES

RECIPE CREATED BY
MYRTLE ALLEN,
IRELAND'S FIRST
FEMALE MICHELIN
STAR CHEF

VEGAN FRIENDLY
GLUTEN FREE



We also have more high-quality sauces in our range which is sure to bring taste to any table. Continue reading to find out more.

BRIOCHE BREAKFAST BUN WITH BALLYMALOE RELISH



THIS IS OUR TAKE ON THE BREAKFAST ROLL, BUT WITH BRIOCHE AND SOME PEPPERY ROCKET ADDED IN FOR GOOD MEASURE. NOT ONLY DOES IT TASTE ABSOLUTELY YUMMY, BUT IT'S A GREAT WAY TO USE UP SLIGHTLY-STALE BREAD. FEEL FREE TO SUBSTITUTE THE SAUSAGES, PUDDING, AND BACON FOR DELICIOUS VEGGIES.

.....
SERVES: 1
.....

INGREDIENTS:

- 1 brioche bun
- 1 piece crispy bacon (cooked)
- 1 piece black pudding (cooked)
- 1 sausage (cooked)
- 1 fried egg / scrambled egg
- 1 handful of rocket
- 1 tbsp Ballymaloe Relish



PLOUGHMAN'S SANDWICH WITH BALLYMALOE RELISH

THE PLOUGHMAN'S SANDWICH IS A CRACKING LUNCH OR PICNIC OPTION. IT HAS EVERYTHING YOU NEED TO PLEASE EVERY MEMBER OF THE AUDIENCE. DECONSTRUCTED, IT TURNS INTO A PLOUGHMAN'S LUNCH, ALLOWING PEOPLE TO PICK ALL THEIR FAVOURITE BITS & PIECES.

.....
SERVES: 2
.....

INGREDIENTS:

- 4 slices bread
- Butter
- 4 slices smoked ham
- 4 gherkins
- 120g Cheddar cheese
- Handful of rocket
- 2 free-range eggs (boiled & sliced)
- Ballymaloe Relish



FULL BREAKFAST PLATE WITH BALLYMALOE RELISH



WE'RE GETTING HUNGRY EVEN THINKING ABOUT A FULL IRISH BREAKFAST WITH BALLYMALOE RELISH. CRISPY BACON, PORK SAUSAGES, PERFECTLY COOKED EGGS, GRILLED TOMATOES, WHITE & BLACK PUDDING, TOAST (DRIPPING WITH BUTTER), A BIG CUP OF TEA AND A GLASS OF OJ TO START THE DAY IN STYLE.

.....
SERVES: 1
.....

INGREDIENTS:

- Bacon rashers
- Sausages (pork, chicken, turkey, vegetarian or vegan)
- Free-range eggs
- Black and/or white pudding
- Tomatoes
- Sugar
- Butter
- Salt & pepper
- Ballymaloe Relish



NACHOS WITH BALLYMALOE PEPPER RELISH



THESE NACHOS ARE SO TASTY AS A SNACK FOR YOURSELF OR IF YOU'RE ENTERTAINING. OUR PEPPER RELISH GIVES THEM THE PERFECT HINT OF SPICE!

.....
SERVES: 4
.....

INGREDIENTS:

- Irish Cheddar cheese (grated)
- Tortilla chips
- Crème fraîche
- Spring onion
- Ballymaloe Pepper Relish

Guacamole

- 2 avocados (ripe)
- 1 lime (juiced)
- 1 red onion (finely minced)
- 1-2 chillies (finely minced)
- Handful of coriander (chopped)
- Extra virgin olive oil
- 2 tomatoes (diced)



HALLOUMI BURGER WITH SWEET POTATO FRIES AND BALLYMALOE PEPPER RELISH



THIS HALLOUMI BURGER IS UTTERLY DELICIOUS AND MADE EVEN MORE SO, WITH THE ADDITION OF SOME SWEET POTATO FRIES AND A GENEROUS HELPING OF BALLYMALOE RELISH. FOR THOSE SEEKING A LITTLE HEAT, TRY BALLYMALOE PEPPER RELISH INSTEAD - IT'LL BRING SOME SPICE, BUT NOT ENOUGH TO OVERWHELM THE OTHER FLAVOURS.

.....
SERVES: 2
.....

INGREDIENTS:

- 2 brioche buns
- 200g Halloumi cheese (thickly sliced)
- 1 large sweet potato
- 2 tbsp olive oil
- ¼ red onion
- 1 large beef tomato
- Handful of rocket
- 4 tbsp Ballymaloe Pepper Relish



THE SMOKY GUBBEEN CHORIZO & CHEDDAR BURGER, WITH BALLYMALOE PEPPER RELISH



SERVES: 1

INGREDIENTS:

- 1 brioche bun
- 35g Gubbeen chorizo (finely-chopped)
- 50g minced pork
- ¼ tsp garlic salt
- ¼ tsp onion salt
- 1 egg (beaten)
- 4 drops Chipotle Tabasco sauce
- 40g smoked Gubbeen cheddar (sliced)
- 2 baby gem lettuce leaves
- 2 tomato slices (seasoned)
- Thinly-sliced red onion
- Olive oil
- Mayo
- Ballymaloe Pepper Relish



ROAST SALMON WITH HEIRLOOM TOMATOES & BALLYMALOE DICED IRISH BEETROOT SALAD



THIS SALAD IS AT PEAK DELICIOUSNESS WHEN IRISH HEIRLOOM TOMATOES ARE IN SEASON. THE FLAVOURS ON THIS PARTICULAR PLATE ARE SENSATIONAL, AND THE MIX OF HONEY AND BALLYMALOE FIERY RELISH IS THE PERFECT GLAZE FOR SALMON! WANT TO GIVE THIS DISH EVEN MORE PUNCH? ADD SOME WASABI PASTE OR GRATED HORSERADISH!

.....
SERVES: 2
.....

INGREDIENTS:

- 2 salmon fillets (skin-on)
- Ballymaloe Fiery Relish
- Runny honey
- 1 small cucumber (peeled into ribbons)
- 3 heirloom tomatoes (roughly chopped with cores removed)
- French Dressing
- 2 tbsp Ballymaloe Diced Irish Beetroot (drained)
- Handful of fresh basil
- Sea salt & freshly-cracked black pepper
- Wasabi paste/grated horseradish (optional)



FLAVOUR YOU CAN'T BEET!

- ✓ Grown, pickled and packed in Cork.
- ✓ Gluten Free.
- ✓ Handy Diced Format.
- ✓ Delicious, nutritious and versatile.



BAO BUN WITH BALLYMALOE IRISH STOUT SAUCE



THIS TENDER, SHREDDED, BEEF BRISKET IS THE 'ULTIMATE SANDWICH'. IT MAY TAKE A WHILE, BUT IT WILL BE WORTH THE WAIT. SERVE WITH OUR IRISH STOUT SAUCE AND CRISPY ONIONS.

.....
SERVES: 1
.....

INGREDIENTS:

For your slow-cooked brisket:

- 1kg beef brisket
- ½ pint Guinness
- 3 onions (peeled & halved)
- Sea salt
- Cracked black pepper
- Thyme sprig
- Rosemary sprig
- 200g Ballymaloe Irish Stout Sauce
-

For your blaa:

- 1 blaa (or soft bap of your choice)
- 3 baby gem lettuce leaves
- 2 slices tomato (seasoned)
- Red onions (thinly-sliced)
- 2 tbsp crispy onions
- 1 tbsp stout caramelised onions
- 4 tbsp Ballymaloe Irish Stout Sauce



A RANGE WORTH RELISHING



Mini Jar Range: Ballymaloe Relish, Pepper Relish, Mint Jelly, Irish Stout Sauce, Cranberry Sauce, Mayonnaise.



Deli Bottle Range 960ml: Smooth Original Relish, Smooth Pepper Relish, Irish Stout Sauce, Smooth Fiery Relish and Burger Sauce

NEW PRODUCT



Red Root Relish 1.2kg, Tropical Mango & Red Onion Relish 1.3kg



2.75-3kg Pail Range: Ballymaloe Relish, Pepper Relish & Cranberry Sauce



Ballymaloe Relish 5kg



Irish Beetroot 2.8kg



Italian Tomato Pasta Sauce 10L



Hidden Veggies Pasta Sauce 10L





For foodservice sales and queries, please contact Sean Moriarty
Email: sean.moriarty@ballymaloefoods.ie Tel: +353 (0)86 602 6969

Ballymaloe Foods, Little Island, Co. Cork, Ireland. T45 PR68
www.ballymaloefoods.ie



@ballymaloefoods



SCAN FOR EVEN
MORE RECIPES

