



EST. 1969
BARKER'S
PROFESSIONAL



MARINADE

"A good marinade doesn't just enhance roasted chicken, grilled steaks, or pan-fried tofu. We strongly believe that in some instances, it's necessary. So spice up your menu with ease with these great 'go-to' marinades which have also been designed to act as sauces or dressings. The Miso and Honey variant is delicious mixed through a warm chicken and mango salad or drizzled over a duck salad".

Paul Jobin



Available in the following flavours:

- Fiery Wing GND **NEW!**
- Japanese Teriyaki GND **NEW!**
- Miso & Honey GND **NEW!**

Please note the initials 'GF' denote gluten free and GND' denote gluten nil detected.

**IN CONVENIENT 1KG POUCHES
- WITH SPOUTS**



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



**BASTING SAUCE
FOR CHICKEN**



**BASTING SAUCE
FOR TOFU**



**GRILLING SAUCE
FOR SCALLOPS**



**BASTING SAUCE
FOR MEAT**



**ADD FLAVOUR
TO MAYONNAISE**



**DRIZZLE OVER
SALAD**



**ADD TO KUMARA
OR POTATO MASH**



**BASTING SAUCE
FOR SKEWERS**



FLAVOUR RICE DISHES



GLAZE FOR MEATS



**GLAZE FOR SALMON
OR WHITE FISH**



STIR FRY