

EST. 1969

BARKER'S

PROFESSIONAL



COMPOTE

"It seems these days our kitchens have just got busier and busier. With this in mind, Barker's Professional fruit compotes have been created to make life easier for us with inspirational and sophisticated customer-friendly flavours which meet the 'lighter and healthier' trend. The NEW flavours allow for menu diversity to also meet the needs of our discerning customers. I love this product range - it is one less preparation my kitchen has to make and I can spend this time more effectively on my menu."

Paul Jobin



Available in convenient
1kg standup pouches

Available in the following combinations:

- Apricot & Honey with Sunflower Seeds GF **NEW!**
- Blueberry & Cranberry with Chia Seeds GND **NEW!**
- Strawberry & Pomegranate with Quinoa GF **NEW!**
- Black Cherry, Pear & Vanilla GF **NEW!**
- Boysenberry & Blackcurrant with Apple GF HC
- Peach, Mango & Passionfruit GF HC
- Rhubarb & Redberry GF HC

Please note the initials 'GF' denote gluten free, 'GND' denote gluten nil detected and 'HC' denote Halal Certified.



Paul Jobin is currently Head Chef at Tantalus Estate Vineyards and Winery on Waiheke Island.

For more information please contact your local Barker's Professional representative or phone customer services on:

0800 227 537 (NZ) or 1800 145 745 (AUST) www.barkersprofessional.nz

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CHEESECAKE



WITH CRÈME BRÛLÉE



PANCAKE STACK



MILK DESSERT



WAFFLES



MUESLI PARFAIT



PANNACOTTA



**ON CRISP CROSTINI
WITH RICOTTA**



**WITH BAKED BRIE
AND OAT CAKES**