

# Maple Flavoured Bourbon Dressing



## SWEET. SMOKY. IRRESISTIBLE.

The perfect balance of tangy, sweet, and savoury - Frenchmaid Maple Flavoured Bourbon Dressing blends the warmth of real bourbon with an authentic maple flavour and a bright, tangy lift that cuts through the richness. It's bold and versatile, crafted to elevate loaded fries, gourmet burgers, salads and more.

- **Toss** through fresh greens or drizzle over warm grain bowls
- **Glaze** on bacon, salmon, or grilled vegetables
- **Brush** onto ribs, wings or skewers to add a bold, smoky-sweet flavour



| SIZE                             | UNITS PER CARTON | SERVES PER UNIT | SHELF LIFE | PRODUCT CODE |
|----------------------------------|------------------|-----------------|------------|--------------|
| Maple Flavoured Bourbon Dressing |                  |                 |            |              |
| 1L                               | 12               | 40              | 9 Months   | 10010583     |

PLANT-BASED
 NO ARTIFICIAL FLAVOURS
 NO ARTIFICIAL COLOURS

Allergen: Soy

**frenchmaid®**

**GROENZ**
  
A Golden State Foods company

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# Roasted Vegetables with Maple Flavoured Bourbon Drizzle

Sharing size: 8-10 people

## Ingredients

- 4 large carrots, peeled and chopped
- 2 large sweet potatoes, peeled and cubed
- 600g pumpkin, peeled and cubed
- 4 medium beetroot, peeled and cubed
- ¼ cup roasted walnuts or almonds (plus extra for garnish)
- 200g crumbled feta cheese
- ⅓ cup chopped parsley (or rocket/kale)
- ¼ cup **Frenchmaid Classic French Dressing**
- ¼ cup **Frenchmaid Maple Flavoured Syrup**
- ¼ cup **Frenchmaid Maple Flavoured Bourbon Dressing** (plus extra for finishing)
- Olive oil, salt, and pepper for roasting



Scan to explore more recipes and flavours!

## Method

**1. Prep & Roast Veggies:** Preheat oven to 180°C. Toss pumpkin, sweet potato, and carrots in olive oil, salt, and pepper. Roast each vegetable separately for 25-30 minutes until cooked but still firm.

**2. Combine & Infuse:** While warm, mix roasted pumpkin, sweet potato, and carrots in a large bowl. Drizzle with **Frenchmaid Maple Flavoured Syrup** and add half the roasted nuts. Toss gently and let cool slightly to absorb flavour. Add **Frenchmaid Classic French Dressing** and mix lightly.

**3. Roast Beetroot Separately:** Toss beetroot in olive oil, salt, and pepper. Roast for 35-40 minutes until tender. Drizzle with **Frenchmaid Maple Flavoured Syrup** and set aside.

**4. Prepare Garnishes:** Roughly chop remaining roasted nuts. Crumble feta cheese and chop parsley (or alternative).

**5. Assembly and Serve:** Place beetroot chunks at the base of a serving platter, heap the mixed roasted vegetables in the centre. Drizzle with **Frenchmaid Maple Flavoured Bourbon Dressing** and garnish with feta, chopped nuts and parsley, finish with an extra drizzle of **Frenchmaid Maple Flavoured Bourbon Dressing** for more flavour.



## DIP IT. DRIZZLE IT. DEVOUR IT.



### Bacon & Pancakes

Crispy bacon glazed in rich Maple Flavoured Bourbon Dressing, stacked over fluffy golden pancakes. Topped with a drizzle of our Maple Flavoured Syrup and whipped butter.



### Chicken Wings

Sticky, smoky chicken wings glazed in bold Maple Flavoured Bourbon Dressing and Mango Habanero Sauce - sweet heat with a kick, and irresistibly addictive.



### Apple, Walnut and Maple Flavoured Bourbon

Tender chunks of apple baked into a maple bourbon-style muffin with walnuts on top.



### Pulled Pork Sandwich

Slow-cooked pulled pork piled high on a toasted brioche bun, finished with crunchy slaw tossed with smoky-sweet Maple Flavoured Bourbon Dressing.

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