



# The sauce of inspiration

Delicious recipes using  
Australia's finest condiments.

Wood's has been trusted by  
chefs for over 38 years for  
its quality and consistency.



# Crafting Australia's finest condiments since 1985.

## **100% Australian made and owned**

All of Wood's Condiments are batch  
made locally in Victoria.

## **Over 38 years of condiment heritage**

Wood's Condiments have been servicing the Australian  
foodservice industry for close to four decades.

## **Award winning taste and flavour**

Our award winning products have had the  
same original recipes for over 38 years.



A rich history of  
authentic and premium  
Australian condiments.



Wood's Olde Style Preserves began by supplying gourmet condiments to Melbourne and Victoria's markets and restaurants. Now, celebrating over three decades of culinary craftsmanship, Wood's stands as Australia's premier foodservice condiment brand. Crafted from the finest ingredients and proudly 100% Australian-owned, Wood's embodies Melbourne's rich gourmet tradition.





Voted No. 1  
Australia's best  
tomato relish.





This book contains a selection of delicious and inspiring recipes using the iconic Wood's condiment range.

Trusted by chefs across Australia's foodservice industry, it's sure to have something for all tastes.







Breakfast



# Breakfast Tacos



## Time needed

🕒 10min Prep 🕒 10min Cook

## Difficulty & Yield

👨‍🍳 Easy 🍴 Serves 4

## Made using

- 500g Edlyn Buttermilk Pancake Mix
  - 400g Wood's Tomato Relish
  - 450ml Water
  - 4 Large Eggs
  - 4 Rashers Bacon
  - Shallots
  - Grated Cheese
- 1 Add 500g Buttermilk Pancake, 450ml cold water into a mixing bowl.
  - 2 Blend dry ingredients using a paddle for 1 min or until smooth. Then scrape down bowl.
  - 3 Prior to cooking your pancakes, be sure to have your filling ready. This can be any combination of breakfast items you choose, we recommend some scrambled eggs, bacon, topped with cheese, shallots and Wood's Tomato Relish.
  - 4 Preheat pan over a medium heat. Once heated, brush a small amount of vegetable oil into pan.
  - 5 Pour pancake mix into the pan, spreading the mixture to ensure pancakes are not too thick. Flip over after 1 min or when golden brown, cook the other side.
  - 6 Add a small amount of filling into the centre of the pancake and fold like a taco.



## Wood's Tomato Relish

A delicious chunky relish made from Australian tomatoes and onions, blended with special spices and herbs to offer a rich, sweet tomato flavour.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102126	Tomato Relish	4 x 2.4kg	✓	✓	✓	✓	Dry	6 months





# Egg & Bacon Brekkie Roll



## Time needed

🕒 5min Prep    🕒 10min Cook

## Difficulty & Yield

👨‍🍳 Easy    🍴 Serves 4

## Made using

- 400g Wood's Tomato Relish
  - 4 Eggs
  - 4 Middle Bacon Rashers
  - 200g Sliced Mushrooms
  - 4 Bread Rolls
- 1 Heat non-stick frying pan over medium-high heat. Spray with oil. Add bacon and cook on both sides to your desired level of crispiness and put aside.
  - 2 Cook mushroom slices until they are golden brown and tender.
  - 3 Using a clean pan, preheat over medium heat, spray with oil. Crack eggs into pan, cook to your liking.
  - 4 Lightly toast the rolls and prepare them to be filled. We suggest laying bacon first, top with mushrooms, apply the Wood's Tomato Relish and finish with the egg on top.



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102126	Tomato Relish	4 x 2.4kg	✓	✓	✓	✓	Dry	6 months



# Vegan Dips





# Avocado & Garlic Dip



## Time needed

🕒 10min Prep

## Difficulty & Yield

👩🍳 Easy

## Made using

- 100g Wood's Vegan Mayonnaise
  - 50g Avocado
  - 3g Garlic Cloves
  - 22g Toasted Pine Nuts
  - Splash of Lime Juice
  - Pinch of White Pepper
  - Pinch of Salt
  - Pinch of Sugar
- 1 Place all ingredients into a blender and blend on high speed for 30-60 seconds or until a chunky paste is formed.



## Wood's Vegan Mayonnaise

A rich, thick and creamy vegan mayonnaise, offering an authentic taste and is free from gluten, soy and dairy.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102504	Vegan Mayonnaise	2 x 2.2kg	✓	✓	✓	✓	Dry	9 months





# Smokey Chipotle Dip



## Time needed

🕒 10min Prep

## Difficulty & Yield

👨‍🍳 Easy

## Made using

- 100g Wood's Vegan Mayonnaise
  - 2g Chipotle Powder, adjust for desired heat
  - 3g Tomato Paste
  - Chilli Oil to garnish
  - Parsley to garnish (optional)
- 1 Combine all ingredients together and hand mix thoroughly.
  - 2 Garnish with parsley and chilli oil.



## Wood's Vegan Mayonnaise

A rich, thick and creamy vegan mayonnaise, offering an authentic taste and is free from gluten, soy and dairy.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102504	Vegan Mayonnaise	2 x 2.2kg	✓	✓	✓	✓	Dry	9 months





# Sundried Tomato with Lemon Thyme Dip



## Time needed

🕒 10min Prep

## Difficulty & Yield

👩🍳 Easy

## Made using

- 100g Wood's Vegan Mayonnaise
  - 21g Sundried Tomatoes
  - 1.7g Lemon Thyme
  - Pinch of Lemon Zest
  - Pinch of Sugar
  - Pinch of Cracked Black Pepper
- 1 Finely chop the sundried tomatoes, lemon zest and lemon thyme.
  - 2 Combine all ingredients together and hand mix thoroughly.



## Wood's Vegan Mayonnaise

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CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102504	Vegan Mayonnaise	2 x 2.2kg	✓	✓	✓	✓	Dry	9 months





# Wasabi Mayonnaise Dip



## Time needed

🕒 10min Prep

## Difficulty & Yield

👩🍳 Easy

## Made using

- 100g Wood's Vegan Mayonnaise
  - 8.5g Wasabi Paste
  - 3g Chives
- 1 Finely chop the chives.
  - 2 Combine all ingredients together and hand mix thoroughly.



## Wood's Vegan Mayonnaise

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102504	Vegan Mayonnaise	2 × 2.2kg	✓	✓	✓	✓	Dry	9 months





# Dijonnaise Dip



## Time needed

🕒 10min Prep

## Difficulty & Yield

👩🍳 Easy

## Made using

- 100g Wood's Vegan Mayonnaise
  - 10g Dijon Mustard
  - Splash of Lemon Juice
  - Toasted Mustard Seeds, to garnish
  - Toasted Sesame Seeds, to garnish
- 1 Combine all ingredients together and hand mix thoroughly.
  - 2 Garnish with toasted mustard and sesame seeds.



## Wood's Vegan Mayonnaise

A rich, thick and creamy vegan mayonnaise, offering an authentic taste and is free from gluten, soy and dairy.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102504	Vegan Mayonnaise	2 x 2.2kg	✓	✓	✓	✓	Dry	9 months





# Beetroot Dip



### Time needed

🕒 10min Prep    🕒 35min Cook

### Difficulty & Yield

👨‍🍳 Easy

### Made using

- 100g Wood's Vegan Mayonnaise
  - 27g Beetroot
  - 3.5g Mild English Mustard
  - 1 Splash of Balsamic Vinegar
- 1 Boil beetroot and let it simmer for 30 minutes or until tender.
  - 2 Combine all ingredients together in a blender until mixed thoroughly.



### Wood's Vegan Mayonnaise

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CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102504	Vegan Mayonnaise	2 x 2.2kg	✓	✓	✓	✓	Dry	9 months





# Malaysian Curry Dip



## Time needed

🕒 10min Prep

## Difficulty & Yield

👨‍🍳 Easy

## Made using

- 100g Wood's Vegan Mayonnaise
  - 2 Curry Leaves
  - 2.7g Birds Eye Chilli
  - 12ml Coconut Milk
  - 3g Curry Powder, mild or hot to taste
- 1 Finely chop the chilli and curry leaves.
  - 2 Combine all ingredients together and hand mix thoroughly.



## Wood's Vegan Mayonnaise

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102504	Vegan Mayonnaise	2 x 2.2kg	✓	✓	✓	✓	Dry	9 months





# Herb Mayonnaise Dip



## Time needed

🕒 10min Prep

## Difficulty & Yield

👩🍳 Easy

## Made using

- 100g Wood's Vegan Mayonnaise
  - 1.4g Fresh Parsley
  - 2.6g Fresh Chives
  - 1.4g Fresh Oregano
  - Pinch of Cracked Black Pepper
  - 1g Fresh Garlic Puree
  - Pinch of Ground Black Pepper
  - Splash of Lemon Juice
  - Chive Infused Oil, to garnish
- 1 Finely chop the herbs.
  - 2 Combine all ingredients together and hand mix thoroughly.
  - 3 Garnish with chopped chives and chive infused oil.



## Wood's Vegan Mayonnaise

A rich, thick and creamy vegan mayonnaise, offering an authentic taste and is free from gluten, soy and dairy.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102504	Vegan Mayonnaise	2 x 2.2kg	✓	✓	✓	✓	Dry	9 months





# Thai Chilli Herb Dip



## Time needed

🕒 10min Prep

## Difficulty & Yield

👩🍳 Easy

## Made using

- 100g Wood's Vegan Mayonnaise
  - 4g Birds Eye Chilli
  - 2g Thai Basil
  - Splash of Lemon Juice
  - Splash of Soy Sauce
  - 0.4g Kaffir Lime Leaves
- 1 Finely chop the herbs.
  - 2 Combine all ingredients together and hand mix thoroughly.



## Wood's Vegan Mayonnaise

A rich, thick and creamy vegan mayonnaise, offering an authentic taste and is free from gluten, soy and dairy.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102504	Vegan Mayonnaise	2 x 2.2kg	✓	✓	✓	✓	Dry	9 months

The greatest  
vegan mayo you've  
ever tasted.



✓ Vegan Certified    ✓ Kosher Certified    ✓ Halal Certified    ✓ Gluten Free





# Burgers



# Veggie Burger with Red Capsicum Relish



## Time needed

🕒 10min Prep 🕒 15min Cook

## Difficulty & Yield

👩🍳 Easy 🍴 Serves 4

## Made using

- 400g Wood's Red Capsicum Relish
  - 500g Coliban Potatoes
  - 65g Green Peas
  - 2 Medium Carrots, peeled, finely grated
  - 95g Seasoned Stuffing Mix
  - 100g Button Mushrooms, finely chopped
  - 30g Plain Flour
  - 8 Slices Fresh Sourdough Bread
  - 1 Packet of Rocket Leaves
- 1 Begin by adding peeled and quartered potatoes into a saucepan, cover with salted water and bring to boil for 8 minutes. Add peas and bring to boil for a further 2 minutes, make sure potatoes are tender.
  - 2 Remove from saucepan and mash together.
  - 3 Add grated carrot, mushrooms and flour, season with salt and pepper and combine.
  - 4 Using your hands, shape the mixture into 4 burger patties. Place seasoned stuffing mix on a plate and coat patties in the mix.
  - 5 When ready preheat grill or frypan on high heat and lightly oil, place patties on heat and cook until golden brown.
  - 6 Serve on fresh sourdough bread, layer with baby rocket and top with patty, additional grated carrot and Wood's Red Capsicum Relish.



## Wood's Red Capsicum Relish

A sweet and mild spiced relish made from ripe red capsicums, onions, tomatoes and a hint of garlic.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102129	Red Capsicum Relish	2 x 2.4kg	✓	✓	✓	✓	Dry	6 months





# Beef Sliders with Onion Marmalade



## Time needed

🕒 5min Prep    🕒 10min Cook

## Difficulty & Yield

👨‍🍳 Easy    🍴 Serves 4

## Made using

- 400g Wood's Onion Marmalade
  - 4 Beef Meatballs
  - 4 Rashers Middle Bacon
  - 1 Packet Dry Coleslaw
  - 4 Small Burger Buns
- 1 Preheat grill or frypan on high heat and lightly oil, place pressed meatball patty on heat and cook to your liking.
  - 2 When finished or at the same time slice bacon in to medium sized pieces and add to grill or frypan.
  - 3 When complete, apply some Wood's Onion Marmalade to the base of the bun and then place patty on top.
  - 4 Add a portion of dry coleslaw to the top of the patty and then add another portion of Wood's Onion Marmalade to the top of the coleslaw.



## Wood's Onion Marmalade

A unique blend of onion and specially selected spices.  
Perfect for burgers, sandwiches and wraps.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102128	Onion Marmalade	2 x 2.4kg	✓		✓		Dry	6 months



# Turkey Burger with Cranberry & Brie



## Time needed

🕒 40min Prep 🕒 10min Cook

## Difficulty & Yield

👩🍳 Easy 🍴 Serves 4

## Made using

- 400g Wood's Cranberry Sauce
  - 560g Lean Turkey Mince
  - 2 Large Eggs beaten
  - 80g Brie Cheese
  - Snow Pea Sprouts
  - 4 Burger Buns
  - 1 Packet of Rocket Leaves
- 1 Begin by combining your turkey mince and eggs into large bowl. Mix with your hands until evenly combined.
  - 2 Divide your mix into 4 even portions, we suggest around 165g size each.
  - 3 When completed cover patties with plastic wrap and place in the refrigerator for at least 30 minutes to rest.
  - 4 When ready preheat grill or frypan on high heat and lightly oil, place turkey patties on heat and cook. When patty is nearly ready and still on the heat, slice Brie Cheese into 4 thin slices and place on patty for a few minutes before serving to ensure a nice melted texture.
  - 5 To serve, place a layer of rocket leaves on the bottom of the bun and top with turkey patty, then spread a layer of Wood's Cranberry Sauce on top of the patty and finish with more rocket and snow pea sprouts.



## Wood's Cranberry Sauce

Crafted from whole cranberries, this rich and rustic-style sauce delivers a perfect blend of sweetness with a delicate tanginess, creating a delightful and flavourful experience.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102138	Cranberry Sauce	2 x 2.2kg			✓		Dry	6 months





# Open Chicken Kasoundi Burger



## Time needed

🕒 2hrs 30min Prep 🕒 15min Cook

## Difficulty & Yield

👨🍳 Easy 🍴 Serves 4

## Made using

- 1kg Wood's Tomato Kasoundi
  - 4 Chicken Fillets
  - 1 Red Onion
  - 1 Tub Greek Yoghurt
  - 4 Turkish Bread Rolls
  - 1 Packet of Rocket Leaves
- 1 Begin by marinating chicken fillets in 600g Wood's Tomato Kasoundi and place in refrigerator for 2-3 hours.
  - 2 When chicken is ready, preheat grill or frypan on high heat and lightly oil, place marinated chicken fillets on heat and cook through.
  - 3 Once chicken is cooked, cut open your Turkish Bread Roll and slightly heat cut side up on the grill or frypan for around 1 minute each or until slightly golden.
  - 4 Add rocket to the base of your Turkish Bread Roll and place your cooked chicken fillet on top.
  - 5 Top your chicken with sliced red onion to finish off, a dollop of Greek yoghurt and a small serve of Wood's Tomato Kasoundi.



## Wood's Tomato Kasoundi

A combination of chunky tomatoes and aromatic spices delivers a rich and flavoursome savoury taste.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102139	Tomato Kasoundi	2 x 2.2kg	✓	✓	✓	✓	Dry	6 months



# Fried Chicken Sandwich with Slaw and Spicy Mayo



## Time needed

🕒 30min Prep 🕒 30min Cook

## Difficulty & Yield

👩🍳 Medium 🍴 Serves 4

## Made using

- 1/2 Cup Wood's Egg Mayonnaise
  - 1 Garlic Clove, finely grated
  - 1 Tbsp Louisiana-style Hot Pepper Sauce
  - 1 Small Red Onion, thinly sliced
  - 1 Jalapeño, thinly sliced
  - 4 Cups Cabbage Mix
  - 1/2 Cup Pickle Slices, thinly sliced
  - 1/2 Cup Pickle Juice (optional)
  - 2 Cups All-Purpose Flour
  - 1 Cup Buttermilk
  - 4 Skinless Chicken Breasts, halved across
  - 4 White Sandwich Rolls
  - 1 Tbsp Ground Black Pepper
  - 1 Tbsp Salt
  - 2 Tbsp Unsalted Butter
  - Peanut or Vegetable Oil, for frying
- 1 Mix the garlic, Wood's Egg Mayonnaise and hot pepper sauce in a small bowl, cover and chill in the refrigerator.
  - 2 Toss the onion, jalapeño, cabbage, pickles and pickle juice in a bowl to combine. Cover and chill in the refrigerator.
  - 3 Whisk flour, ground pepper and 1/2 teaspoon of the salt in a shallow bowl. Working with 1 piece at a time, dredge the chicken in the flour mixture, shaking off the excess. Dip each piece in the buttermilk, allowing the excess to drip back into the bowl. Dredge the chicken again in the flour mixture, shaking off the excess.
  - 4 Pour oil into a large heavy skillet to a depth of half an inch. Prop a deep-fry thermometer in the oil so the bulb is submerged. Heat the oil over medium heat until the thermometer registers 180°C.
  - 5 Fry the chicken until golden brown and cooked through, about 3 minutes per side. Transfer to a wire rack and set aside, season with remaining salt.
  - 6 Cut each roll through the middle and spread the inside of the rolls with butter. Heat another large skillet over medium heat and working in batches cook the rolls buttered side down until brown and crisp, about 1 min.
  - 7 Spread the spicy mayonnaise mixture on the inside of the rolls, add the crispy chicken and cabbage slaw.



## Wood's Egg Mayonnaise

Free-range egg mayonnaise with a thick and creamy texture and authentic flavour.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102561	Egg Mayonnaise	2 x 2kg	✓	✓	✓		Chilled	6 months





Mexican



# Soft Shell Fish Tacos with Sriracha Mayo



## Time needed

🕒 10min Prep 🕒 5min Cook

## Difficulty & Yield

👨🍳 Easy 🍴 Serves 6

## Made using

- 250g Wood's Egg Mayonnaise
  - 600g fresh Barramundi Fillets or fish of your choice
  - 6 Soft Shell Taco Tortillas
  - 3 Tbsp Sriracha Sauce
  - 300g Corn Kernels
  - 1 Red Cabbage
  - 4 Red and Green Chilli Peppers, Sliced
- 1 Begin by combining the Wood's Egg Mayonnaise with 3 tablespoons of Sriracha Sauce and stir to combine.
  - 2 Heat a large non-stick pan over medium heat, cook fish until browned on both sides and cooked through. Use a fork to break fish up into large chunks.
  - 3 Heat tortillas in pan for 5-10 seconds each.
  - 4 Start with placing some red cabbage down first and top with fish, corn kernels, slices of chilli peppers and then a dollop of Sriracha mayonnaise to finish off. Serve immediately.



## Wood's Egg Mayonnaise

Free-range egg mayonnaise with a thick and creamy texture and authentic flavour.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102561	Egg Mayonnaise	2 x 2kg	✓	✓	✓		Chilled	6 months





# Shredded Chicken Tacos with Tomato Relish Mayonnaise



## Time needed

🕒 10min Prep 🕒 15min Cook

## Difficulty & Yield

👩🍳 Easy 🍴 Serves 8

## Made using

- 250g Wood's Tomato Relish Mayonnaise
  - 500g Chicken Breast
  - 8 Hard Taco Shells
  - 1 Tbsp Mincd Onion
  - 25g Ground Cumin
  - 5g Chilli Powder
  - 3 Tbsp Sriracha Sauce
  - 1 Butter Lettuce
  - 1 Diced Tomato
  - Shredded Cheese
  - Chopped Spring Onions
- 1 Place chicken breast into a saucepan and pour in enough water to cover. Place over medium heat, bring to boil until chicken meat is no longer pink.
  - 2 Transfer chicken breasts to a bowl, allow to cool, and shred the chicken meat with two forks.
  - 3 Heat vegetable oil in a small non-stick saucepan over medium heat and sauté onions.
  - 4 Mix in the shredded chicken, cumin and chili powder.
  - 5 Reduce heat to low and simmer until chicken is hot and the flavours have blended, about 3 minutes.
  - 6 Heat hard shell tacos in oven for 2-3 minutes.
  - 7 Start with placing some shredded chicken into each taco shell and top with lettuce, cheese, spring onions and finish with Wood's Tomato Relish Mayonnaise. Serve immediately.



## Wood's Tomato Relish Mayonnaise

The perfect combination of creaminess and classic tomato relish flavour in a smooth mayonnaise consistency.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102827	Tomato Relish Mayonnaise	2 x 2kg	✓	✓	✓		Dry	6 months



# Chicken Kasoundi Burrito



## Time needed

🕒 10min Prep 🕒 15min Cook

## Difficulty & Yield

👨🍳 Easy 🍴 Serves 4

## Made using

- 600g Wood's Tomato Kasoundi
  - 700g Chicken Breast
  - 400g Corn Kernels
  - 1 Avocado
  - 50g Coriander, to garnish
  - 1 Long Red Chilli, chopped finely
  - 4 Soft Tortilla or Wraps
- 1 Lightly oil a grill pan and grill tortillas or wraps until a crisp grill mark is obtained.
  - 2 Dice chicken and fry in a little olive oil, add the Wood's Tomato Kasoundi and combine.
  - 3 Chargrill fresh corn.
  - 4 Layer each wrap with approx. 175g of chicken, 100g corn kernels and some chopped avocado.
  - 5 Wrap burrito tightly and then wrap in aluminium foil, place in oven and warm at 180°C for 5 minutes.
  - 6 When warm, unwrap burrito from foil, slice in half and top with Wood's Tomato Kasoundi and garnish with coriander and chopped chilli.



## Wood's Tomato Kasoundi

A combination of chunky tomatoes and aromatic spices delivers a rich and flavoursome savoury taste.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102139	Tomato Kasoundi	2 x 2.2kg	✓	✓	✓	✓	Dry	6 months





# Beef & Spicy Tomato Relish Quesadilla



## Time needed

🕒 10min Prep 🕒 15min Cook

## Difficulty & Yield

👩🍳 Easy 🍴 Serves 2

## Made using

- 400g Wood's Spicy Tomato Relish
  - 100g Sour Cream
  - 250g Kidney Beans
  - 500g Beef Mince
  - 1 Green Capsicum, chopped finely
  - 2 Long Red Chillies
  - 2 Garlic Cloves, crushed
  - 4 20cm Round Tortillas
  - Shredded Cheese
- 1 Heat oil in a large frying pan then add beef mince. Use a spatula or wooden spoon to break up mince, cooking for 10 minutes or until browned.
  - 2 Add kidney beans, chopped capsicum, chilli and garlic, cook through.
  - 3 Add 200g of Wood's Spicy Tomato Relish to the mixture and stir.
  - 4 Place two tortillas on an oven tray and spread with half the beef mix on each.
  - 5 Top with second tortilla, sprinkle with cheese and place in a warm oven for 1–2 minutes until cheese turns a light brown.
  - 6 When tortilla is crisp and cheese is melted, remove from oven, top with Wood's Spicy Tomato Relish, sour cream and sprinkle with coriander.
  - 7 To serve place cooked quesadilla's on a board and portion to required size.



## Wood's Spicy Tomato Relish

The classic taste of tomato relish infused with fiery jalapeno peppers and sriracha sauce for an invigorating burst of spice.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102828	Spicy Tomato Relish	2 x 2.4kg	✓	✓	✓	✓	Dry	6 months





Simply full of the  
best Aussie-grown  
tomatoes.



✓ Vegan Certified    ✓ Kosher Certified    ✓ Halal Certified    ✓ Gluten Free





# Pizzas





# Fig, Prosciutto & Chilli Jam Pizza



## Time needed

🕒 15min Prep 🕒 10min Cook

## Difficulty & Yield

👨‍🍳 Easy 🍴 Serves 12

## Made using

- 85g Wood's Chilli Jam
  - 2 Pizza Bases
  - 100g Grated Mozzarella
  - 100g Prosciutto, thinly sliced
  - 4 Fresh Figs, quartered
  - Cracked Black Pepper
  - Baby Rocket
  - Extra Virgin Olive Oil
  - Lemon Wedges, to serve (optional)
- 1 Preheat oven to 220°C / 200°C fan forced.
  - 2 Place pizza bases on two baking trays. Spread with Wood's Chilli Jam. Sprinkle with mozzarella.
  - 3 Bake for 8-10 minutes or until golden and melted.
  - 4 Remove from oven and arrange prosciutto on the pizzas. Top with the quartered figs and sprinkle with baby rocket.
  - 5 Season with cracked black pepper and drizzle with oil.
  - 6 Serve with lemon wedges.



## Wood's Chilli Jam

A delightful medley of vegetables, fruit and spices create a sweet and fruity taste with a hint of chilli.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102560	Chilli Jam	2 x 2.4kg	✓	✓	✓	✓	Dry	6 months





# Chicken Caesar Pizza



## Time needed

🕒 15min Prep 🕒 15min Cook

## Difficulty & Yield

👨🍳 Easy 🍴 Serves 6

## Made using

- 6 Tbsp Wood's Caesar Salad Dressing
  - 1 Pizza Base
  - 2 Cups Tasty Cheese
  - 1/2 Cup Parmesan Cheese
  - 2 Cooked Chicken Breast Fillets, cubed. Alternatively, use store-bought BBQ Chicken
  - 2 Cups Cos Lettuce
  - 2 Green Onions, thinly sliced
  - 1/2 Tsp Minced Garlic
  - 1 Tbsp Olive Oil
- 1 Preheat oven to 220°C / 200°C fan forced.
  - 2 Cut chicken breast fillets in to cubes and add with 1/2 teaspoon of garlic to pan and cook over medium-high heat until chicken is no longer pink.
  - 3 Remove from the heat and stir in 2 tablespoons of Wood's Caesar Salad Dressing. Alternatively, use store-bought BBQ Chicken and simply stir through the Caesar Salad Dressing.
  - 4 Place pizza base on baking tray. Spread 3 tablespoons of the Caesar Salad Dressing over the pizza base and sprinkle with the remaining garlic.
  - 5 Top with half of the cheeses and all of the chicken. Sprinkle over the remaining cheeses.
  - 6 Bake for 10 - 15 minutes or until base is crisp and the cheese is melted.
  - 7 In a small bowl, toss the salad mix and green onions with the remaining Caesar Salad Dressing.
  - 8 Before serving, top with the salad mix and tomatoes.



## Wood's Caesar Salad Dressing

Authentically crafted with anchovies and parmesan cheese, this dressing offers a rich, creamy texture with a tangy flavour and a hint of garlic.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102562	Caesar Salad Dressing	2 x 2kg			✓		Chilled	6 months





# Anchovy, Olive & Onion Marmalade Pizza



## Time needed

🕒 15min Prep 🕒 15min Cook

## Difficulty & Yield

👨‍🍳 Easy 🍴 Serves 12

## Made using

- 120g Wood's Onion Marmalade
  - 1 Pizza Base or Turkish Bread
  - 6 Thyme Sprigs, picked
  - Handful of Pitted Black Olives
  - Anchovies, ideally skin on in sunflower oil
- 1 Preheat oven to 220°C / 200°C fan forced.
  - 2 Place pizza base or turkish bread on baking tray. Spread to your liking with Wood's Onion Marmalade, leaving a gap around the edges.
  - 3 Arrange the anchovies over the top of the marmalade in a criss-cross pattern before dotting the olives in the gaps. Sprinkle over the picked thyme leaves.
  - 4 Bake for 10-15 minutes or until crisp.



## Wood's Onion Marmalade

A unique blend of onion and specially selected spices. Perfect for burgers, sandwiches and wraps.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102128	Onion Marmalade	2 x 2.4kg	✓		✓		Dry	6 months





# Tandoori Chicken Pizza



## Time needed

🕒 1hr Prep 🕒 15min Cook

## Difficulty & Yield

👨‍🍳 Easy 🍴 Serves 4

## Made using

- 2 Tbsp Wood's Mango Chilli Chutney
  - 1 Pizza Base
  - 1.3 Cups Tasty Cheese
  - 1.4 Cups Fresh Coriander Leaves
  - 2 Tbsp Tandoori Paste
  - 1 Tbsp Lemon Juice
  - 1.5 Cups Plain Yoghurt
  - 2 Cooked Chicken Breast Fillets or Store Bought BBQ Chicken, cut into pieces
  - 1 Small Red Onion, thinly sliced
  - 40g Baby Spinach
  - 2 Tbsp Raisins, roughly chopped
  - 2 Tbsp Slivered Almonds
- 1 Preheat oven to 220°C / 200°C fan forced.
  - 2 Cook chicken breast fillets over medium-high heat until the chicken is no longer pink and set aside to rest for 5 minutes. Once rested, thinly slice. Alternatively, use store-bought BBQ Chicken.
  - 3 Combine tandoori paste, lemon juice and half of the yoghurt in a medium bowl. Add the chicken. Turn to coat and cover with film. Refrigerate for 1 hour.
  - 4 Place pizza base on baking tray. Spread the Wood's Mango Chilli Chutney over the pizza base. Top with sliced onion, baby spinach, chicken, raisins, almonds and cheese.
  - 5 Bake for 12 - 15 minutes or until base is crisp.
  - 6 Serve pizza sprinkled with coriander and dollop with the remaining yoghurt.



## Mango Chilli Chutney

Made with chunks of ripe mango and red chillies, this thick and fruity chutney boasts a sweet and savoury flavour with a kick of heat.

CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE
102133	Mango Chilli Chutney	2 x 2.4kg	✓	✓		✓	Dry	6 months



CODE	DESCRIPTION	SIZE	KOSHER	HALAL	GLUTEN FREE	VEGAN	STORAGE	SHELF LIFE	SERVINGS
<b>Relishes</b>									
I02828	Spicy Tomato Relish	2 × 2.4kg	✓	✓	✓	✓	Dry	6 months	120 × 20g (2.4kg)
I02827	Tomato Relish Mayonnaise	2 × 2kg	✓	✓	✓		Dry	6 months	100 × 20g (2kg)
I02126	Tomato Relish	4 × 2.4kg	✓	✓	✓	✓	Dry	6 months	120 × 20g (2.4kg)
I02651	Tomato Relish	12kg	✓	✓	✓	✓	Dry	6 months	600 × 20g (12kg)
I02584	Smokey Tomato Relish	2 × 2.4kg	✓	✓	✓	✓	Dry	6 months	120 × 20g (2.4kg)
I02129	Red Capsicum Relish	2 × 2.4kg	✓	✓	✓	✓	Dry	6 months	120 × 20g (2.4kg)
I02560	Chilli Jam	2 × 2.4kg	✓	✓	✓	✓	Dry	6 months	120 × 20g (2.4kg)
I02128	Onion Marmalade	2 × 2.4kg	✓		✓		Dry	6 months	120 × 20g (2.4kg)
<b>Dressings &amp; Mayonnaise</b>									
I02561	Egg Mayonnaise	2 × 2kg	✓	✓	✓		Chilled	6 months	100 × 20g (2kg)
I00122	Egg Mayonnaise	10kg	✓	✓	✓		Chilled	6 months	500 × 20g (10kg)
I02504	Vegan Mayonnaise	2 × 2.2kg	✓	✓	✓	✓	Dry	9 months	110 × 20g (2.2kg)
I00127	Lime and Chilli Mayonnaise	2 × 2kg	✓	✓	✓		Chilled	6 months	100 × 20g (2kg)
I02251	Roasted Garlic Aioli	2 × 2.2kg	✓	✓	✓		Dry	6 months	110 × 20g (2.2kg)
I02562	Caesar Salad Dressing	2 × 2kg			✓		Chilled	6 months	100 × 20g (2kg)
<b>Chutney, Pickles &amp; Sauces</b>									
I02135	Country Style Tomato Chutney	2 × 2.4kg			✓		Dry	6 months	120 × 20g (2.4kg)
I02133	Mango Chilli Chutney	2 × 2.4kg	✓	✓		✓	Dry	6 months	120 × 20g (2.4kg)
I02139	Tomato Kasoundi	2 × 2.2kg	✓	✓	✓	✓	Dry	6 months	100 × 20g (2.2kg)
I02130	Green Tomato Pickle	2 × 2.4kg	✓	✓	✓	✓	Dry	6 months	120 × 20g (2.4kg)
I02138	Cranberry Sauce	2 × 2.2kg			✓		Dry	6 months	100 × 20g (2.2kg)
<b>Squeeze Bottles</b>									
I02633	Thick Egg Mayonnaise	6 × 1kg	✓	✓	✓		Chilled	6 months	100 × 10g (1kg)
I02636	Hollandaise Sauce	6 × 1kg		✓	✓		Chilled	6 months	100 × 10g (1kg)
I02635	Roasted Garlic Aioli	6 × 1kg		✓	✓		Chilled	6 months	100 × 10g (1kg)
I02634	Vegan Mayonnaise	6 × 1kg	✓	✓	✓	✓	Chilled	6 months	100 × 10g (1kg)
I02694	Vegan Chipotle Mayonnaise	6 × 1kg	✓	✓	✓	✓	Chilled	6 months	100 × 10g (1kg)
I02691	Vegan Roasted Garlic Aioli	6 × 1kg	✓	✓	✓	✓	Chilled	6 months	100 × 10g (1kg)

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