

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](http://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**