

Tzatziki, Patatas Bravas & Cafe de Paris Dip



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Delicious, quick and easy to prepare, these innovative and versatile mixes are created with high quality ingredients and then freeze dried to capture their full flavour.

Patatas Bravas Herb Mix is a traditional Spanish mixture of tomatoes, sweet potatoes, chilli and garlic. **Tzatziki Herb Mix** is a Greek mix of onion, parsley, chives, peppers and garlic. **Cafe de Paris Herb Mix** is a typically French, aromatic blend of herbs and spices including tarragon, rosemary, paprika, sage and thyme.

The Basic Mix: Soak 1 teaspoon of the mix with twice the amount hot water, leave to stand for 10 minutes, you can then stir in mayonnaise, Greek yoghurt, crème fraîche, or sour cream – the choice is yours!

Serving Suggestions:

- A delicious dip, try with crackers, crudities or grissini.
- Mix with cream cheese and serve with potato wedges or baked potatoes.
- Mix the **Patatas Bravas Herb Mix** into eggs, then whisk for scrambled eggs with a kick!
- Add the **Tzatziki Dip Herb Mix** to mashed potatoes – delicious.
- Add the **Cafe de Paris Herb Mix** to mayonnaise for the perfect coronation chicken sauce, serve with a salad or fill sandwiches.
- Spread thick slices of aubergine with olive oil and **Tzatziki Herb Mix** then grill (great for the BBQ).
- Add the **Patatas Bravas Herb Mix** to an omelette for a spicy Spanish taste.
- Stir the **Cafe de Paris Herb Mix** into butter and baste a piece of steak, great as a meat marinade.
- Add the mixes to marinades for fish, meat or poultry.
- Sprinkle the **Cafe de Paris Herb Mix** into homemade curry sauces.
- Mix mincemeat with egg, bread crumbs and **Patatas Bravas Herb Mix**, shape into balls and fry until cooked through. Serve in a sauce of chopped tomatoes, onion, garlic and a splash of sherry. Heat in the oven for 5 minutes for original Spanish albondigas.
- Try mixing the **Cafe de Paris Herb Mix** through rice dishes for a savoury bite.
- Add chopped cucumber and crème fraîche to our **Tzatziki Herb Mix** and dip with pita bread.
- Add the **Patatas Bravas Herb Mix** to chopped tomatoes, red onion and garlic and serve with cubed potatoes for traditional Patatas Bravas.