

Tzatziki, Patatas Bravas, Thai & Cafe de Paris Dips



Tzatziki, Patatas Bravas & Cafe de Paris Dip

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. **Thai Dip** an authentic tasting, aromatic mix with lemongrass, coriander leaves, cumin and a hint of chilli.

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.
- Sprinkle the **Thai Dip** over fish, drizzle with lemon oil and bake in the oven.
- Add **Thai Dip** to coconut milk for an authentic tasting Thai curry sauce.