



EST. 1969  
**BARKER'S**  
**PROFESSIONAL**



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## MARINADE

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"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](http://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**