

# BARKER'S PROFESSIONAL NEWSLETTER

SUMMER 2017

Issue 25

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## Crafted Syrups & Toppings

The highly anticipated Syrup Series from Barker's Professional is hitting shelves now. Have you requested a sample?

Barker's know fruit well. We are the experts at hitting upon flavour combinations that inspire and excite customers who need to deliver great food and beverage experiences to their discerning customer base.

Whether its fun and conviviality, a thing of whim, a flight of fancy or just pure pleasure and magic you are wanting to achieve, we have the beverage range for your business.

So...shake up your menu with new and exciting flavours while having fun creating!

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#### Barker Fruit Processors Ltd

PO Box 100, Geraldine 7956, South Canterbury, New Zealand.  
Shaw Road, Geraldine 7991, South Canterbury, New Zealand.

Website: [www.barkersprofessional.nz](http://www.barkersprofessional.nz)

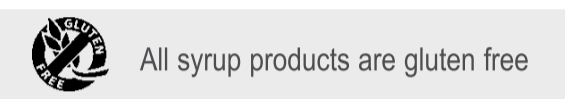
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# Crafted Fruit Tea Syrups, Drinking Vinegar Syrups & Premium Syrups



Packaging: 500ml Glass Bottle

10ml pumps available  
(please ask your local distributor)



## PREMIUM CRAFTED SYRUP

Bring freshness and inspiration to your menu with our beautiful range of premium crafted syrups. Mix with hot, cold or soda water - liven up a cocktail or bring excitement to hot or cold beverages. Try our recipe for Spiced Ginger Whiskey using the Brewed Ginger Beer or a refreshing margarita using the Citrus with Cucumber and Mint Syrup.

Add delicious flavours to your desserts, drizzle over ice cream or make tasty ice blocks for summer. Ice cream floats or "spiders" are back in a big way and these syrups make it easy to provide 'on trend' flavours. Just pour a quarter cup of syrup into a tall serving glass, top with a cup of soda water and a scoop of frozen yoghurt or ice cream. Simple but the ultimate treat!

Four variants available: *Brewed Apple & Elderflower; Brewed Ginger Beer; Citrus with Cucumber & Mint; and Lemon, Lime & Bitters.*



## Spiced Ginger Whiskey

Serves 4

### INGREDIENTS

250ml	<b>Barker's Professional Brewed Ginger Beer</b> , chilled
75ml	whisky
750ml	sparkling water, well chilled
2-3	star anise
1cm piece	fresh ginger, peeled and cut into slices
pared rind	of 1 lemon
pared rind	of 1 orange
ice	

### METHOD

1. Combine the brewed ginger beer, whisky and sparkling water in a large jug.
2. Add the star anise, fresh ginger, lemon and orange peel. Cover and place in the fridge.
3. When ready to serve, add ice to the jug.

*Note: we used more star anise for photography, but don't add too many or they will overpower your drink.*



## Citrus with Cucumber & Mint Margaritas

Serves 4

### INGREDIENTS

250ml	<b>Barker's Professional Citrus with Cucumber &amp; Mint Syrup</b>
750ml	sparkling or still water
75ml	tequila
1 chip	strawberries, hulled and sliced
8	basil leaves
raspberries	(fresh), skewered, to garnish

### METHOD

1. Place all the drink ingredients in a large jug, cover and place in the fridge for at least 4 hours.
2. Pour citrus, cucumber and mint mix into martini glasses and top with raspberry skewers.

*Note: For another delicious option substitute the Citrus with Cucumber & Mint Syrup with the Lemon, Lime & Bitters Syrup.*

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## Fruit Tea Syrup

Infusions are used in many beverages to add flavour to the drink. We have infused the beautiful delicate oolong tea from New Zealand's only tea plantation – Zealong – into our fruit and botanicals which have been carefully selected with complementary flavours. This leaves a refreshing brewed fruit tea ready to drink hot or cold.

You can simply pour over ice, adding soda for a great addition to your menu! Use as a hot beverage or liven up a cocktail, drizzle over ice cream, make delicious summer ice blocks or inspire with beautiful flavours in desserts.



Free from preservatives and containing only natural colours and flavours, Barker's Professional Fruit Tea Syrups are easy to use and store. To help manage portion and cost control we have 10ml pumps available - please ask your local distributor.

Two variants available: *Squeezed Feijoa with Lime; Lemon & Mint*



## Captain's G & T

Serves 1

### INGREDIENTS

30ml gin (we used Lighthouse Gin)  
15ml **Barker's Professional Squeezed Feijoa with Lime Fruit Tea Syrup**  
tonic

### METHOD

1. Shake the gin and syrup in an ice-filled shaker.
2. Strain into a heavy tumbler with ice cubes.
3. Top with tonic and serve.



## Feijoa Spiked Spritz

Serves 1

### INGREDIENTS

30ml London Dry Gin  
30ml **Barker's Professional Squeezed Feijoa with Lime Fruit Tea Syrup**  
60ml charge  
Granny Smith apple juice with soda

### METHOD

1. Measure all ingredients except the soda into a shaker.
2. Fill with ice, shake and strain into a tall glass filled with fresh ice and add soda, stir through.
3. Garnish with fresh apple slices (or feijoa).



## Lemon Basil Smoothie

Serves 2

### INGREDIENTS

½ cup **Barker's Professional Lemon & Mint Fruit Tea Syrup**  
½ cup natural unsweetened yoghurt  
1 cup crushed ice  
20 medium-sized basil leaves  
1-2 cups chilled water

### METHOD

1. Put **Barker's Professional Lemon & Mint Fruit Tea Syrup**, yoghurt, basil leaves and ice into a blender and slowly add chilled water.
2. Blend all ingredients together until smooth and drink immediately.

*Add 1 Tbsp grated lemon zest for an extra 'zing'.*  
*Add 1 Tbsp grated fresh ginger for even more 'zing'.*



## DRINKING VINEGAR SYRUP

Fruit bursts with zing! We have crafted these drinking vinegars (or shrubs) with wellness and sophistication in mind. Customers will be getting the wonderful benefits of apple cider vinegar along with the powerful punch of healthy fruit like blueberries and pears, or redcurrants combined with rhubarb - flavours that marry up to offer an explosion of wellness and delicious taste.

Enjoy mixing these beautiful fruit shrubs with soda water or mix them hot for a warming winter tonic. Ready to blend - dilute 1 part syrup to 9 parts still or sparkling water.

Create interest by drizzling over ice cream or inspire with these sophisticated flavours in desserts or in delicious ice blocks for summer.

Two variants available: *Squeezed Blueberry with Pear & Ginger*; *Squeezed Rhubarb & Redcurrant*.



## Blueberry Burst

Serves 1

### INGREDIENTS

- 30ml **Barker's Professional Squeezed Blueberry with Pear & Ginger Drinking Vinegar Syrup**
- 60ml apple juice
- charge with soda

### METHOD

1. Fill a tall glass with ice.
2. Measure apple juice, add Barker's Professional Drinking Vinegar Syrup, top with soda and stir through.



## Spring Shrubbery

Serves 1

### INGREDIENTS

- 30ml white rum
- 30ml **Barker's Professional Squeezed Rhubarb & Redcurrant Drinking Vinegar Syrup**
- 30ml pineapple juice
- dash Angostura bitters
- charge with soda

### METHOD

1. Measure all ingredients except the soda into a shaker.
2. Fill with ice, shake and strain into a tall glass filled with fresh ice and add soda, stir through.
3. Garnish with rhubarb ribbons or candied rhubarb strips.



## Bubble Spritzers

Serves 2

### INGREDIENTS

- 30ml **Barker's Professional Drinking Vinegar Syrup**
- dry, sparkling wine

### METHOD

1. Fill a champagne flute with sparkling wine.
2. Add 30 ml of either **Barker's Professional Drinking Vinegar Syrup** and stir through.

# Crafted Coffee, Shake & Smoothie Syrups & Toppings



Packaging: 1 litre Plastic Bottle

10ml & 30ml pumps & nip pourers available (please ask your local distributor)



All products are gluten free



## COFFEE SYRUP

For customers wanting that ‘flavour shot’ in their coffee or hot milk, Barker’s Professional have developed a range of popular coffee syrups along with some new trending flavours like Golden Turmeric and Chai. Chai packs a powerful punch as a spicy milk tea but turmeric is the undisputed champion of spices not only for its intense flavour and rich aroma but for its health benefits too.

Liven up a cocktail or non-alcoholic drink. The delicious flavours will spice up a dessert - try drizzling over ice cream.

Containing only natural colours and flavours, these syrups are easy to use and store - packaged in 1 litre PET bottles. To help manage portion and cost control ask your local distributor about our 10ml or 30ml pumps.

All variants of the coffee syrups are gluten free.

Five flavours available: *Caramel; Chai; Golden Turmeric; Hazelnut; Vanilla*



## Tropical Turmeric

Serves 1

### INGREDIENTS

30ml quantity **Barker’s Professional Golden Turmeric Coffee Syrup**  
pineapple juice

### METHOD

Fill a tall glass with ice. Add the pineapple juice and **Barker's Professional Golden Turmeric Coffee Syrup**. Stir to mix.



## Ristretto-tini

Serves 1

### INGREDIENTS

30ml vodka  
15ml kahlua  
15ml **Barker’s Professional Vanilla Coffee Syrup**  
20ml ristretto (a short poured espresso)

### METHOD

Measure all ingredients into a shaker and fill with ice. Shake and strain into a chilled small cocktail glass. Garnish with three coffee beans.



## Spicy Caribbean Libre

Serves 1

### INGREDIENTS

30ml quantity gold rum  
cola  
15-30 ml **Barker’s Professional Chai Coffee Syrup**

### METHOD

Measure rum into an ice filled tall glass and top with cola. Add chai syrup and stir through.



# SHAKE SYRUP

Milkshakes will never go out of fashion however they are reaching new heights. Shake up your menu with Barker's Professional new shake syrups to ensure your menu trends in the right direction.

Use in milkshakes, pour over ice cream or flavour desserts. Sensational flavours for creating the mega milkshake or over the top "freak shake". Let your creativity go wild!

The shake syrups are packaged in convenient 1 litre PET bottles with 10ml and 30ml pumps available from your local distributor. All syrups are gluten free.

Four variants available: *Banana Caramel*; *Gingerbread*; *Popcorn*; *Spiced Apple*



# Vanilla Explosion

Serves 1

## INGREDIENTS

- 2 scoops Kāpiti vanilla ice cream
- 300ml Kāpiti homogenised organic milk
- 20ml **Barker's Professional Spiced Apple Shake Syrup**
- 1 slice streaky bacon
- handful pistachios
- 3 large marshmallows
- 3 tsp pumpkin powder

## METHOD

1. Fry bacon until crispy, then shred into strips. Toss marshmallows in pumpkin powder. Chop pistachios and mix with 15ml of **Barker's Professional Spiced Apple Shake Syrup**.
2. Blend ice cream with milk, pour into a glass lined with 5ml of **Barker's Professional Spiced Apple Shake Syrup**.
3. Top with marshmallows and bacon, then drizzle with **Barker's Professional Spiced Apple Shake Syrup** to serve.
3. Garnish with fresh apple slices (or feijoa).



# Old School Ice Cream Sundae or Banana Split

## METHOD

1. Serve ice cream sundaes or banana splits topped with cream and any of the Barker's Professional shake syrups. Decorate with nuts and place a cherry on top.



# Gingerbread Shake

## METHOD

1. Make a milkshake using **Barker's Professional Gingerbread Shake Syrup** and Tip Top vanilla ice cream.
2. Garnish with cream, a chunky piece of gingerbread and slices of caramelised pears.



# Create your own Freak Shake



## SMOOTHIE BASE (New Packaging)

The smoothie market in New Zealand is in rapid growth and smoothies offer a high margin sales opportunity - fast, efficient, tasty and profitable.

Making smoothies from scratch takes time, so Barker's Professional have simplified the process for your business with ready-to-use, great tasting and cost effective smoothie bases including three vegetable bases. All variants are gluten free.

Preparation time is reduced as the bases are ready to blend which also ensures product consistency. For ease of use they come in convenient 1 litre PET bottles. You can manage portion and cost control with our 30ml dispensing pumps. The pumps are available through your local distributor.



**Fruit flavours:** *Banana; Mango; Mixed Berry; Pineapple, Coconut & Lime; Strawberry; Tropical*

**Vegetable flavours:** *Beetroot, Pear & Blackcurrant; Carrot, Orange & Ginger; Kiwifruit, Cucumber & Lime*

### TIPS:

- Add more or less milk, juice, water, ice or yoghurt to your smoothie or frappe, according to your own taste and preference.
- Suggested dilution rates:
  - for fruit based smoothies we recommend 30ml with 200ml milk/equivalent
  - vegetable base smoothies we recommend 60ml with 200ml water/milk or equivalentIf a stronger flavour is preferred please add more smoothie base.
- Any of the drinks can be frozen to be eaten as a delicious frozen ice or as cubes for use in punches or cocktails.
- Try adding some extra ingredients to give your smoothie an even greater health boost: grains (ie rolled oats), kale, wheatgrass, whey protein, honey, cayenne or turmeric



**Our Smoothie base range has been developed using only natural colours and flavours**



## Smoothie Shake

**Serves 1**

### INGREDIENTS

30-60ml **Barker's Professional Smoothie Base**  
200ml milk

**TIP:** Swap out milk for a non-dairy option ie: soy, coconut or almond milk.



## Iced Frappé

**Serves 1**

### INGREDIENTS

30-60 ml **Barker's Professional Smoothie Base**  
100ml water  
100g ice

**TIP:** Swap out water for coconut water or milk.



## Yoghurt Lassi

**Serves 1**

### INGREDIENTS

30-60 ml **Barker's Professional Smoothie Base**  
75ml natural yoghurt  
125ml milk

**TIP:** Swap out water for coconut water or milk.



## Fruit Cubes



add that finishing touch  
to a cheesecake



drizzle over brownies  
or cake

## TOPPING (New Packaging)



For inspiration that will take your favourite dessert creation to a new level look no further than Barker's Professional range of deliciously silky, decadent toppings.

Richly indulgent, they deliver the perfect finish to gateaux, pancakes, ice cream, cheesecakes... the luscious, shiny look alone will appeal to the eye and the taste will guarantee repeat sales.

The toppings are available in new 1kg PET bottles.

We have also reformulated the Chocolate, Caramel and Salted Caramel variants which are now easier to pour. Portion and cost control can be managed with our 10ml or 30ml dispensing pumps. The pumps are available through your local distributor.

All variants are gluten free.

**Six flavours available:** *Caramel; Chocolate; Lemon & Passionfruit; Salted Caramel; Strawberry; Wildberry*



use in trifles  
or parfaits



delicious on  
waffles or  
pancakes



## Lemon & Passionfruit Single Serve Pavlova

### METHOD:

1. Fill a mini pavlova with whipped cream and top with **Barker's Professional Lemon & Passionfruit Dessert Sauce**.



a decadent finish  
to iced chocolate



...or hot  
chocolate



# Darfield Bakery & Café

A 'MUST STOP' WHEN HEADING WEST TO ARTHUR'S PASS - GATEWAY TO THE SOUTH ISLAND'S WEST COAST!



Post Christchurch earthquakes and this bakery café is thriving in the heart of Darfield on the great alpine highway out of Christchurch through to the Southern Alps.

It is definitely a team effort with husband and wife, Daryl and Nicky, whom have owned the café for twenty two years and recently being joined by bakers, Joe Daly and Josh Peterson. They have all invested in ensuring the bakery café offers the best in customer service with a strong team, quality food and superb ingredients.



Talking to Daryl “We now employ forty seven staff which is a big leap from when I started with just two. We pride ourselves on a friendly, welcoming service and the business has grown with a new Fonterra factory and the new water scheme, coupled with lots of tourists on their way to the west coast”.

The team have been buying from Barker's Professional now for ten years and championed local representative, Bronny Perkins, for her service and product advice. “The products are so convenient and the quality, consistency and taste is exceptional. If there is any issue or questions Bronny is on hand to sort it out”.

"We use a large range of Barker's Professional products and over the last two months have been trialling the NEW coffee syrups. We are stocking the Caramel, Hazelnut, Vanilla, and Golden Turmeric. We make 500 to 600 coffees a day so to offer new variants that are so innovative just makes customers come back for more, they taste delicious! We definitely recommend them”.

Barker's Professional developed this range with customers in mind. "People are looking for a flavour shot in their coffee or even hot milk, and we wanted to offer something different for your menu that is easy to use and store, helps to manage portion control and contains only natural colours and flavours." says Nicky Donkers - Sales, Marketing & Innovation Director.

The syrups come in one litre bottles in Caramel, Chai, Golden Turmeric, Hazelnut and Vanilla. Pumps are available through your local distributor.



For more information - please contact your local representative.

## Toi Ohomai Institute of Technology - Rotorua

Food and Beverage Students at Toi Ohomai Institute of Technology in Rotorua used Barker's Professional new Syrups and Drinking Vinegar as part of their end of year assessments. See below for some of their wonderful creations using our products.



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# WINNER-BIANZ SUPPLIER AWARD!

The BIANZ 50th celebrations were held in Queenstown in September where Barker's Professional were proud to win the inaugural 'Supplier Innovation Award' for our range of Pastes. The award recognises the contribution through their innovation that the suppliers to the baking industry make.

A big thank you to Marcus Braun and his team at Continental Caterers who supplied the sausage rolls and pies that showcased our delicious pastes.

Our mantra is to 'inspire and excite' and we think our bold, international flavour range of pastes will do just that.

Very versatile, they are great for rubbing on meats before grilling, can be stirred through hot food, spread on breads, added to roast vegetables, used as a marinade or as a flavour base for curries, butters, aiolis or egg dishes.

They come in a 1kg spouted pouch so very easy to use in the kitchen. Flavours include Butter Chicken, Chermoula, Harissa, Tandoori and Thai Chilli.

We have included our sausage roll and pie filling recipes from the competition - try them or create your own!



## Sausagemeat Pie Filling

Makes filling for 30 large pies or 80 savouries

### INGREDIENTS:

- |       |  |
|-------|--|
| 12kg  | chicken mince                                |
| 1.8kg | onions, diced                                |
| 15g   | dried, mixed herbs                           |
| 10g   | white pepper                                 |
| 150g  | <b>Barker's Professional Chermoula Paste</b> |
| 60g   | chicken booster                              |
| 100g  | sugar  |
| 350g  | tomato sauce                                 |
| 3.5kg | water  |
| 150g  | sweet chilli sauce                           |
| 3kg   | breadcrumbs                                  |
| 100g  | dehydrated potato flakes                     |

### Method:

1. Add all the ingredients together and add the water gradually. Do not over mix.

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# Tandoori or Butter Chicken Pie Filling

Makes filling for 30 large pies or 80 savouries

## INGREDIENTS:

- |       |  |
|-------|--|
| 10kg  | diced chicken thigh meat   |
| 700g  | onions, diced  |
| 130g  | crushed garlic   |
| 900g  | unsalted butter  |
| 300g  | Colflo stabiliser  |
| 350g  | plain flour  |
| 2.8kg | water  |
| 2.9kg | milk   |
| 120g  | chicken stock booster  |
| 300g  | <b>Barker's Professional Butter Chicken Paste</b><br>(or <b>Barker's Professional Tandoori Paste</b> ) |
| 22g   | black pepper   |
| 25g   | salt   |

## METHOD:

1. Brown the diced chicken thigh in a hot oven - remove when lightly browned. Allow to cool.
2. Gently sweat the onion and garlic together. Add to the browned chicken and then mix in either the **Barker's Professional Butter Chicken** or **Barker's Professional Tandoori Paste**.
3. Warm the milk, water, chicken stock booster, salt and pepper together.
4. Melt the butter and add the sieved flour and pie thickener, stirring continuously. Add the warmed stock gradually, whisking in each addition to form a roux. (Ensure that the starch is cooked out).
5. Add the cooked chicken, onion and garlic and blend together – make sure that the chicken is evenly distributed.



# Moroccan Braised Beef Cheek Pie Filling

Makes filling for 30 large pies or 80 savouries

## INGREDIENTS:

### Group 1:

- |      |  |
|------|--|
| 2kg  | beef cheeks                                  |
| 1kg  | water  |
| 350g | <b>Barker's Professional Chermoula Paste</b> |
| 80g  | brown sugar                                  |
| 5g   | salt   |
| 6    | garlic cloves                                |
| 40g  | diced onion                                  |

### Group 2:

- |      |                                 |
|------|---------------------------------|
| 2kg  | cooked, drained beef cheek meat |
| 1kg  | drained sauce from cooking      |
| 180g | Colflo                          |
| 400g | water                           |
| 25g  | beef booster                    |
| 2g   | white pepper                    |
| 10g  | salt                            |

## METHOD:

1. Trim off any excess sliver skin from the cheeks. Place all of the Group 1 ingredients into a vacuum pack bag, seal and place into a double boiler. Cook at 75°C for 24 hours.
2. Once cooked drain the sauce and reserve. Pull the meat into small pieces.
3. Place the sauce into a pot and bring back to the boil. Thicken with remaining Group 2 ingredients.
4. Stir the thickened sauce back into the meat.

# Harrisa Lamb Pie Filling



Makes filling for 30 large pies or 80 savouries

## INGREDIENTS:

- |       |  |
|-------|--|
| 10kg  | diced lamb shoulder                        |
| 800g  | onions, diced                              |
| 40g   | crushed garlic                             |
| 3.2kg | water                                      |
| 80g   | beef booster                               |
| 8g    | white pepper                               |
| 2g    | dried thyme                                |
| 200g  | <b>Barker's Professional Harissa Paste</b> |
| 15g   | caramel colour                             |
| 310g  | Colflo stabiliser                          |
| 550g  | water                                      |

## Method:

1. Place the lamb on trays and roast in the oven until brown.
2. Mix together beef booster, pepper, thyme and **Barker's Professional Harissa Paste**.
3. Saute off the onion and garlic for 5 minutes. Add the browned lamb and the remaining ingredients (apart from the colfo and 550 grams of water). Simmer until tender.
4. Make a slurry with the colfo and 550 grams of water and thicken the filling.



# A Message from Nicky Donkers

- Sales, Marketing & Innovation Director



nicky.donkers@barkers.co.nz

Wow 2017 has flown by at speed and at the same time the team at Barker's Professional have brought much excitement and inspiration to the market via new products and solution selling initiatives.

Tourism (visitor numbers) continues to flourish in New Zealand bringing important revenue to the foodservice sector and with plenty of competition for their dollar pressure is on to deliver a great experience.

We know people must eat, however with customers becoming more discerning about their food choice to win the food dollar your menu needs to sizzle, allure and excite - and that can be challenging.



Our offering has been designed to complement your business model. We know you are all passionate people who see good food at the 'heart' of your business success, however sometimes finding skilled labour can be challenging so this is where we can help. Our products can be used as they are or they can be a base to something more elaborate, either way your business needs a reputable and trusted brand, that aligns with your objective to

produce memorable food. Our packaging, product range and people give you and your team confidence to achieve this... and what is more we care about your business success and love nothing more than to share in your success.

As we continue to bring wonderful products to the market to help deliver great 'sharing' concepts we have also this year undertaken one of our most exciting launches... BEVERAGE.

This publication is full of beautiful pictures, flavoursome syrups, inspiring recipes all available to help you at the customer facing edge to win over loyal customers and visiting tourists. We have such a beautiful country with picturesque scenery, beautiful people so what better way to make a trip or visit more memorable than serving fantastic food and drinks.

Products like our popcorn shake syrup, turmeric syrup, feijoa fruit tea syrup and rhubarb and redcurrant drinking vinegar syrup are rolling out the door and I can see why... they bring something new and exciting to the market. So if you haven't as yet tried some of our products - popcorn syrup in a shake or our brewed apple and elderflower syrup with bubbles or sparkling water - now is the time. Call us today on 0800 227 537 for free samples as I believe we may be in for a warm summer where drinks will be top of mind.



2018 will be the year of social media for foodservice so keep an eye out as we gear up to bring you 'instant' ideas to support your menu offering. We will be even more excited for you to share with us how you are using our products so we can help support and promote your business and share with the wider community inspiration. Our fortnightly eflashes are also receiving positive feedback.

From myself and the team at Barker's Professional thank you for your continuing support and loyalty. We would like to wish you, your team and wider family a merry Christmas and happy new year coupled with a successful trading period.

Warm regards

Nicky



## Café Cuba

236 CUBA STREET, PALMERSTON NORTH

Darlene and Paul Woodhead have owned Café Cuba for the last five years and strive to bring great food, a large variety of beverages and outstanding service to their Palmerston North customers.

Talking to Darlene was a joy and she shared with us her upbringing of baking at home and how that translates into a great menu. "We have become an iconic piece of Palmerston North cuisine. Our customers drop in for breakfast or tea, a business meeting, or simply to catch up over a coffee. I make sure that we always offer consistency in everything

on our menu - if the Eggs Benedict was great, its just as great the second time around. That, topped with a great barista and staff who look after their customers has made Café Cuba a great success".

We asked Darlene why they use Barker's Professional products? "Because of the consistency and quality. Every product matches the last and this then allows us to stay consistent with our recipes. Cheaper brands try and entice you away, but you pay for it in the long run. No, we stay with the best as it reflects on your menu".

Phil Field, Darlene's local representative, has been great in sharing with Café Cuba all of Barker's Professional new products and Darlene commented on the new syrups. "Yes, they are great, and our

customers are loving the Turmeric Coffee Syrup. At Café Cuba we are known for our cheesecakes and use the Popcorn Syrup in one currently on our menu! We have the Gingerbread Syrup in our smoothies too. They are very versatile and some fun flavours".

The syrups range were designed to be fun, taste delicious and offer consistent quality for your menu choices. Please contact your local representative for more information.

C<sup>cafe</sup>  
uba

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