



CUISINE OVERVIEW

Mediterranean

Mediterranean cuisine is a firm customer favourite – fresh, vibrant and easy to enjoy. Built around bright herbs, garlic, citrus and olive-oil warmth, it lifts everyday proteins with flavour that's bold but never heavy.

For butchers, it's a versatile, year-round cuisine: simple to prep, clear for customers to shop, and reliably strong on the counter – from midweek meals to summer grilling.

Bring that vibrant Mediterranean character to your range with our new **Creamy Tuscan Style Marry Me Sauce** and our rich, vibrant **Rustic Tuscan Rub**. Elevate everyday cuts into best-sellers.



EXPECT
Fresh Herbs



EXPECT
Citrus Flavours



EXPECT
Aromatic Spices

Slow Cooked

LAMB BOURGIGNON



INGREDIENTS

AVO Bourguignon Sauce

AVO Winter Rub (3%)

AVO Sous Vide Binder (3%)

Lamb Shanks

Mushrooms

Carrot (steamed or tinned)

Pearl Silverskin Onions



METHOD

1. Coat **lamb shanks** with **sous vide binder** and **winter rub** and place in sous vide cooking bag.
2. Cook for 5 hours at 90c and 100% steam. Once cooked, cool quickly in blast chiller or ice bath.
3. Combine **mushrooms, carrots** and **pearl silverskin onions** in a bowl and add **Bourguignon sauce**.
4. Spoon veg mix in bottom of tray and place cooked lamb shank on top.
5. Finish by pouring some **bourguignon sauce** over lamb shank and add a sprig of **rosemary** for garnish.



SERVING SUGGESTION

1. Steamed greens and buttery mash potato.



For allergen information, please refer to the relevant product specification.



OVEN



BUTTERY MASH

A French classic made simple, this rich and hearty dish combines tender lamb with a deep, velvety sauce and earthy vegetables.

Perfect for cosy evenings or impressing guests with minimal effort.

French Country

BOURGUIGNON CASSEROLE



INGREDIENTS

- AVO Bourguignon Sauce 500g
- Arthur Pipkins Toulouse Sausages
- AVO Rosemary Lafiness
- Mushrooms 400g
- Carrot 400g
- Pearl Silverskin Onions 100g



METHOD

1. Either cut **Arthur Pipkins Toulouse** sausages into chunks, make meatballs out of the sausage meat or leave whole.
2. Pre-steam **carrots** or buy tinned.
3. Combine your **mushrooms, carrots** and **pearl silverskin onions** with the **Bourguignon sauce**.
4. Spoon the mixture into the bottom of the tray and place **Toulouse sausages** on top.
5. Brush with **Rosemary marinade** and garnish.



SERVING SUGGESTION

1. Steamed greens and crusty bread.



For allergen information, please refer to the relevant product specification.



OVEN/AIR-FRY



CRUSTY BREAD

A French classic made simple, this rich and hearty dish combines Toulouse sausages with a deep, velvety sauce and earthy vegetables.

Perfect for cosy evenings or impressing guests with minimal effort.

Toulouse

SAUSAGE CASSOULET



INGREDIENTS

AVO Italian Tomato Sauce 1100g

Arthur Pipkins Toulouse Sausages 1200g

Tomatoes 300g

Red Pepper 300g

Haricot Beans 400g

Thyme

Parsley



METHOD

1. Either cut **Arthur Pipkins Toulouse** sausages into chunks or make meatballs out of the sausage meat.
2. Prepare **tomatoes** and **red pepper** by cutting into large pieces.
3. Add **haricot beans** and **Italian tomato sauce** and mix until evenly coated.
4. Add fresh **parsley** and **thyme** to finish.



SERVING SUGGESTION

1. Serve with buttery mash, crusty bread or a green salad.



For allergen information, please refer to the relevant product specification.



OVEN/AIR-FRY



BUTTERY MASH

AVO Italian Tomato Sauce is a rounded, rich tomato and herb sauce with excellent visual appeal.

The Arthur Pipkins Sausage meat brings garlic, parsley, thyme and sage. This delicious blend has all the herbs and spices you would expect from the French classic!

Beef Bourguignon



INGREDIENTS

- 800g AVO Bourguignon Sauce
- 30g AVO Winter SV Rub (3%)
- 1kg Steak off-cuts (rump/sirloin/fillet tail)
- 200g White Onion
- 200g Tinned/Steamed Carrots
- 200g Closed Cup Mushrooms
- Pearl Onions
- Parsley



METHOD

1. Prepare your steak off-cuts into decent sized chunks.
2. Add **AVO Winter SV Rub** to steak pieces and mix until evenly coated.
3. Slice **closed cup mushrooms** into large chunks.
4. Peel and slice **white onion** into chunks.
5. Peel and slice **carrots**. If not par-steaming then use tinned carrots. Uncooked carrots will be too firm even after cooking.
6. Once all components are prepped, add **AVO Bourguignon Sauce** and mix.
7. Finish with a sprinkle of freshly chopped parsley.



TOP TIP!

Enhance your dish by combining 40g of Sous Vide Binder with your Winter SV Rub and pre-cooking your meat. This keeps your chosen protein tender and juicy during home cooking.

Use braising steak when sous vide cooking for an authentic, soft finish!

Alternatively, lamb shanks or pork cheeks make a great substitute.



For allergen information, please refer to the relevant product specification.



OVEN



GREAT WITH BUTTERY MASH POTATOES, CRUSTY BREAD

A French classic made simple, this rich and hearty dish combines tender beef with a deep, velvety sauce, earthy vegetables, and a hint of fresh parsley. Perfect for cosy evenings or impressing guests with minimal effort.

Breaded Tuscan

CHICKEN



INGREDIENTS

AVO Tuscan Style (Marry Me) Sauce - 100g

AVO Schnitzel Breadcrumb

AVO Liquid Gourmet Marina Oil

Chicken Breast x1



METHOD

1. Cut **Chicken Breast** through the middle into chicken steaks.
2. Coat chicken steaks with **Liquid Gourmet Marina Oil**.
3. Cover with **Schnitzel Breadcrumb**.
4. Lay on bed of **Tuscan Style (Marry Me) Sauce**.



For allergen information, please refer to the relevant product specification.



OVEN



GREAT WITH ORZO

Created by butchers and meat technologists from the finest quality ingredients, this AVO Tuscan Style Sauce brings together classic Italian flavours of parmesan, basil, oregano and sun-dried tomato in a mouth-watering creamy finish.

Adding breadcrumb to this version of the Marry Me Chicken adds a textural crunch to enhance the mouthfeel even further.

Caprese

CHICKEN



INGREDIENTS

AVO Rhodos Lafiness

Chicken Fillet

Prosciutto

Sun-dried Tomato

Mozzarella

Basil



METHOD

1. Cut pocket into **chicken breast**.
2. Fill chicken breast with **sun-dried tomato, mozzarella and basil**.
3. Fold over and wrap with **prosciutto**.
4. Brush with **Rhodos marinade** to finish.



OVEN



SALAD

Created by butchers and meat technologists from the finest quality ingredients, this AVO Lafiness Rhodos Butchers' Marinade is a combination of typical Greek style herbs including; oregano, cumin and fennel.

A great summery light meal full of aromatic, fresh and fragrant flavours.



For allergen information, please refer to the relevant product specification.

Greek Lamb

SHARER



INGREDIENTS

AVO Rodos Lafiness

Lamb Rump



METHOD

1. Take 1 full **lamb rump**, cut from the top through the fat and almost all the way through leaving the base connected.
2. Lay the butterflied lamb rump out flat and cross skewer.
3. Brush with **Rhodos marinade**.



For allergen information, please refer to the relevant product specification.



BBQ



FLATBREAD

Created by butchers and meat technologists from the finest quality ingredients, this AVO Lafiness Rhodos Butchers' Marinade is a combination of typical Greek style herbs including; oregano, cumin and fennel.

A perfect sharing meat for a BBQ in the summer. Cook whole and slice, great for filling flatbreads or with a salad.

Greek Lemon

CHICKEN



INGREDIENTS

AVO Spicy Lemon Lafiness 8%

Chicken Breast

Parsley



METHOD

1. Cut **chicken fillet** through the middle into chicken steaks.
2. Mix in bowl with **Spicy Lemon marinade** until evenly coated.
3. Finish with a heavy covering of freshly chopped **Parsley**.



For allergen information, please refer to the relevant product specification.



BBQ



SALAD

Created by butchers and meat technologists from the finest quality ingredients, this AVO Lafiness Spicy Lemon Butchers' Marinade is a fruity and sweet flavour with a citrus tang, rounded off with coriander notes.

A very simple product but with great versatility. Cooks quickly on the BBQ and is a great sandwich filler or salad topper!

Lemon & Mozzarella

CHICKEN



INGREDIENTS

AVO Spicy Lemon Lafiness 8%

Skin-on Chicken Breast

Mozzarella Cheese



METHOD

1. Create pocket in the middle of the **chicken breast** and score the top.
2. Place **mozzarella cheese** in the middle of the chicken breast.
3. Fold over and brush with **Spicy Lemon marinade**.



For allergen information, please refer to the relevant product specification.



OVEN



BOILED POTATOES

Created by butchers and meat technologists from the finest quality ingredients, this AVO Lafiness Spicy Lemon Butchers' Marinade is a fruity and sweet flavour with a citrus tang, rounded off with coriander notes.

A light and fragrant product bursting with summer freshness!

Lemon Parmesan

ASPARAGUS



INGREDIENTS

AVO Spicy Lemon Lafiness 6%

Asparagus

Parmesan



METHOD

1. Coat the **asparagus** with 6% **Spicy Lemon Mariande** and mix until evenly covered.
2. Sprinkle with **parmesan** over the top.



For allergen information, please refer to the relevant product specification.



GRILL



A GREAT SIDE

Created by butchers and meat technologists from the finest quality ingredients, this AVO Lafiness Spicy Lemon Butchers' Marinade is a fruity and sweet flavour with a citrus tang, rounded off with coriander notes.

A perfect summer side that can either be over cooked, grilled or air-fried! Full of seasonal freshness.

Marry Me

CHICKEN FILLETS



INGREDIENTS

AVO Tuscan Style (Marry Me) Sauce 200g

AVO Rustic Tuscan Rub 4%

Chicken Fillet x2

Sundried Tomato

Parmesan

Oregano



METHOD

1. Cut a pocket into the middle of the **chicken fillets**.
2. Add **sun-dried tomato** into pocket.
3. Coat chicken with **Rustic Tuscan Rub**.
4. Pour over **Tuscan Style (Marry Me) Sauce**.
5. Garnish with **oregano** and **sun-dried tomato**.
6. Finish with a sprinkle of **parmesan**.



For allergen information, please refer to the relevant product specification.



OVEN



GREAT WITH PASTA

Created by butchers and meat technologists from the finest quality ingredients, this AVO Tuscan Style Sauce brings together classic Italian flavours of parmesan, basil, oregano and sun-dried tomato in a mouth-watering creamy finish.

A dish popularised by tik tok, this will make a fitting alternative for valentines day and keep your customers coming back for more!

Mediterranean

C O D



INGREDIENTS

AVO Rhodos Lafiness 6%

Cod Loin



METHOD

1. Brush cod loin with Rhodos marinade.



For allergen information, please refer to the relevant product specification.



OVEN



SALAD

Created by butchers and meat technologists from the finest quality ingredients, this AVO Lafiness Rhodos Butchers' Marinade is a combination of typical Greek style herbs including; oregano, cumin and fennel.

A fresh, light and fragrant marinade for white fish transporting you to the Mediterranean.

Rustic Tuscan

CHICKEN



INGREDIENTS

AVO Rustic Tuscan Rub 4%

Chicken Fillet



METHOD

1. Coat chicken fillet with Rustic Tuscan Rub.



For allergen information, please refer to the relevant product specification.



OVEN



GREAT WITH PASTA

Created by butchers and meat technologists from the finest quality ingredients, this AVO Rustic Tuscan Rub features notes of garlic, oregano, tomato and basil. A classic combination of Italian freshness.

A simple product with great versatility. Great for pre-pack and can be used as a salad topping, pizza topping or sandwich filler.

Tuscan Style

PORCETTA



INGREDIENTS

AVO Rustic Tuscan Rub

Pork Tenderloin

Prosciutto



METHOD

1. Remove gristle from **pork tenderloin**. Butterfly and flatten with tenderising hammer.
2. Sprinkle across the flattened surface with **Rustic Tuscan Rub**.
3. Roll up and wrap with **Prosciutto**.



For allergen information, please refer to the relevant product specification.



OVEN



GREAT SMALL PLATE DISH

Created by butchers and meat technologists from the finest quality ingredients, this AVO Rustic Tuscan Rub features notes of garlic, oregano, tomato and basil. A classic combination of Italian freshness.

A simply put together product full of Italian authenticity. Can be presented as a joint for a delicate roast or as pinwheels that can be served as sharing bites.

Tuscan Style

PORK CHOP



INGREDIENTS

AVO Tuscan Style (Marry Me) Sauce - 200g

AVO Rustic Tuscan Rub - 4%

Pork Chop x2

Basil



METHOD

1. De-rind **Pork Chops**.
2. Coat pork chops with **Rustic Tuscan Rub**.
3. Lay on bed of **AVO Tuscan Style (Marry Me) Sauce**.
4. Finish with a pinch of fresh **basil**.



For allergen information, please refer to the relevant product specification.



OVEN



GREAT WITH SALAD

Created by butchers and meat technologists from the finest quality ingredients, this AVO Tuscan Style Sauce brings together classic Italian flavours of parmesan, basil, oregano and sun-dried tomato in a mouth-watering creamy finish.

An indulgent, moreish combination of fresh Italian flavours, classic ingredients combining for an impactful impression on your customers.

Tuscan

TRUFFLE



INGREDIENTS

AVO Rustic Tuscan Rub

AVO Tuscan Style (Marry Me) Sauce 30g

Arthur Pipkins Burger 140g

Mozzarella Cheese

Sun-dried Tomato

Oregano



METHOD

1. Form **Beef Burger** mix into a bowl shape.
2. Coat truffle with **Rustic Tuscan Rub**.
3. Spoon **Tuscan Style (Marry Me) Sauce** into base of truffle.
4. Add a slice of **Mozzarella Cheese**.
5. Top with **Sundried-Tomato** and **Oregano**.



For allergen information, please refer to the relevant product specification.



OVEN



GREAT WITH NEW POTATOES

Created by butchers and meat technologists from the finest quality ingredients, this AVO Rustic Tuscan Rub features notes of garlic, oregano, tomato and basil. A classic combination of Italian freshness.

A butchers favourite truffle, full of Italian inspiration. A great all year round product full of fresh, fragrant flavour.



CUISINE OVERVIEW

Asian



Asian cuisine is bold, vibrant and versatile, built around punchy chilli heat, savoury umami and fragrant aromatics. It delivers flavours that feel exciting yet familiar, making it a strong choice for year-round appeal on butcher counters.

Modern profiles such as **Szechuan Street Spice**, inspired by sweet, smoky Szechuan street food, and **Fermented Chilli Marinade**, with its tangy heat and deep savoury richness, highlight how Asian flavours can deliver both impact and balance.

From stir-fries and BBQ cuts to counter-ready trays, this cuisine works across proteins, cooking methods and meal occasions with ease.



EXPECT
Aromatic Spices



EXPECT
Street-Food Heat



EXPECT
Umami Depth

Black Bean

DUCK LEGS



INGREDIENTS

AVO Black Bean Maritop

AVO Szechuan Street Spice

AVO Sous-vide Binder

Duck Legs

Spring Onion

Sesame Seeds



METHOD

1. Start by preparing the **duck legs**. Coat with **sous vide binder** and **Szechuan street spice** before sealing in sous-vide cooking bag.
2. Place in steam oven and cook for 2 ½ hours at 85c and 100% steam.
3. Once cooked, bring temperature down as fast as possible, either in a blast chiller or ice bath.
4. Place duck legs in aluminium foil tray and cover with **black bean maritop**.
5. Garnish with **spring onion** and **sesame seeds**.



SERVING SUGGESTION

1. Serve with steamed rice.



OVEN



RICE/NOODLES

A rich and savoury blend of black beans, garlic and ginger, balanced with sweet paprika and a subtle tang for a deep, satisfying umami flavour.

AVO Black Bean MariTop takes a Chinese takeaway favourite to a premium and indulgent counter staple.



For allergen information, please refer to the relevant product specification.

Black Bean

BEEF STIR-FRY



INGREDIENTS

- AVO Black Bean Maritop 800g
- AVO Szechuan Street Spice 60g
- Beef Top Rump/Bavette 1.5kg
- Green Peppers 400g
- Red Peppers 400g
- Sesame Seeds
- Red Chilli



METHOD

1. Slice chosen **beef** into thin strips.
2. Coat beef strips with **Szechuan street spice**.
3. Slice **peppers** into thin strips.
4. Add all components into bowl and mix **black bean maritop** through.
5. Add **sesame seeds** and **red chilli** on top for final finish.



SERVING SUGGESTION

1. Serve with steamed rice or egg noodles.



For allergen information, please refer to the relevant product specification.



PAN FRY



RICE/NOODLES

A rich and savoury blend of black beans, garlic and ginger, balanced with sweet paprika and a subtle tang for a deep, satisfying umami flavour.

AVO Black Bean MariTop takes a Chinese takeaway favourite to a premium and indulgent counter staple.

Sweet & Sour

CHICKEN ROLLS



INGREDIENTS

AVO Sweet & Sour Sauce

Chicken Fillet

Peppers

Spring Onion

Sesame Seeds

Black Onion Seeds



METHOD

1. Start by butterflying your **chicken fillets**.
2. Flatten chicken fillets using a tenderiser or fat basher.
3. Slice **peppers** and **spring onion** and place them in the middle of the flattened chicken fillet and roll up.
4. Place in aluminium foil tray and spoon over **AVO Sweet & Sour Sauce**.
5. Finish with a sprinkle of sliced **spring onion** and **sesame seeds**.



SERVING SUGGESTION

1. Serve with basmati rice.



For allergen information, please refer to the relevant product specification.



OVEN/AIR-FRY



RICE/NOODLES

AVO Sweet & Sour sauce includes bamboo shoots, mung beans, sweet pineapple, tangy grapefruit, exotic papaya, mango and passion fruit which are complemented with brandy vinegar and a fine balance of herbs and spices.

A meaty twist on the classic spring roll.

Sweet & Sour

CHICKEN TENDERS



INGREDIENTS

AVO Sweet & Sour Sauce

Southern Fried Chicken Goujons



METHOD

1. Pre-made **Southern Fried** goujons are the best product to start with. Use Rosie and Jim or similar frozen.
2. Add **Sweet & Sour Sauce** to the chicken pieces and mix to get them evenly coated.



SERVING SUGGESTION

1. Serve with rice or noodles



For allergen information, please refer to the relevant product specification.



OVEN/AIR-FRY



RICE/NOODLES

AVO Sweet & Sour sauce includes bamboo shoots, mung beans, sweet pineapple, tangy grapefruit, exotic papaya, mango and passion fruit which are complemented with brandy vinegar and a fine balance of herbs and spices.

The crunchy southern fried chicken offers great texture and a quick easy meal.

Sweet & Sour

CHICKEN



INGREDIENTS

AVO Sweet & Sour Sauce 1000g

AVO Szechuan Street Spice 45g

AVO Sous Vide Binder 45g

Chicken Breast 1500g

Mixed Peppers 600g

Bamboo Shoots 100g

Spring Onion

Crispy Fried Onions



METHOD

1. Slice **chicken breast** into chunks and coat with **sous vide binder**.
2. Add **szechuan street spice** and mix until evenly coated.
3. Prepare all vegetables, add to bowl and mix all components with **sweet and sour sauce**.
4. Sprinkle spring onion, crispy fried onions and sesame seeds to finish.



SERVING SUGGESTION

1. Serve with rice or noodles



For allergen information, please refer to the relevant product specification.



OVEN/AIR-FRY



RICE/NOODLES

AVO Sweet & Sour sauce includes bamboo shoots, mung beans, sweet pineapple, tangy grapefruit, exotic papaya, mango and passion fruit which are complemented with brandy vinegar and a fine balance of herbs and spices.

Taking a Chinese takeaway classic to a premium convenience meal.

Sweet Chilli

CHICKEN BITES



INGREDIENTS

AVO Piri Piri Sauce

Breaded Chicken Pieces

Mixed Peppers

Sesame Seeds



METHOD

1. Slice **mixed peppers** into chunks.
2. Mix peppers with **AVO Piri Piri Sauce** and lay into aluminium foil tray.
3. Place **breaded chicken pieces** on top of the pepper and sauce mix.
4. Garnish to finish.



SERVING SUGGESTION

1. Serve with rice or egg noodles.



For allergen information, please refer to the relevant product specification.



PAN FRY



RICE/NOODLES

AVO Piri Piri Sauce is a sticky, sweet chilli-style sauce combining fruity pineapple and tropical flavours with tomato, garlic and a gentle spiced kick.

Using breaded chicken pieces will bring great texture combined with the sticky, caramelised sauce for a morerish treat.

Sweet Chilli

CHICKEN STIR-FRY



INGREDIENTS

AVO Piri Piri Sauce 1kg

AVO Szechuan Street Spice 60g

Chicken Breast 1.5kg

Mixed Peppers 1kg

Spring Onion

Sesame Seeds



METHOD

1. Slice **chicken breast** into strips suitable for stir-frying.
2. Add chicken strips to bowl and season with **AVO Szechuan Street Spice**.
3. Prepare **peppers** by slicing into strips
4. Add **AVO Piri Piri Sauce** and mix thoroughly until evenly coated.
5. Finish with a sprinkle of sliced **spring onion** and **sesame seeds**.



SERVING SUGGESTION

1. Serve on a bed of pillowy basmati rice or egg noodles.



For allergen information, please refer to the relevant product specification.



PAN FRY



RICE/NOODLES

AVO Piri Piri Sauce is a sticky, sweet chilli-style sauce combining fruity pineapple and tropical flavours with tomato, garlic and a gentle spiced kick.

A quick and easy stir-fry meal with sticky sweet and spicy flavour for an authentic easy meal.

Sweet Chilli

CRISPY BEEF



INGREDIENTS

AVO Piri Piri Sauce 900g

AVO Szechuan Street Spice 60g (4%)

AVO Sous Vide Binder 30g (2%)

Topside/Top Rump Beef 1.5kg

Mixed Peppers 800g



METHOD

1. Slice **topside/top rump** into thin strips.
2. Coat with **sous-vide binder** first and then add **Szechuan street spice**.
3. On a baking tray, spray parchment paper with fry light.
Spread out your seasoned beef strips and spray with fry light.
4. Cook in the oven at **210c** for 15-20 mins. Or deep fry.
5. Allow crispy beef strips to cool. Then add sliced **peppers** and **Piri Piri Sauce**.



SERVING SUGGESTION

1. Serve with rice or noodles



For allergen information, please refer to the relevant product specification.



PAN FRY



RICE/NOODLES

AVO Piri Piri Sauce is a sticky, sweet chilli-style sauce combining fruity pineapple and tropical flavours with tomato, garlic and a gentle spiced kick.

The crispy crunch of beef pairs perfectly with the sticky, caramelised finish of the sauce. Szechuan Street Spice helps bring more layered flavour and depth.

Coconut-Infused Thai

CHICKEN THIGHS



INGREDIENTS

AVO Lafiness Thai Coconut Marinade

Boneless / Skinless Chicken Thighs

Fresh Chillies (*garnish*)

Chopped Coriander (*garnish*)



METHOD

1. Carefully trim any excess fat or gristle out of the **Boneless / Skinless Chicken Thighs**.
2. Using the **AVO Lafiness Thai Coconut Marinade**, marinate the chicken at a usage rate of 8%.
3. Skewer the thighs - keeping them neat and easy to handle during cooking.
4. Display in a counter tray or foil.
5. Garnish with sliced **Fresh Chillies** and **Chopped Coriander**.



For allergen information, please refer to the relevant product specification.



GRILL/BBQ



SALAD

This AVO Lafiness Thai Coconut Butchers' Marinade is a zesty and fresh rapeseed oil marinade with notes of coconut, lemongrass and herby freshness from parsley and coriander.

A very simple product but with great versatility. Cooks quickly on the BBQ and is a great sandwich filler or salad topper!

Fermented Chilli

BEEF STIR-FRY



INGREDIENTS

AVO Fermented Chilli Lafiness 160g

Bavette Steak 1kg

Carrot 200g

Red Cabbage 300g

White Cabbage 300g

Kimchi 200g



METHOD

1. Slice **bavette** into thin strips.
2. Prepare **red** and **white cabbage** by slicing thin or grating.
Grate **carrot** and combine all ingredients together.
3. Add **AVO Fermented Chilli** marinade and mix thoroughly until evenly coated.
4. Finish by garnishing with freshly sliced **chilli** and **sesame seeds**.



For allergen information, please refer to the relevant product specification.



PAN FRY



NOODLES OR RICE

Created by butchers and meat technologists from the finest quality ingredients, this AVO Lafiness brings bold, tangy heat with deep, savoury richness from slow-fermented chilli. Smooth, aromatic warmth with a lively kick-perfect for adding big, punchy flavour to any cut.

This dish leans into the authenticity of Korean cuisine, utilising fermented ingredients for their probiotic benefits.

Fermented Chilli

CHICKEN AND HALLOUMI SKEWERS



INGREDIENTS

AVO Lafiness Fermented Chilli Marinade

Chicken Breast (Diced)

Halloumi (Cubed)



METHOD

1. Marinade the **Diced Chicken Breast** in **AVO Lafiness Fermented Chilli Marinade** at a usage rate of 8%.
2. Thread the **Chicken** and the **Halloumi** alternately onto a skewer.
3. This creates a visually appealing presentation, yet also allows each piece to cook evenly, while the halloumi helps keep the chicken moist and adds a contrasting texture



For allergen information, please refer to the relevant product specification.



BBQ



SALAD

Created by butchers and meat technologists from the finest quality ingredients, this AVO Lafiness brings bold, tangy heat with deep, savoury richness from slow-fermented chilli. Smooth, aromatic warmth with a lively kick-perfect for adding big, punchy flavour to any cut.

This dish leans into the authenticity of Korean cuisine, utilising fermented ingredients for their probiotic benefits.

Fermented Chilli

PADRON PEPPERS



INGREDIENTS

AVO Lafiness Fermented Chilli Marinade

Padron Peppers



METHOD

1. Evenly marinate the the **Padron Peppers** in **8% AVO Lafiness Fermented Chilli Marinade**.
2. Serve out of a counter tray and/ or foils.



BBQ



SALAD

Created by butchers and meat technologists from the finest quality ingredients, this AVO Lafiness brings bold, tangy heat with deep, savoury richness from slow-fermented chilli. Smooth, aromatic warmth with a lively kick-perfect for adding big, punchy flavour to any cut.

This dish leans into the authenticity of Korean cuisine, utilising fermented ingredients for their probiotic benefits.



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Fermented Chilli

PORK STEAKS



INGREDIENTS

AVO Lafiness Fermented Chilli Marinade

Pork Loin Steak (*optional - shoulder end, increased flavour and moisture*)



METHOD

1. Marinade the the **Pork Loin Steaks** in **8% AVO Lafiness Fermented Chilli Marinade**, allowing adequate marination time for the marinade to infuse the meat.
2. Serve in counter tray and/ or foils.



For allergen information, please refer to the relevant product specification.



BBQ



SALAD

Created by butchers and meat technologists from the finest quality ingredients, this AVO Lafiness brings bold, tangy heat with deep, savoury richness from slow-fermented chilli. Smooth, aromatic warmth with a lively kick-perfect for adding big, punchy flavour to any cut.

This dish leans into the authenticity of Asian cuisine, utilising fermented ingredients for their probiotic benefits.

Korean Ginger & Soy

PORK BELLY



INGREDIENTS

AVO Lafiness Korean Marinade

Pork Belly

Sliced Spring Onion (*garnish*)

Sesame Seeds (*garnish*)



METHOD

1. Finely slice the **Pork Belly** so it cooks quickly at high heat and so the marinade penetrates, intensifying the flavour.
2. Marinate the Sliced **Pork Belly** in **AVO Lafiness Korean Marinade** at a usage rate of **8%**.
3. Fan out the Korean Pork neatly for display, or arrange in foil trays.
4. Garnish with finely **Sliced Spring Onion** and **Sesame Seeds**.



For allergen information, please refer to the relevant product specification.



BBQ/GRILL



GREAT IN A BIBIMBAP BOWL

Inspired by Korean BBQ, our AVO Lafiness Korean Butchers' Marinade has all the flavours you'd expect from this on trend profile. With an umami base of soy sauce, sesame oil and a kick of chilli and ginger this rapeseed oil-based marinade certainly makes an impact!

Thinly slice belly pork allows you to cook this dish hot and fast. Crispy pork fat with succulent meat in minutes.

Korean Seoul Infused

SALMON FILLETS



INGREDIENTS

AVO Lafiness Korean Marinade

2 x Salmon Fillets

Spring Onions (*garnish*)

Sesame Seeds (*garnish*)



METHOD

1. Brush the **AVO Lafiness Korean Marinade** onto the **Salmon Fillets** at approximately **8%** of their weight.
2. Garnish with finely sliced **Spring Onions** and **Sesame Seeds**.



For allergen information, please refer to the relevant product specification.



BBQ



SALAD

Inspired by Korean BBQ, our AVO Lafiness Korean Butchers' Marinade has all the flavours you'd expect from this on trend profile. With an umami base of soy sauce, sesame oil and a kick of chilli and ginger this rapeseed oil-based marinade certainly makes an impact!

Salmon has a dominating flavour so it is important to pair it with a strong, bold flavoured marinade like Korean.

Korean Street-Style

SPICED CHICKEN WINGS



INGREDIENTS

AVO Lafiness Korean Marinade

Chicken Wings

Spring Onion (garnish)

Fresh Sliced Chilli (garnish)

Sesame Seeds (garnish)



METHOD

1. Marinade the chicken wings in **AVO Lafiness Korean Marinade** at a usage rate of **8%**.
2. Display neatly in a counter tray or foil.
3. Garnish with finely sliced **Spring Onion**, **Fresh Sliced Chilli** and **Sesame Seeds**.



For allergen information, please refer to the relevant product specification.



BBQ



KOREAN BBQ SAUCE

Inspired by Korean BBQ, our AVO Lafiness Korean Butchers' Marinade has all the flavours you'd expect from this on trend profile. With an umami base of soy sauce, sesame oil and a kick of chilli and ginger this rapeseed oil-based marinade certainly makes an impact!

Cook to a crispy finish and enjoy with some Korean BBQ sauce. The perfect Korean inspired street food.

Szechuan Street Spice

CHICKEN SIZZLERS



INGREDIENTS

AVO Szechuan Street Spice Rub

Butterflied Chicken Breast

Sliced Fresh Chilli (*garnish*)

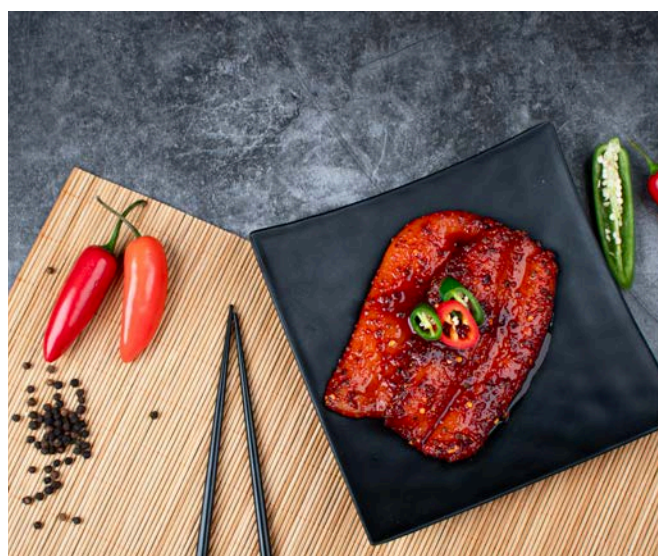
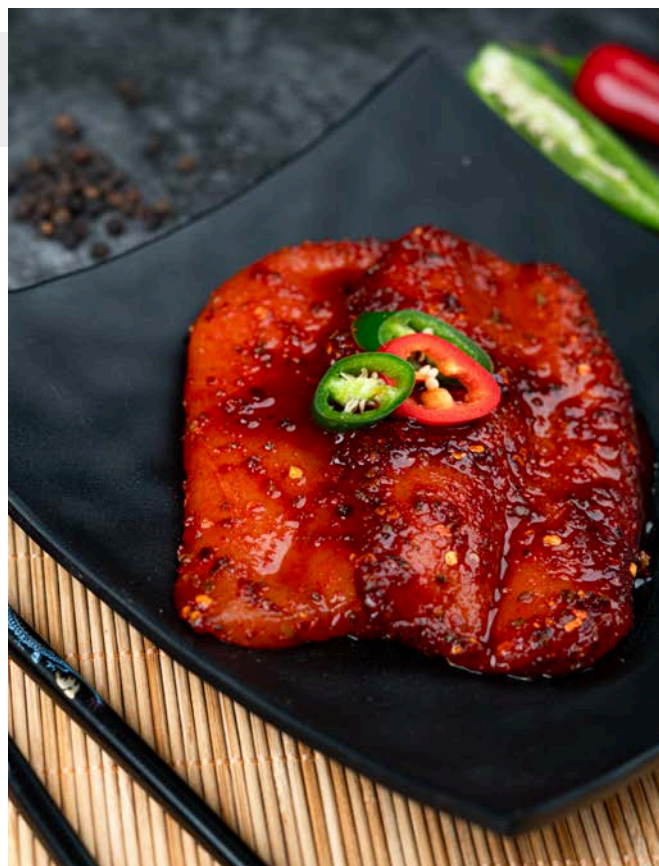


METHOD

1. Butterfly the Chicken Breast, this promotes even cooking and enhances flavour absorption.
2. Using the **AVO Szechuan Street Spice Rub** at a usage rate of **4%** season the **Butterflied Chicken Breast**.
3. Display neatly in a counter tray or foil.
4. Garnish with finely **Sliced Fresh Chillies**.



For allergen information, please refer to the relevant product specification.



BBQ



SALAD

A bold flavour inspired by the vibrant heat of Szechuan Street food. This rub delivers a sweet, smoky warmth rounded off beautifully with rich garlic and layered with authentic spice depth.

Serve with some charred vegetables or on a bed of noodles for a quick, easy to prepare midweek meal.

Thai Lemongrass Chicken

STIR FRY



INGREDIENTS

AVO Lafiness Thai Coconut Marinade 160g

Chicken Breast (finely sliced) 1kg

Sugar Snap Pea's 200g

Peppers 200g

Baby Corn 200g

Tender Stem Broccoli 200g

Carrot 200g

Lime (garnish)

Desiccated Coconut (garnish)



METHOD

1. Finely slice the **Chicken Breast** into strips.
2. Trim the **Baby Corn**, **Sugar Snap Peas**, **Tender Stem Broccoli** and slice the **Carrot**.
3. Mix the **Chicken** and **Vegetables** until evenly distributed throughout the mix.
4. Using the **AVO Lafiness Thai Coconut Marinade** marinate the ingredients at a usage rate of **8%**.
5. Display neatly in a counter tray or foil.
6. Garnish with **Lime** and **Desiccated Coconut**.



PAN-FRY



NOODLES/RICE

This AVO Lafiness Thai Coconut Butchers' Marinade is a zesty and fresh rapeseed oil marinade with notes of coconut, lemongrass and herby freshness from parsley and coriander.

A light and aromatic stir-fry bringing a combination of fresh ingredients that are synonymous with Thai cuisine.



For allergen information, please refer to the relevant product specification.

Urban Fire Szechuan

SPARE RIB CUTLETS



INGREDIENTS

AVO Szechuan Street Spice Rub

Pork Spare Rib Cutlets

Green Chilli (*garnish*)

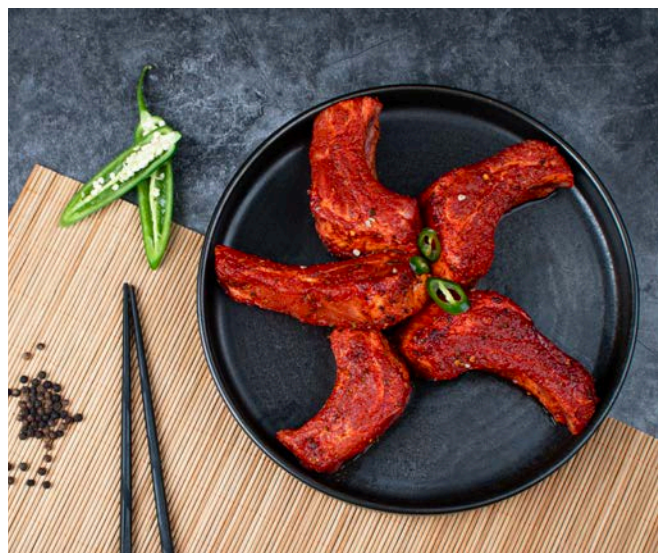


METHOD

1. Cut a thick rack of ribs into individual **Pork Spare Rib Cutlets**.
2. Season the **Pork Spare Rib Cutlets** using the **AVO Szechuan Street Spice Rub** at a usage rate of 4%.
3. Display neatly in a counter tray or foil.
4. Garnish with finely **Sliced Fresh Chilli**.



For allergen information, please refer to the relevant product specification.



OVEN



NOODLES

A bold flavour inspired by the vibrant heat of Szechuan Street food. This rub delivers a sweet, smoky warmth rounded off beautifully with rich garlic and layered with authentic spice depth.

A British-Chinese staple in any takeaway, a great option in your shop for that Friday night fakeaway.

Wok-Fired Szechuan

PORK LOIN STEAKS



INGREDIENTS

AVO Szechuan Street Spice Rub

Pork Loin

Spring Onion (*garnish*)

Sesame Seeds (*garnish*)

Chilli (*garnish*)



METHOD

1. Cut the **Pork Loin** into thin steaks, this allows quick frying and better flavour absorption.
2. Using the **AVO Szechuan Street Spice Rub** season the Pork Loin Steaks at a usage rate of **4%**.
3. Display neatly in a counter tray or foil.
4. Garnish with **Spring Onion, Sesame Seeds, and Chillies**, or let the Szechuan Street Spice provide its own vibrant finish.



For allergen information, please refer to the relevant product specification.



GRILL/OVEN



NOODLES/RICE

A bold flavour inspired by the vibrant heat of Szechuan Street food. This rub delivers a sweet, smoky warmth rounded off beautifully with rich garlic and layered with authentic spice depth.

A simple product that can be enjoyed grilled whole or sliced into strips to be incorporated into a DIY stir-fry.



CUISINE OVERVIEW

American



American cuisine is built around bold seasoning, fire-cooked flavour and crowd-pleasing comfort. From Memphis pit-fire smoke to classic steakhouse pepper and vibrant Tex-Mex inspired spice, these profiles deliver impact, familiarity and strong visual appeal on the counter.

Our **Arthur Pipkins Memphis Firepit Sausage Mix** brings deep smoke notes and savoury warmth inspired by classic American BBQ. **The Steakhouse Pepper Mix Rub** delivers cracked pepper bite and smoky paprika depth, while the **Sweet Mexican Spice Rub** adds balanced sweetness, gentle chilli warmth and bright citrus lift.

Together, they create a versatile American flavour collection designed for grilling, BBQ, pan-frying and standout counter displays.



EXPECT
Smoky BBQ Depth



EXPECT
Bold Peppery Bite



EXPECT
Sweet & Savoury Warmth

Mexican Pulled Brisket

LOADED WEDGES



INGREDIENTS

AVO Chilli Con Sauce 800g

AVO Winter Rub 60g (3%)

AVO Sous Vide Binder 60g (3%)

AVO Taco Crumb

Brisket 2kg

Jalapenos

Potato Wedges



METHOD

1. Coat **brisket** with **Sous Vide Binder** and **Winter Rub**.
Place in sous vide cooking bag, seal and steam for 10 hours at 90c on 100% steam.
2. Once cooked, cool with blast chillier or ice bath.
3. Once your pulled brisket is cool, mix with **Chilli Con Carne Sauce**.
4. Fill tray with a layer of **potato wedges**, load pulled BBQ brisket on top.
5. Finish with a sprinkle of **taco crumb** and **jalapenos**.



SERVING SUGGESTION

1. Top with salad cream and share!



For allergen information, please refer to the relevant product specification.



OVEN/AIR-FRY



SHARING PLATE

A popular Mexican classic! Our hot and spicy ready to eat Chilli Con Carne is visually packed with kidney beans, flecks of paprika and rounded off cumin! It is sure to get your customers taste buds tingling!

Using sous vide cooked brisket premiumises the traditional chilli con carne and makes it a more memorable dish.

Pulled Brisket

CHILLI CON CARNE ENCHILADAS



INGREDIENTS

AVO Chilli Con Carne Sauce 1kg

AVO Winter Rub 60g (3%)

AVO Sous Vide Binder 60g (3%)

Brisket 2kg

Large Tortilla Wraps

Grated Cheddar



METHOD

1. Coat **brisket** with **sous vide binder** and **winter rub**. Place in sous vide cooking bag and steam for 10 hours at 95c on 100% steam.
2. Once cooked, cool with blast chiller or ice bath.
3. Once your pulled brisket is cool, mix with **chilli con carne sauce**.
4. Place 150g of brisket in tortilla wrap, roll and fold.
5. Put in foil tray and spoon over some chilli con carne sauce, this will protect the wrap from burning during oven cooking.
6. Sprinkle over **grated cheddar** to finish.



SERVING SUGGESTION

1. Spiced wedges and salsa dip.



For allergen information, please refer to the relevant product specification.



OVEN/AIR-FRY



WEDGES

A popular Mexican classic! Our hot and spicy ready to eat Chilli Con Carne is visually packed with kidney beans, flecks of paprika and rounded off cumin! It is sure to get your customers taste buds tingling!

Using sous vide cooked brisket premiumises the traditional chilli con carne and makes it a more memorable dish.

Pulled Brisket

CHILLI CON CARNE



INGREDIENTS

AVO Chilli Con Carne Sauce 800g

AVO Winter Rub 60g (3%)

AVO Sous Vide Binder 60g (3%)

Brisket 2kg



METHOD

1. Coat **brisket** with **sous vide binder** and **winter rub**. Place in sous vide cooking bag and steam for 10 hours at 90c on 100% steam.
2. Once cooked, cool with blast chiller or ice bath.
3. Once your pulled brisket is cool, mix with **chilli con carne sauce**.



SERVING SUGGESTION

1. Basmati rice and grated cheddar.



For allergen information, please refer to the relevant product specification.



OVEN/AIR-FRY



RICE

A popular Mexican classic! Our hot and spicy ready to eat Chilli Con Carne is visually packed with kidney beans, flecks of paprika and rounded off cumin! It is sure to get your customers taste buds tingling!

Using sous vide cooked brisket premiumises the traditional chilli con carne and makes it a more memorable dish.

Alabama Armadillo Eggs



INGREDIENTS

AVO Herb Gourmet Herb Meat Filling

AVO Lafiness Alabama Marinade

Burger Meat

Jalapeños

Streaky Bacon



METHOD

1. Form the **Burger Meat** into 130g balls.
2. Hollow out the centre of each meat ball.
3. Fill the hollow with **AVO Gourmet Herb Meat Filling** and 2-3 slices of **Jalapeños**.
4. Encase the filling by shaping the meat into an egg shape.
5. Wrap each egg-shaped burger with **Streaky Bacon**.
6. Brush evenly with **AVO Lafiness Alabama Marinade**.

These Alabama Armadillo Eggs are perfect served hot off the grill with roasted veggies, fries, or a fresh salad. Inspired by American barbecue tradition, they bring bold, smoky flavors and a fun, indulgent twist that fits perfectly into casual, hearty dining.



For allergen information, please refer to the relevant product specification.



BBQ



SALAD

AVO Lafiness Alabama Butchers' Marinade is a firm customer favourite! A smoky hint of pepper, spiced with an underlying taste of roast flavours.

This marinade encapsulates all of those classic, authentic American BBQ flavours, perfect for the summer season!

Alabama BBQ

PORK CHOPS



INGREDIENTS

Pork Chops

AVO Lafiness Alabama Marinade



METHOD

1. Trim and prepare the **Pork Chops**.
2. Brush evenly with the **AVO Lafiness Alabama Marinade** at an approximate usage rate of **6-8%**.
3. In America, **Pork Chops** are popular for grilling, pan-searing, or baking. They're often featured in casual dining, and barbecue plates.
4. Serve the **Pork Chops** with roasted vegetables, a fresh salad, or your favorite side for a satisfying, flavorful meal.



BBQ



SALAD

Created by butchers and meat technologists from the finest quality ingredients, this AVO Lafiness Spicy Lemon Butchers' Marinade is a fruity and sweet flavour with a citrus tang, rounded off with coriander notes.

A very simple product but with great versatility. Cooks quickly on the BBQ and is a great sandwich filler or salad topper!



For allergen information, please refer to the relevant product specification.

Cowboy Butter Cod

FILLETS



INGREDIENTS

Cod Fillets

AVO Lafiness Cowboy Butter Marinade



METHOD

1. Trim and prepare the **Cod Fillets**.
2. Brush evenly with the **AVO Lafiness Cowboy Butter Marinade** at an approximate usage rate of 6%.
3. The buttery, spicy flavour pairs perfectly with **Cod Fillets** because it enhances their mild, flaky texture, adding richness and a subtle kick without overpowering the delicate taste of the fish.



For allergen information, please refer to the relevant product specification.



BBQ



SALAD

Inspired by the online trend of using a spicy butter as a dip, this AVO Lafiness Cowboy Butter oil-based marinade brings rich flavours of butter complimented with herbs, garlic and mustard. A buttery, attractive and moreish marinade that is perfect with all meat, vegetables and potatoes.

Cowboy Butter Corn



INGREDIENTS

Corn on the Cob

AVO Lafiness Cowboy Butter Marinade



METHOD

1. Purchase **Corn on the Cob** (ideally pre-cooked) and brush evenly with **AVO Lafiness Cowboy Butter Marinade** at an approximate usage rate of **6%**.
2. **Corn on the cob** is a classic American BBQ staple, often served alongside grilled meats and enjoyed for its natural sweetness and smoky char. The buttery richness of the marinade enhances the corn's sweetness while keeping it juicy and flavourful, making it a simple, crowd-pleasing side that works perfectly for barbecues, grills, or casual American-style meals.



For allergen information, please refer to the relevant product specification.



BBQ



A PERFECT SIDE

Inspired by the online trend of using a spicy butter as a dip, this AVO Lafiness Cowboy Butter oil-based marinade brings rich flavours of butter complimented with herbs, garlic and mustard. A buttery, attractive and moreish marinade that is perfect with all meat, vegetables and potatoes.

Cowboy Butter Flat Iron

STEAKS



INGREDIENTS

Flat Iron Steak

AVO Lafiness Cowboy Butter Marinade



METHOD

1. Trim and prepare the **Flat Iron Steaks**.
2. Brush evenly with the **AVO Lafiness Cowboy Butter Marinade** at an approximate usage rate of 10%.
3. In America, **Flat Iron Steaks** are popular for grilling and steak sandwiches. They're often used in casual dining, barbecue plates, fajitas, or sliced thin for salads and stir-fries due to their tenderness and rich flavour.
4. Serve the **Flat Iron Steaks** with roasted vegetables, a fresh salad, or your favourite side for a hearty, flavourful meal.



For allergen information, please refer to the relevant product specification.



BBQ



SALAD

Inspired by the online trend of using a spicy butter as a dip, this AVO Lafiness Cowboy Butter oil-based marinade brings rich flavours of butter complimented with herbs, garlic and mustard. A buttery, attractive and moreish marinade that is perfect with all meat, vegetables and potatoes.

Cowboy Butter

PORK STEAKS



INGREDIENTS

Pork Loin Steaks

AVO Lafiness Cowboy Butter Marinade



METHOD

1. Trim and prepare the **Pork Steaks**. For flash frying or barbecuing, cut thinly; for oven cooking, they can remain thicker.
2. Brush evenly with **AVO Lafiness Cowboy Butter Marinade** at an approximate usage rate of 8%.
3. Perfect served with roasted vegetables or a fresh garden salad for a quick, flavorful meal.



For allergen information, please refer to the relevant product specification.



BBQ/GRILL



SALAD

Inspired by the online trend of using a spicy butter as a dip, this AVO Lafiness Cowboy Butter oil-based marinade brings rich flavours of butter complimented with herbs, garlic and mustard. A buttery, attractive and moreish marinade that is perfect with all meat, vegetables and potatoes.

Jalapeño Sausage

POPPERS



INGREDIENTS

Arthur Pipkins Jalapeno & Smoked Cheddar Sausage Mix

AVO Gourmet Herb Filling

Jalapeño's

Streaky Bacon



METHOD

1. Using sausage made with the **Arthur Pipkins Jalapeno & Smoked Cheddar Sausage Mix**, make a cut along the top of the sausage casing and open up a hole to stuff.
2. Fill the sausage with **AVO Gourmet Herb Filling**.
3. Top the filling with two to three slices of **Jalapeño** and wrap the sausage with **Streaky Bacon**.



For allergen information, please refer to the relevant product specification.



BBQ/OVEN



COLESLAW

A flavoursome smoky cheese and herb blend with a fiery kick of Jalapeño! Visually appealing with flecks of coriander, parsley and jalapeño.

Why not add grated smoked cheddar to give that extra savoury kick?

Mayan Taco Boats

CHICKEN



INGREDIENTS

AVO Sweet Mexican Spice Rub

AVO Southwest Sauce

Tortilla Boats

Chicken Breasts

Mixed Peppers

Carrots

Chestnut Mushrooms

Garnish

Lime



METHOD

1. Trim and prepare and slice finely the **Chicken Breasts**.
2. Thinly slice the **Mixed Peppers, Carrots, and Chestnut Mushrooms**.
3. Combine the sliced chicken breast and vegetables with **AVO Sweet Mexican Spice Rub** at a 4% usage rate.
4. Spoon the mixture neatly into the **Tortilla Boats**.
5. Drizzle over a small amount of **AVO Southwest Sauce** for a chipotle burst.
6. Garnish with a slice of fresh lime to add colour, freshness, and a touch of the Mexican theme.



For allergen information, please refer to the relevant product specification.



OVEN



SALAD

Bring bold street-food flavour to your counter with our Sweet Mexican Spice Rub - a perfectly balanced blend of sweetness, gentle warmth and savoury depth.

Smoky spices and mellow chilli heat give rich body, while bright citrus and tropical fruit notes lift the profile for a vibrant, mouth-watering taste. Bold, balanced and irresistibly moreish.

Smokey Joes



INGREDIENTS

AVO Sweet Mexican Spice Rub

Arthur Pipkins Memphis Fire Pit Sausage Mix

Smoked Streaky Bacon



METHOD

1. Mince the **Pork Trim** and mix in the **Arthur Pipkins Memphis Firepit Sausage Mix**.
2. Make the sausages and link them a little longer than your typical sausage for the counter.
3. Wrap with **smoked streaky bacon**, effectively giving you a large pig in a blanket.
4. Finish by rolling in **AVO Sweet Mexican Spice Rub** until evenly coated all over.



For allergen information, please refer to the relevant product specification.



BBQ/SMOKER



DIP IN BBQ SAUCE

Bring bold street-food flavour to your counter with our Sweet Mexican Spice Rub - a perfectly balanced blend of sweetness, gentle warmth and savoury depth.

Smoky spices and mellow chilli heat give rich body, while bright citrus and tropical fruit notes lift the profile for a vibrant, mouth-watering taste. Bold, balanced and irresistibly moreish.

Cook crispy for a candied bacon finish!

Smokey Maple Pinwheels



INGREDIENTS

Arthur Pipkins Memphis Fire Pit Sausage Mix

AVO Lafiness BBQ Maple Lafiness

Pork Trim

Sausage Casings



METHOD

1. Mince the **Pork Trim** and mix in the **Arthur Pipkins Memphis Firepit Sausage Mix**.
2. Using a Sausage Filler fill the mixture into the **Sausage Casings**, no need to link the sausage.
3. Roll the Sausage into a Pinwheel approximately the length of three standard sausages, and secure with a skewer.
4. To finish, brush evenly with **AVO BBQ Maple Lafiness** marinade.



For allergen information, please refer to the relevant product specification.



BBQ



SALAD

Fire up your sausage range with our Arthur Pipkins Memphis Fire Pit Sausage — crafted to deliver the bold, Smokey flavours customers love.

Inspired by classic pit-fire cooking, this sausage brings deep smoke notes, a gentle warmth and a touch of savoury sweetness for a rich, satisfying taste. Bold, comforting and crowd-pleasing, it's ideal for BBQs, grilling or pan-frying and a guaranteed standout on the counter.

Smokey Shotgun Shells



INGREDIENTS

AVO Sweet Mexican Spice Rub

Arthur Pipkins Memphis Fire Pit Sausage Mix

Cannelloni Tubes (Pasta)

Streaky Bacon

Pork Trim



METHOD

1. Mince the **Pork Trim** and mix in the **Arthur Pipkins Memphis Firepit Sausage Mix**.
2. Stuff the **Cannelloni Tubes** with the **Arthur Pipkins Memphis Firepit Sausage Mix**, using either a piping bag or a sausage filler.
3. Wrap each **Cannelloni Tube** with the **Streaky Bacon** to create the Shotgun Shells.
4. Roll the Shotgun Shells in **AVO Yucatan Rub**.



For allergen information, please refer to the relevant product specification.



BBQ/SMOKER



DIP IN BBQ SAUCE

Bring bold street-food flavour to your counter with our Sweet Mexican Spice Rub - a perfectly balanced blend of sweetness, gentle warmth and savoury depth.

Smoky spices and mellow chilli heat give rich body, while bright citrus and tropical fruit notes lift the profile for a vibrant, mouth-watering taste. Bold, balanced and irresistibly moreish.

Cook a little slower at 160 to allow the pasta to soften.

South West Sol

CHICKEN



INGREDIENTS

AVO South West Sauce

AVO Sweet Mexican Spice Rub

Chicken Breast

Lemon

Lime



METHOD

1. Trim and prepare the **Chicken Fillets**.
2. Coat the chicken fillets with **4% AVO Sweet Mexican Spice Rub**.
3. Spoon the **AVO South West Sauce** over the **Chicken Fillets**.
4. Sprinkle some **AVO Sweet Mexican Spice Rub** over the sauce.
5. Garnish with **Lemon** and **Lime**.



For allergen information, please refer to the relevant product specification.



OVEN



BOILED POTATOES

Bring bold street-food flavour to your counter with our Sweet Mexican Spice Rub - a perfectly balanced blend of sweetness, gentle warmth and savoury depth.

Smoky spices and mellow chilli heat give rich body, while bright citrus and tropical fruit notes lift the profile for a vibrant, mouth-watering taste. Bold, balanced and irresistibly moreish.

Steakhouse Pepper

BURGERS



INGREDIENTS

Arthur Pipkins Red Onion Burger Mix

AVO Steakhouse Pepper Mix Rub



METHOD

1. Make your burger mix using the **Arthur Pipkins Red Onion Burger Mix**.
2. Form into 130g and press. Making them slightly larger than normal to offer as a more premium burger line.
3. Coat the edges of the burger with **AVO Steakhouse Pepper Mix Rub**.



For allergen information, please refer to the relevant product specification.



BBQ



SALAD

Add bold American flavour to your counter with our Steakhouse Pepper Mix Rub.

A punchy mix of cracked pepper and sea salt delivers savoury bite, rounded with smoky paprika and subtle coriander for balanced warmth and depth. Its colourful, medium-fine texture gives great visual appeal and even coating, making it ideal for steaks, burgers, chicken and BBQ cuts.



THREE GENERATIONS OF FLAVOUR

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