



Value-Added GOURMET CUISINE

STEP-BY-STEP



BRAAI



BAKE



FRY

WE'RE
HERE TO
HELP

SUGGESTIONS &

TIPS!

When producing Value added products for your Gourmet Counter, use only the finest quality Meat, Seasonings, Marinades and Sauces.

➔ **Remember- you are selling a "Value" concept.**

Using inferior quality products will destroy customer perception and trust in value for money.

In setting out your Gourmet Counter, give your client a wide range of visual and taste options by using various combinations of MeisterClub® solutions with a variety of different Meat cuts. **USE YOUR IMAGINATION!**



Critically analyse your display on a frequent basis, identify how you can constantly change and improve it.

Ensure your staff project a standard of **cleanliness, confidence and hygiene.**

TAKE STOCK OF PRODUCT MOVEMENT. ➔

Reposition or replace slow moving products. If you find popular products are not moving, adjust the position, layouts and garnishing.

Offer samples of the product to the customers to taste, this will create appetising aromas and trigger the taste buds.

Fresh product appearance is very important.

Ensure the Gourmet Counter is appetising and attractive.

Ensure you utilize the space available in your counter to the fullest. !

Should there be open spaces, fill the gaps with decorative items or retail offerings of your ingredients which generate extra income.

Keep your staff trained and informed on specials and promotional concepts so they are able to **INTERACT WITH THE CUSTOMERS** with confidence.



GOURMET CUISINE

SINCE
1912



FINE
FOOD

ORIGINAL
RECIPES

BAKE

VERB

(used with object), **baked, baking.**

to cook by dry heat in an oven or on heated metal or stones.

to harden by heat:
to bake pottery in a kiln.

to dry by, or subject to heat:
The sun baked the land.

verb (used without object), **baked, baking.**

to bake bread, a casserole, etc.

to become baked:
The cake will bake in about half an hour.

to be subjected to heat:
The lizard baked on the hot rocks.

.....

NOUN

social occasion at which the chief food is baked.



GOURMET CUISINE

ORIGINAL
RECIPES

SINCE
1912

FINE
FOOD

BRAAI

VERB

to grill or roast (meat) over open coals

.....

NOUN

short for braaivleis

.....

ORIGIN

Afrikaans

ORIGINAL
RECIPES

SINCE
1912

FINE
FOOD



GOURMET CUISINE

FRY

VERB

(used with object), **fried, frying.**

to cook in a pan or on a griddle over direct heat, usually in fat or oil.

(used without object), **fried, frying.**

to undergo cooking in fat or oil.

.....

NOUN

(plural), **fries.**

a dish of something fried.

a piece of french-fried potato.

a party or gathering at which the chief food is fried,
frequently outdoors:



GOURMET CUISINE

SINCE
1912

FINE
FOOD

ORIGINAL
RECIPES

ESSENTIALS

Gourmet Cuisine





Product Offerings

ESSENTIALS

RUBS

PRODUCT

PRODUCT CODE

MeisterClub® Sriracha Rub.....	4427105
MeisterClub® Hickory Rub.....	4427106
MeisterClub® Chimichurri Rub.....	4427108
MeisterClub® Citrus Rub.....	4427107

SPRINKLES AND SEASONINGS

PRODUCT

PRODUCT CODE

Greek Sprinkle	4412241
Texan Sprinkle	4402210
Jimmy's Seasoning	4408741
Six Gun Grill	4694643
BBQ King.....	4412095

MARINADES

PRODUCT

PRODUCT CODE

MeisterClub® Sweet Chilli	8110801
MeisterClub® BBQ.....	8110806
MeisterClub® Egte Sosatie	8110808
MeisterClub® Garlic	8110809
MeisterClub® Lemon & Herb	8110810
MeisterClub® Mexican Chilli.....	8110811
MeisterClub® Monkey Gland.....	8110812
MeisterClub® Pepper.....	8110814
MeisterClub® Peri-Peri.....	8110815
MeisterClub® Spare Rib	8110816
MeisterClub® Red Wine & Rosemary	8110772
Jimmy's Sauce	8110997

FLAVA BRUSH

PRODUCT

PRODUCT CODE

MeisterClub® Flava Brush Braai.....	8110867
MeisterClub® Flava Brush Mediteranean	8110866
MeisterClub® Flava Brush Mexican Grill	8110869
MeisterClub® Flava Brush Steak it Easy	8110868



Product Offerings

ESSENTIALS

TRAYS

PRODUCT

PRODUCT CODE

Clear Polycarbonate Tray - Half.....	6414024
Clear Polycarbonate Tray - Full	6414023
Black Polycarbonate Tray - Half.....	8209152
Black Polycarbonate Tray - Full	8209152



Clear lids available to fit all polycarbonate display trays

BOARDS

PRODUCT

PRODUCT CODE

Bamboo Display Board - Half	8205616
Bamboo Display Board - Full.....	8205618
Bamboo Display Board - Bat.....	8205617



SMALLS

PRODUCT

PRODUCT CODE

Crown National Condiment Holder.....	DDD1400
Mini Scoop 80 x 30 x 135 mm.....	SCA0135
Crown National Sauce Pump.....	8205615
Crown National Sculpting Tool Set	908180802
Crown National Sosatie Assistant.....	8205619
Crown National 5 mm Skewers 20 cm	8214007
Trussing Rings	6455701
Twine 104	6490107
Twine 304.....	6490158
Aluminium Foil Heavy Duty 70 m	6420102

MISC

PRODUCT

PRODUCT CODE

2 Step Riser	2954260
Artificial Grass Decor.....	NEW





Product Offerings

ESSENTIALS

ARCOS KNIVES

PRODUCT

PRODUCT CODE

●	Arcos Steak Knife - Green.....	2927210
●	Arcos Boning Knife - Green.....	2945210
●	Arcos Steak Knife - Blue.....	2927230
●	Arcos Steak Boning - Blue.....	2945230
●	Arcos Skinning Knife - Blue.....	2954250
●	Arcos Steak Knife - Red.....	2927220
●	Arcos Boning Knife - Red.....	2945220
●	Arcos Skinning Knife - Red.....	2954220
●	Arcos Steak Knife - Yellow.....	2918000
●	Arcos Boning Knife - White.....	2945240
●	Arcos Skinning Knife - Grey.....	2954260

Arcos knives come in a variety of coloured handles:



Butcher Knife



Steak Knife



Boning Knife



Skinning Knife



BEEF

Gourmet Cuisine



www.crownnational.co.za



MeisterClub® Filled Peppers

BEEF

BAKE

**STEP
ONE**



Cut off the top of a bell pepper

**STEP
TWO**



Remove the stalk of the bell pepper

**STEP
THREE**



Remove the seeds from the bell pepper

**STEP
FOUR**



Combine MeisterClub® Beef Sausage mixture with Jimmy's Sauce

**STEP
FIVE**



Portion 150 g of the MeisterClub® & Jimmy's mixture and insert into the pepper

**STEP
SIX**



Replace the top of the pepper and display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:





MeisterClub® Baroness Beef Fillet

BEEF

BAKE

STEP ONE



Prepare a beef fillet

STEP TWO



Slice the fillet length ways into a sheet

STEP THREE



The fillet is now ready for preparation

STEP FOUR



Lay cheese over the fillet sheet

STEP FIVE



Sprinkle MeisterClub® Chimichurri Rub over the fillet

STEP SIX



Add washed spinach leaves to the fillet

STEP SEVEN



Roll the fillet to secure the stuffing

STEP EIGHT



Trim the edge of the MeisterClub® Baroness fillet for presentation purposes

STEP NINE



Sprinkle MeisterClub® Chimichurri Rub over the prepared fillet

STEP TEN



Display the finished product in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:





Stetson Barrels

BEEF

BAKE

**STEP
ONE**



Slice thin sheets of topside. Form portions of Stetson Burger mix in your hands

**STEP
TWO**



Place the Stetson Burger mix on the beef sheets and roll

**STEP
THREE**



Trim the edges of the Stetson Barrels for presentation purposes

**STEP
FOUR**



Dip the ends of the Stetson Barrels into MeisterClub® Chimichuri Rub

**STEP
FIVE**



Garnish and display in the Gourmet Counter for sale

*To Prepare this Dish
YOU WILL NEED:*





MeisterClub® Rub Burgers

BEEF

BRAAI

**STEP
ONE**



Form two Stetson Burger patties

**STEP
TWO**



(Use any cheese of your choice)

Using a round object, cut cheese circles

**STEP
THREE**



Insert the cheese circles between the two Stetson Burger Patties

**STEP
FOUR**



Press the edges of the Stetson Burger patties together, forming one product

**STEP
FIVE**



Roll the Stetson Burger in any MeisterClub® Rub of your choice

**STEP
SIX**



Display the finished product in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:





MeisterClub® Skewered Short Rib

BEEF

BRAAI

**STEP
ONE**



Cut beef short rib in half

**STEP
TWO**



Insert metal skewers through the short rib

**STEP
THREE**



Sprinkle a variety of MeisterClub® Rubs on the short rib

**STEP
FOUR**



Display the MeisterClub® skewered short rib in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:





MeisterClub® Deluxe Sosaties

BEEF

BRAAI

STEP
ONE



Portion fillet medallions and wrap in bacon

STEP
TWO



Place 3 prepared medallions onto a skewer

STEP
THREE



Brush with MeisterClub® Prego Marinade

STEP
FOUR



Garnish as required

STEP
FOUR



Display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:



Sovereign Steak Skewers

BEEF

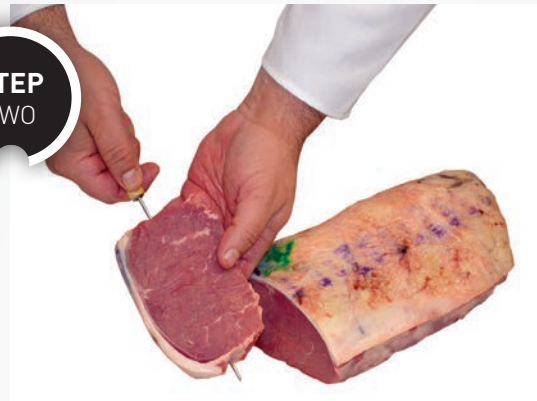
BRAAI

**STEP
ONE**



Cut 3 cm sirloin steak portions

**STEP
TWO**



Insert a steel skewer

**STEP
THREE**



Brush the steak with MeisterClub® BBQ

**STEP
FOUR**



Press the fat layer into MeisterClub® Hickory Rub

**STEP
FIVE**



Ensure the fat is completely covered

**STEP
SIX**



Display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:





MeisterClub® Prego Steaks

BEEF

FRY

**STEP
ONE**



Cut thin slices of beef

**STEP
TWO**



Prepare enough slices to present a full dish

**STEP
THREE**



Add MeisterClub® Prego Marinade

**STEP
FOUR**



Display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:





MeisterClub® Traditional Stir Fry

BEEF

FRY

**STEP
ONE**



Slice sheets of beef

**STEP
TWO**



Cut the sheets into equal size strips

**STEP
THREE**



Add MeisterClub® marinade of your choice and sprinkle with MeisterClub® Citrus Rub.
Display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:





MeisterClub® Trinchado

BEEF

FRY

**STEP
ONE**



Cut slices of beef

**STEP
TWO**



Cut into equal size cubes

**STEP
THREE**



Marinate the beef in MeisterClub® Red Wine & Rosemary and display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:



CHICKEN

Gourmet Cuisine





MeisterClub® Chicken Roll

CHICKEN

BAKE

STEP
ONE



Remove the wings from a whole chicken

STEP
TWO



Butterfly the chicken

STEP
THREE



De-bone the chicken

STEP
FOUR



Sprinkle MeisterClub® citrus rub over the entire chicken

STEP
FIVE



Roll the chicken and insert into the netting

STEP
SIX



Sprinkle MeisterClub® Citrus Rub over the chicken roll

STEP
SEVEN



Garnish and display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:





MeisterClub® Savoury Chicken Roll

CHICKEN

BAKE

STEP ONE



Add MeisterClub® Sweet Chilli sauce to the pastry

STEP TWO



Brush the MeisterClub® Sweet Chilli in order to evenly cover the entire pastry

STEP THREE



Add MeisterClub® chicken burger mix to the pastry

STEP FOUR



Add toppings of your choice such as tomatoes and basil

STEP FIVE



Roll the pastry evenly to ensure consistency

STEP SIX



Trim the edges of the MeisterClub® savoury roll for presentation purposes

STEP SEVEN



Score the top of the MeisterClub® Savoury Roll using a Skewer

STEP EIGHT



Brush the MeisterClub® Savoury Roll with So Good Milk Wash

STEP NINE



Sprinkle So Good Crispy Fried Onions for garnish and crunch

STEP TEN



Display the MeisterClub® Savoury Chicken Roll for sale

To Prepare this Dish
YOU WILL NEED:





MeisterClub® Chicken Parcel

CHICKEN

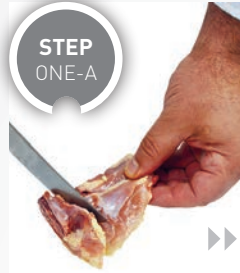
BAKE

STEP
ONE



De-bone a chicken thigh

STEP
ONE-A



STEP
ONE-B



STEP
TWO



Sprinkle MeisterClub® Citrus Rub
over the inside of the thigh

STEP
THREE



Add grated cheese

STEP
FOUR



Fold the de-boned thigh

STEP
FIVE



Roll the de-boned thigh in streaky bacon
and secure with a trussing ring

STEP
SIX



Sprinkle Six Gun Grill over the chicken parcels and display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:



MeisterClub® Supreme Drumsticks

CHICKEN

BRAAI

STEP ONE



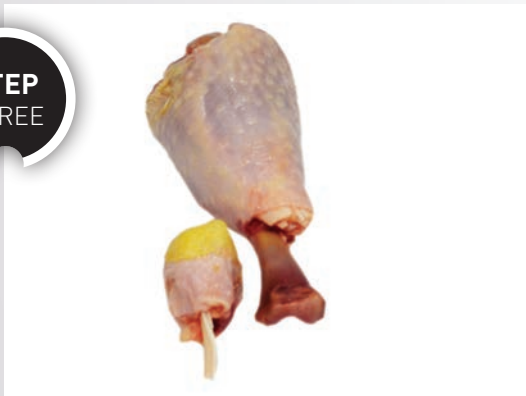
Using an Arcos Boning Knife, cut a slit on the drumstick below the joint

STEP TWO



Remove the cartilage tip from the drumstick

STEP THREE



Discard the cartilage tip and clean the bone

STEP FOUR



Wrap the bone with tin foil for presentation purposes

STEP FIVE



Dunk the drumstick in MeisterClub® Sweet Chilli or any MeisterClub® Sauce of your choice

STEP SIX



Display the MeisterClub® drumsticks for sale in the Gourmet Counter

To Prepare this Dish
YOU WILL NEED:





MeisterClub® Chicken Pocket

CHICKEN

BRAAI

STEP
ONE



Cut an opening into the chicken breast

STEP
TWO



Brush the inside of the chicken breast with
MeisterClub® Pepper Sauce

STEP
THREE



Insert a layer of feta cheese and a layer
of strawberry's to the chicken breast

STEP
FOUR



Seal the chicken breast

STEP
FIVE



Brush the outside of the chicken breast with MeisterClub® Pepper Sauce and display for sale

To Prepare this Dish
YOU WILL NEED:





MeisterClub® Chicken Drummet

CHICKEN

BRAAI

STEP
ONE



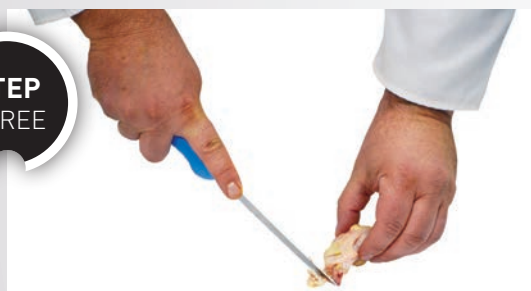
Trim the end off a wing and remove excess fat

STEP
TWO



Separate the wing by cutting through the cartilage and joints

STEP
THREE



Cut the tendon from the bone

STEP
FOUR



Pull the meat backwards from the bone

STEP
FIVE



Wrap foil on the exposed bone

STEP
SIX



Sprinkle MeisterClub® Citrus Rub over the drummets

STEP
SEVEN



Display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:

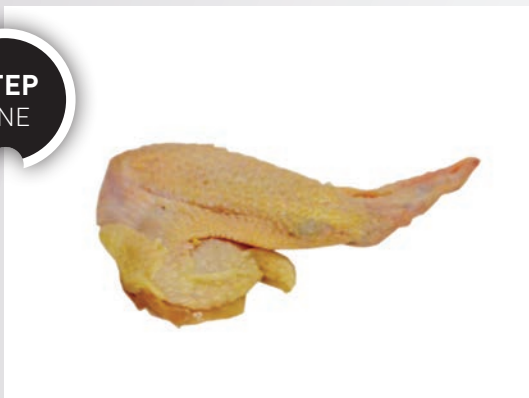


MeisterClub® Sriracha Wings

CHICKEN

BRAAI

STEP
ONE



Select chicken wings to prepare

STEP
TWO



Cut through the cartilage of the wing, separating the 3 parts

STEP
THREE



Skewer the wings onto 2 parallel skewers

STEP
FOUR



Sprinkle the wings with MeisterClub® Sriracha Rub

STEP
FIVE



Display the MeisterClub® Sriracha Rub Wings in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:



PORK

Gourmet Cuisine



MeisterClub® Monarch Armadillo

PORK

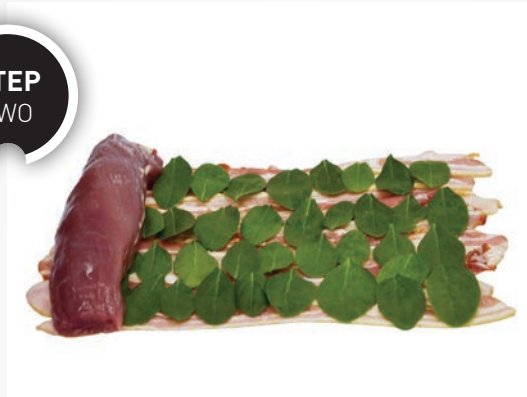
BAKE

STEP
ONE



Trim a pork fillet

STEP
TWO



Place the pork fillet on a bed of streaky bacon and washed spinach leaves

STEP
THREE



Roll the streaky bacon, spinach and pork fillet together

STEP
FOUR



Secure the rolled product with trussing rings

STEP
FIVE



Brush the roll with MeisterClub® BBQ

STEP
SIX



Garnish and display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:





MeisterClub® Filled Pork Belly

PORK

BAKE

STEP
ONE



De-bone a pork belly

STEP
TWO



Place a layer of MeisterClub® Pork Sausage mixture onto the belly

STEP
THREE



Add sliced peppers to the mix

STEP
FOUR



Lay washed spinach leaves over the mix

STEP
FIVE



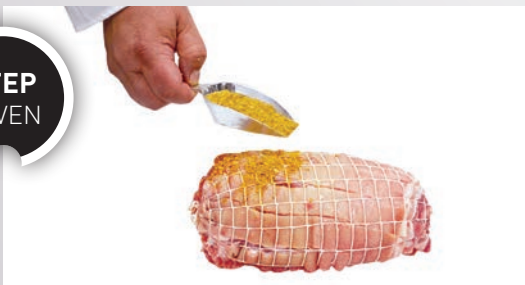
Roll the Belly to enclose the filling

STEP
SIX



Prepare the roll to insert into 22 netting

STEP
SEVEN



Sprinkle MeisterClub® Hickory Rub over the prepared belly

STEP
EIGHT



Display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:



MeisterClub® Imperial Espetadas

PORK

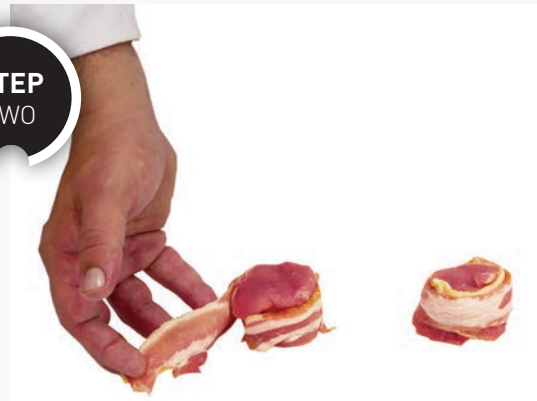
BRAAI

STEP
ONE



Trim a pork fillet and cut into 4 cm medallions

STEP
TWO



Sprinkle Six Gun Grill on streaky bacon and wrap the medallions

STEP
THREE



Cut 4 cm beef cubes

STEP
FOUR



Alternately skewer wrapped pork medallions and beef cubes

STEP
FIVE



Brush MeisterClub® Marinades on the skewered meat

STEP
SIX



Display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:



MeisterClub® Princess Pork Plaits

PORK

BRAAI

STEP ONE



De-bone and remove the rind from a pork belly

STEP TWO



Cut the pork belly in half

STEP THREE



Leaving 1 cm at the top and bottom of each half, cut slits through the belly

STEP FOUR



Using both hands, intertwine the pieces creating a plait

STEP FOUR-A



Using both hands, intertwine the pieces creating a plait

STEP FOUR-B



Using both hands, intertwine the pieces creating a plait

STEP FIVE



When nearing the end of the Plait, guide the 1 cm end through the opening

STEP SIX



Tighten the plait by pulling on each end

STEP SEVEN



Sprinkle with MeisterClub® Citrus Rub

STEP EIGHT



Display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:





MeisterClub® Pork Sausage Wedges

PORK

FRY

STEP ONE



Cut a slit into a MeisterClub® Pork Sausage

STEP TWO



Stuff the MeisterClub® Pork Sausage with mini corn

STEP THREE



Stuff the MeisterClub® Pork Sausage with So Good Crispy Fried Onion as an alternative

STEP FOUR



Sprinkle Six Gun Grill over 3 strips of streaky bacon

STEP FIVE



Place 1 of the filled MeisterClub® Pork Sausages onto the streaky bacon, then roll

STEP SIX



Add MeisterClub® Sweet Chilli to the wrapped wedges

STEP SEVEN



Brush the MeisterClub® Sweet Chilli over the wedges and display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:





MeisterClub® Wrapped Medallions

PORK

FRY

STEP
ONE



Trim a pork fillet and cut into 4 cm medallions

STEP
TWO



Sprinkle Six Gun Grill on streaky bacon and wrap the medallions

STEP
THREE



Brush MeisterClub® Marinade of your choice on the wrapped medallions and display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:



MeisterClub® Pork & Beef Twirls

PORK

FRY

STEP
ONE



Lay 1 slice of beef and 1 slice of pork on top of each other

STEP
TWO



Cut through the centre of the slices

STEP
THREE



Add 1 slice of cheese to each section

STEP
FOUR



Add 1 mini corn

STEP
FIVE



Roll the meat, cheese and corn

STEP
SIX



Secure the twirls with a trussing ring

STEP
SEVEN



Add MeisterClub® Chimichurri Rub to the twirls

STEP
EIGHT



Display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:



LAMB

Gourmet Cuisine





Jimmy's Juicy Lamb Roll

LAMB

BAKE

STEP
ONE



Debone and trim excess fat from a Lamb Belly

STEP
TWO



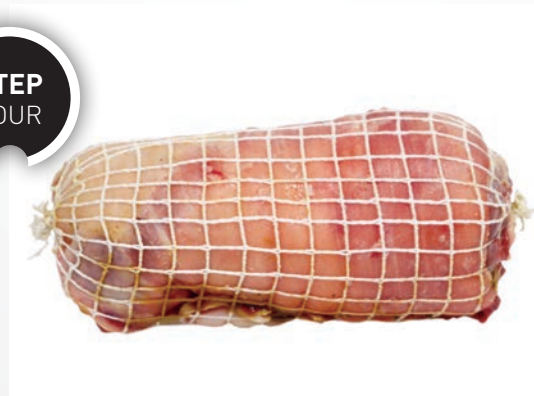
Brush Jimmy's Sauce on the inside of the belly

STEP
THREE



Roll the belly

STEP
FOUR



Place the Lamb Belly in 22 Netting

STEP
FIVE



Sprinkle Crown National Greek Sprinkle over the Lamb and display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:





Crown Crusted Lamb Rack

LAMB

BAKE

STEP
ONE



Cut a strip from the Rack

STEP
TWO



Remove all the meat from the rib bones

STEP
THREE



Clean all the bones from the exposed ribs

STEP
FOUR



Mix Crown National Greek Sprinkle with oil
to create a paste to apply

STEP
FIVE



Place Chef's Hats on the exposed Ribs for decoration purposes and Display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:





MeisterClub® Regal Lamb Shanks

LAMB

BAKE

STEP
ONE



Trim the tip of the shank for presentation purposes

STEP
TWO



Clean the bone

STEP
THREE



Shank ready for preparation

STEP
FIVE



Baste the Shank with MeisterClub® Pepper Sauce and display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:





MeisterClub® Stuffed Lamb Roll

LAMB

BAKE

STEP
ONE



De-bone and trim excess fat from the lamb belly

STEP
TWO



Add a layer of MeisterClub® Sweet Chilli Mutton Sausage

STEP
THREE



Sprinkle Mixed Peppers over the mix

STEP
FOUR



Roll the MeisterClub® Lamb Roll and insert into 22 netting

STEP
FIVE



Sprinkle a variety of MeisterClub® Rubs for visual effect

STEP
SIX

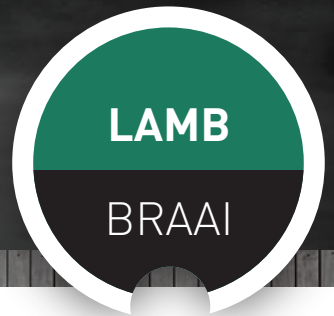


Display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:



Six Gun Grill Lamb Wheels



STEP ONE



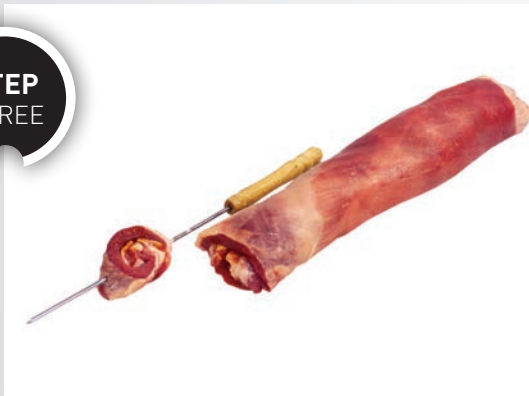
De-bone a lamb belly

STEP TWO



Sprinkle Six Gun Grill over the belly

STEP THREE



Roll the lamb belly, slice into portions and place on a skewer

STEP FOUR



Sprinkle Six Gun Grill over the wheels

STEP FIVE



Garnish and display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:



MeisterClub® Lamb Lollies

LAMB

BRAAI

STEP ONE



Individually remove the rib bones from the belly

STEP TWO



Place 1 of the bones on the edge of the belly and trim meat accordingly

STEP THREE



Roll the trimmed meat around the rib bone

STEP FOUR



Secure with a trussing ring

STEP FIVE



Repeat the steps until all the belly meat has been utilised

STEP SIX



Dip the lamb lollies into Meister Club Sweet Chilli

STEP SEVEN



Display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:





MeisterClub® Lamb Loin Wraps

LAMB

BRAAI

STEP
ONE



Trim and de-bone a
lamb loin

STEP
ONE-A



STEP
ONE-B



STEP
TWO



Lay spring onion on the
lamb loin

STEP
THREE



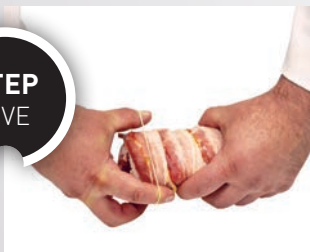
Sprinkle MeisterClub® Hickory
Rub over the lamb loin

STEP
FOUR



Roll the loin and wrap in bacon

STEP
FIVE



Secure the bacon wrapped
lamb loin with trussing rings

STEP
SIX



Slice equal portions of the
prepared loin

STEP
SEVEN



Sprinkle MeisterClub® Hickory
Rub over the portioned loin

STEP
EIGHT



Display in the Gourmet Counter for sale

To Prepare this Dish
YOU WILL NEED:



SCULPTING

Gourmet Cuisine



Apple Swan Garnish

SCULPTING APPLE

STEP ONE



Select a large firm apple.
Cut a base off (+ 50mm)

STEP TWO



Start with the first wing on
the side by cutting
3 cm x 3 mm deep.

STEP THREE



On the opposite side, cut
another 3cm x 3mm to form
the first wing

STEP FOUR



Repeat steps 2 and 3 until you
have created 4 or more
wings per side

STEP FIVE



Cut a groove, opposite end to the
stem, 10 mm wide x 25 mm deep, for
placement of the head

STEP SIX



Cut out the shape of a swan
head from the base piece
(from Step 1)

STEP SEVEN



Cut a small hole and place a
whole pepper corn to
signify an Eye

STEP EIGHT



Place a toothpick in the
groove (Step 5) and secure
the head on the toothpick

STEP NINE



Push out the wings, starting
from the inside out

STEP TEN

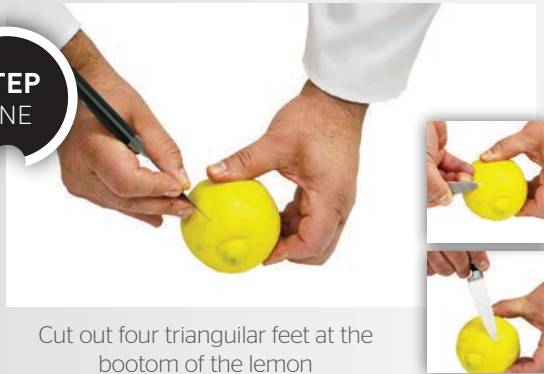


Drench the Apple Swan in
lemon juice to preserve it
from oxidation

Lemon Pig Garnish

SCULPTING LEMON

STEP ONE



Cut out four triangular feet at the bottom of the lemon

STEP TWO



Cut out two small holes at the top of the lemon

STEP THREE



Insert whole pepper corns into the holes to represent the eyes

STEP FOUR



Cut two triangular shaped ears above the eyes

STEP FIVE



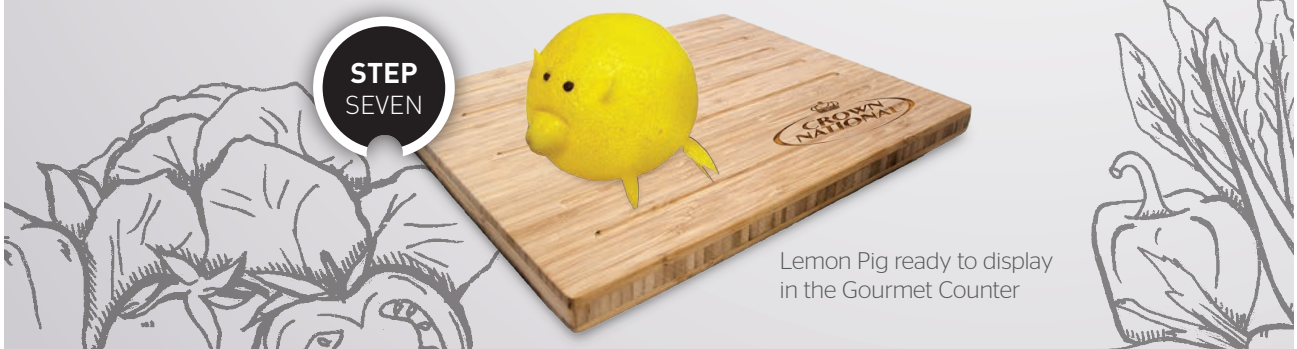
Bend the ears upwards ensuring not to tear off the ears

STEP SIX



Insert toothpicks into the legs to secure them in place

STEP SEVEN



Lemon Pig ready to display in the Gourmet Counter

Radish Hearts Garnish

SCULPTING
RADISH

STEP
ONE



Slice a firm Radish in 1 mm slices

STEP
TWO



Cut a slit through 50 % of each slice

STEP
THREE



Slide two slices into each other

STEP
FOUR



Radish Hearts
ready to display in the
Gourmet Counter

Radish Mouse Garnish

SCULPTING RADISH

STEP ONE



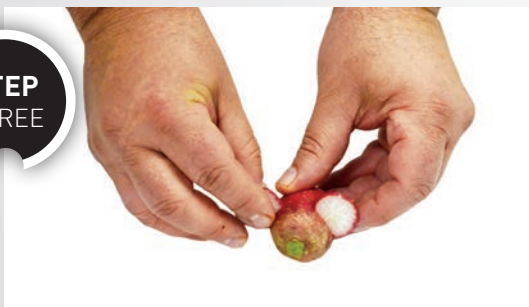
Select a Radish with a long root still intact.
Cut off the leaves

STEP TWO



Cut two grooves into the top
where ears will be placed

STEP THREE



Insert one small slice of Radish
into each groove

STEP FOUR



Insert two whole pepper corns in front
of the ears to represent eyes

STEP FIVE



Radish Mouse ready to display
in the Gourmet Counter

Radish Mushroom Garnish

SCULPTING

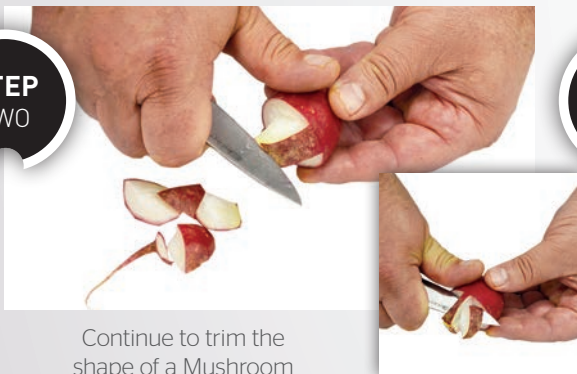
RADISH

STEP ONE



Cut off the root and trim the bottom of the radish to represent a stem of a mushroom

STEP TWO



Continue to trim the shape of a Mushroom

STEP THREE



Remove pieces of the radish skin to represent spots on a mushroom

STEP FOUR



Radish Mushroom ready to display in the Gourmet Counter

Pinapple Design Display

SCULPTING PINEAPPLE

STEP ONE



Remove a V shape down each segment
in a swirl direction following the natural shape
of the Pineapple

STEP TWO



Remove the V peice leaving the exposed Pineapple

STEP THREE



Skip one row and repeat steps 1 & 2

STEP FOUR



Pineapple Design
ready to display in the
Gourmet Counter

Pinapple Palm Tree Display

SCULPTING
PINEAPPLE

STEP ONE



Cut off the base of a pineapple

STEP TWO



Cut around the centre of the bottom of the pineapple creating a stem

STEP THREE



Continue to trim and clean the stem all the way up the leaves



STEP FOUR



Garnish with parsley or rosemary at the base and display in the Gourmet Counter

Tomato Flower Garnish

SCULPTING TOMATO

STEP ONE



Select a large firm tomato and begin to peel it very thin from the bottom

STEP TWO



Continue to peel the tomato in a circular shape with the peel around 1 cm wide

STEP THREE



Continue to the top of the tomato keeping the peeled skin in one piece

STEP FOUR



Required peeled Tomato and skin

STEP FIVE



Roll up the peeled skin, starting with the end originating from the top of the tomato

STEP SIX



Garnish with parsley and display in the Gourmet Counter



Watermelon Peacock Display

SCULPTING
WATERMELON

STEP ONE



Cut a head shape from the one end of the watermelon

STEP TWO



Continue to cut a large gap from the top and side of the watermelon

STEP THREE



Remove the cut pieces, leaving the head and tail intact

STEP FOUR



Cut spiked shapes into the back to represent a tail

STEP FIVE



Insert Fruit skewers into the spiked shapes to form a fanned peacock tail. Hollow out the inside of the watermelon to use as a display dish



www.crownnational.co.za

Head Office

31 Nguni Drive, Longmeadow West, Modderfontein, 2064, Johannesburg
Tel: +27 11 201-9000 | Fax: +27 11 201-9180 | e-mail: info@crownnational.co.za

Eastern Cape Region

97 Grahamstown Road, North End, Port Elizabeth, 6000
Tel: +27 41 484-3221 | Fax: +27 41 484-1949 | e-mail: pe@crownnational.co.za

Free State Region

Shop 9, Megapark, Curie Avenue, Bloemfontein, 9301
Tel: +27 51 430-0240 | Fax: +27 51 430-0250 | e-mail: blm@crownnational.co.za

KwaZulu-Natal Region

95 Intersite Avenue, Umgeni Business Park, Durban, 4001, P.O. Box 74310, Rochdale Park, 4034
Tel: +27 31 263-0533 | Fax: +27 31 263-0543 | e-mail: dbn@crownnational.co.za

Mpumalanga Region

31 Waterfall Avenue, Riverside Industrial Park, Nelspruit, 1200
Tel: +27 13 752-2040 | Fax: +27 13 752-7986
e-mail: nel@crownnational.co.za

Northern Region

31 Nguni Drive, Longmeadow West, Modderfontein, 2065, Johannesburg
Tel: +27 11 201-9000 | Fax: +27 11 201-9180
e-mail: jhb@crownnational.co.za

Western Cape Region

4 Pepper Place, Rainbow Park Phase II, Montague Gardens, 7442
Tel: +27 21 527-6100 | Fax: +27 21 527-5023
e-mail: ct@crownnational.co.za