

frenchmaid[®]

*Festive
Inspiration*



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frenchmaid® by **GROENZ**
A Golden State Foods company

For chefs who love flavour.

The festive season is one of the busiest - a time filled with laughter, community, and memorable moments built around great food.

To help fuel that creativity (and ease the prep pressure), we've brought together a collection of timeless classics and fresh flavour twists - ideas designed to work hard in busy kitchens, elevate the familiar, and spark inspiration for the season ahead.

From our kitchen to yours - here's to flavour, creativity, and a service that runs smooth.

Sesame Crusted Salmon with Coriander, Ginger & Lime Glaze

Toasted sesame adds crunch and warmth to rich salmon, finished with Frenchmaid Coriander, Ginger & Lime glaze that cuts through with a bright, fresh and balanced flavour.

Service notes:

Press salmon fillets into the dressing followed by sesame seeds to coat on all sides. Drizzle with oil and bake.



Product:

Frenchmaid Coriander,
Ginger & Lime Dressing



Created by
Chef Jesper
Gustafsson



Mango Habanero & Maple Flavoured Bourbon Glazed Ham

Sweet and smoky with a subtle kick - a succulent ham glazed with the warmth of maple bourbon and a touch of mango habanero heat. The combination delivers a balanced, festive (and summery) flavour with a glossy, caramelised finish.

Service notes:

Score the ham, brush generously with glaze, and bake until caramelised and heated through. Reapply glaze during cooking for extra shine and flavour.

Products:

Frenchmaid Mango Habanero
Sauce, Maple Flavoured
Bourbon Dressing



Smokey BBQ Beef Brisket

Slow-cooked beef brisket glazed with Frenchmaid Smokey BBQ Sauce for a rich, tender, and flavour-packed festive dish. Perfect for carving, sandwiches, or buffet service.

Service notes:

Brush brisket with Frenchmaid Smokey BBQ Sauce before roasting, then baste every hour. Serve sliced hot with extra sauce and a side of Frenchmaid Creamy Aioli for dipping.



Products:
Frenchmaid Smokey BBQ
Sauce, Creamy Aioli



Mini Crab & Hollandaise Tartlets

Crispy pastry shells filled with tender crab and finished with a silky Hollandaise. Bite-sized, elegant, and perfect for festive canapés or buffet service.

Service notes:

Mix crab meat with Frenchmaid Hollandaise, then fill tartlet cases with crab mix. Top with more Hollandaise, garnish with chives or micro herbs, and serve immediately.

Tip: Ideal for summer festive events and catering menus — can also be prepared in advance and finished just before service.



Product:
Frenchmaid Hollandaise



Seasonal Turkey Salad with Green Goddess

Tender, roasted turkey slices paired with crisp greens, avocado, and a drizzle of creamy Green Goddess dressing. Herb-forward, vibrant, and perfect for festive menus or seasonal specials.

Service notes:

Toss mixed greens, turkey slices, and avocado with Green Goddess dressing. Finish with a squeeze of lemon and cracked pepper to serve. For efficiency, this dish works beautifully with day-after roasted turkey or leftover turkey from a carvery - still fresh and full of flavour.



Product:
Frenchmaid Green Goddess Dressing



Roasted Vegetable Salad with Maple Flavoured Bourbon

A colourful medley of seasonal roasted vegetables, finished with a drizzle of Maple Flavoured Bourbon for a sweet, smoky lift. Bright, hearty, and full of festive flavour - a simple dish that shines on any seasonal menu.

Service notes:

Roast a mix of seasonal vegetables until tender. Drizzle with Maple Flavoured Syrup and Maple Flavoured Bourbon before serving or toss lightly for even coating and flavour balance.



Products:
Frenchmaid Maple Flavoured Bourbon, Maple Flavoured Syrup

Sriracha Honey Baked Brie

Warm, melty brie topped with a drizzle of Sriracha Honey - the perfect blend of sweet, creamy, and a little heat. A simple showstopper for festive grazing tables.

Service notes:

Score the top of the brie and drizzle with Sriracha Honey. Bake until hot and gooey, then top with pecans (or other nuts), drizzle again, and serve with crackers or crostini.



Product:
Frenchmaid Sriracha
Honey



Maple Cream & Mango Habanero Pavlovas

Mini pavlovas topped with whipped maple cream, drizzled with mango habanero, and finished with a sprinkle of chilli flakes. A festive twist on a classic - sweet, rich, and balanced with a gentle heat that keeps every bite bright and lively.

Service notes:

Whip Frenchmaid Maple Flavoured Syrup with cream (add stabiliser if needed) until desired consistency for piping. Top mini pavlovas, drizzle with Mango Habanero Sauce, and finish with chilli flakes.

Products:

Frenchmaid Maple Flavoured
Syrup, Mango Habanero
Sauce



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Thank You!



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