

New

Already

BAKED TO PERFECTION

SIMPLY THAW & SERVE

QBA

QUALITY BAKERS
delivering better bread

simply thaw & serve – artisan

Our artisan breads now come with a specially developed range that delivers perfectly on one convenient purpose

SIMPLY THAW & SERVE

No need to bake off prior to serving,
we've done that for you - fresh, fast, authentic, stone-baked artisan bread.
All occasions are catered for with these three versatile favourites.



DINNER ROLL



SQUARE ROLL



PETITE BAGUETTE



Stone-baked

- Artisan style, golden exterior
- Soft, satisfying and chewy interior
- Lunch, dinner, breakfast, snacks
- Specially developed for perfect results
- Same great quality and flavour

Specially developed to create

A NEW STANDARD

Our new range of thaw and serve products is like nothing before. It's been specially developed to create a true already-baked finish. The colour is perfect and the texture is as it should be, all without you having to bake it any further. Unlike other products, our range has one purpose, thaw and serve. We know the finish you're looking for, so we created it specially for you.

And we haven't skimped on quality. These are true artisan products, made with Australian wheat flour, using the traditional stone-baked method. With three versatile products in the range, a petite baguette, the classic dinner roll and a contemporary square roll, we've created a core group of products that are flexible enough to fit every occasion. While the thaw and serve technology means there's no need to bake, you still have the freedom to toast or grill.

Not only does this mean you don't need an oven, it also means there's minimum wastage because you literally prepare only what you want to use. The ingredients are still the superior quality ingredients you're used to from the artisan range. The flavour and texture is still that familiar golden exterior with a soft chewy interior. The only thing that's changed is the added convenience.

- *Thaw as needed*
- *No baking required*
- *Convenience*
- *Quality & consistency*
- *Reduce wastage, increase value*
- *Developed in the artisan style*
- *Still great for toasting*
- *No oven required*

Simply Thaw & Serve - artisan PRODUCT RANGE



PETITE BAGUETTE

Weight: 110g | SKU: 160969
TUN Number: 19310023143133
Ctn Qty: 40 | Ctn/layer: 8 | Ctn/PLT: 32
Approx. Size (mm): 180 (L) x 70 (W) x 45 (H)
Carton Size (mm): 574 (L) x 286 (W) x 257 (H)

Golden exterior, soft chewy interior, this petite baguette delivers on flavour, texture and versatility. Create rolls, sandwiches, snacks, garlic breads and crostinis.



SQUARE ROLL

Weight: 100g | SKU: 160970
TUN Number: 19310023143126
Ctn Qty: 40 | Ctn/layer: 8 | Ctn/PLT: 32
Approx. Size (mm): 90 (L) x 95 (W) x 45 (H)
Carton Size (mm): 574 (L) x 286 (W) x 257 (H)

This contemporary square roll is the perfect answer for breakfast, snacks and lunch on the go. Great for bacon and egg breakfast rolls or steak sandwiches at lunch time.



DINNER ROLL

Weight: 55g | SKU: 160972
TUN Number: 19310023143102
Ctn Qty: 110 | Ctn/layer: 8 | Ctn/PLT: 32
Approx. Size (mm): 75 (L) x 60 (W) x 45 (H)
Carton Size (mm): 574 (L) x 286 (W) x 257 (H)

Our dinner rolls are the kind you can be proud to serve with soup, or build into sliders. It's the artisan dough and finish that makes the difference.

TECHNICAL INFORMATION: Shelf Life - Frozen: 6 months from manufacturing date, or store up to 4 days chilled. Storage Instructions: Keep in the box and frozen at all times. Thaw Time: In box - min 4 hrs, out of box 2 - 3 hrs. Post Thawing: Day of Thaw + 4 days (without fillings).

Simply thaw & serve - artisan

USAGE & MEAL OCCASION



	Breakfast	Lunch	Appetizer	Dinner
PETITE BAGUETTES	Smoked salmon & cream cheese with dill roll. Omelette with rocket roll.	Rare roast beef with horseradish cream Grilled chicken & zucchini with pesto sandwich.	Lemon & pea mash with Bresaola crostini. Grilled fig & prosciutto with honey crostini.	Classic garlic bread. Garlic pesto bread. Sun-dried tomato & Parmesan bread.
SQUARE ROLLS	Smokey maple bacon and egg roll. Omelette & tomato relish roll.	Char-grilled vegetables, pesto and Jarsberg roll. Southern style grilled steak sandwich.	Cucumber, avocado mousse & dill bruschetta with angle sliced, grilled rolls.	Late night twice cooked pork with hoisin sauce & shallots burger.
DINNER ROLLS	Bacon, lettuce & tomato breakfast slider. Ham & Gruyère with Dijon mustard mayo roll.	Asian style pulled-pork sliders. Smoked brisket & coleslaw sliders.	Goat's cheese, thyme & onion jam toppers. Cheese board with anchovies & rolls.	Wagyu slider. Spiced Carrot & ginger soup. Creamy white bean soup.

Smokey Maple Glazed BACON & EGG ROLL

INGREDIENTS (Serves 10)

10 QBA Simply Thaw & Serve Square Rolls, cut in half
20 slices of bacon
5 Tbsps maple syrup
10 eggs, fried sunny side up
Rocket
Smokey BBQ relish –
2 Tbsps olive oil
2 Spanish onions, finely diced
4 garlic cloves, finely chopped
2-4 tsps dried chilli flakes
5 tsps smoked paprika
2 cans cherry tomatoes (800g)
120mls Worcestershire sauce
4 sprigs thyme, picked
4 dried bay leaves
2 tsp dried sage
120mls apple cider vinegar
Brown sugar to taste
Salt & pepper to taste

METHOD

To make relish –

1. Heat olive oil in saucepan over medium heat, sauté onion and garlic until translucent (4-6 minutes).
2. Add chilli flakes and smoked paprika, cook approx 1 minute, or until fragrant.
3. Add canned tomatoes, Worcestershire sauce and herbs. Simmer until reduced to a sauce consistency (5-6 minutes).
4. Add remaining ingredients and simmer, stirring occasionally, until thick (3-4 minutes). Season to taste and set aside.

To make roll -

1. On large lined baking trays, arrange bacon in one layer and bake for 10 minutes. Pour off excess fat and brush on maple syrup using a silicon pastry brush. Cook for a further 3-5 minutes.
2. Meanwhile, heat oil in a heavy base frying pan and fry eggs sunny side up. Set aside.
3. Assemble Square Rolls in layers, beginning with rocket, then bacon and finally egg. Spread relish on the lid of the roll and serve with additional relish.



DELIVERING BETTER BREAD | *simply thaw & serve - artisan*

To order, or learn more about QBA's complete range, including *simply bake* and *simply fresh*, contact your Goodman Fielder Sales Representative.

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