

# P!CKERS

## HALLOUMI FRIES

### Delicious choice for customers

Our Halloumi cheese strips coated in a deliciously crispy parsley and red pepper tempura batter are the perfect addition to any menu.

### Made for all your menus

Ideal as a starter, snack, side, sharer or topper, our Halloumi Fries are versatile and ready for use across your entire menu. Get creative and offer your customers more choice whilst minimising your menu complexity.

### Tap into snacking & drive profits

Unlock additional day-parts by tapping into snacking trends - perfect for when customers want a bit of indulgence, but not a full meal. Serve as a side with a dip, or on a sharing platter to unlock new opportunities and drive additional profits.

### Excellent portion control

Consistent size & weight help to manage portion control and costs.



**CASED**  
3 x 1kg



**STORE**  
Frozen



**DEEP FRY**  
2 mins



**OVEN**  
6 mins



FOODSERVICE  
SOLUTIONS

# P!CKERS

## SO MANY REASONS TO STOCK MCCAIN P!CKERS HALLOUMI FRIES

100% real Halloumi coated in a light tempura batter for deliciously crispy halloumi fries – perfect as a starter, sharer, topper or side on any menu - drizzle in hot honey and discover the flavour trend that's getting everyone talking!

## WHY MCCAIN?

### FOR CONSISTENT QUALITY

All our products are made to the very highest quality. With irresistible appearance, delicious taste and consistent cut, texture and length. You can be sure you're getting nothing but the best.

### FOR OUR BRAND

The McCain name is one that's known and trusted. With years of experience and superior products, the McCain brand always stands out from the crowd.

### FOR OUR SUPPORT

Our dedicated nationwide account team will take a unique approach to fit with you and your business. They'll cater to your every need to make sure we grow together.



## BEST OPERATIONAL COOKING PRACTICE

FRY



Product must be kept frozen.



Check oil temperature: oil should be to the fill line and heated to 175°C/350°F.



We recommend **three** Halloumi Fries per portion. **DO NOT OVERLOAD THE FRYER.**

DEEP FRY from FROZEN	
2 mins	175°C/350°F



Shake basket gently half way through cooking to break up any clusters.



After frying, shake the basket to remove any excess oil.



- The temperature of the oil should not drop more than 15-20 degrees during cooking
- ALWAYS cook from frozen



For recipe inspiration, please visit [www.mccainfoodservice.co.uk](http://www.mccainfoodservice.co.uk)

OVEN



Preheat the oven to 200°C/400°F, Gas Mark 6.



We recommend **three** Halloumi Fries per portion. Evenly spread product onto an oven tray. **DO NOT OVERLOAD.**



Place tray into the upper half of a preheated oven and cook for:

COMBI OVEN from FROZEN	
6 mins	200°C/400°F, Gas Mark 6



Turn occasionally to ensure even cooking.



**SERVE PROMPTLY:** product can be held under heated lights for up to 10 minutes.

[WWW.MCCAINFOODSERVICE.CO.UK](http://WWW.MCCAINFOODSERVICE.CO.UK)

GET INSPIRED AT: [@mccainfoodserviceuk](https://www.instagram.com/mccainfoodserviceuk)

[@McCainFoods\\_B2B](https://twitter.com/McCainFoods_B2B)

E: [foodservice@mccain.co.uk](mailto:foodservice@mccain.co.uk)

[Linked in](https://www.linkedin.com/company/mccain-foodservice) @McCain Foodservice (GB)

T: 0800 146 473 (GB)/1800 409 623 (ROI)



FOODSERVICE  
SOLUTIONS