

CAPITAL  CUISINE
Colin Gray



TRAY BAKERS

Capital Cuisine has been producing a range of artisan food products for the discerning hospitality industry for over 12 years including restaurant quality pâté, terrines, chutneys, pesto, sauces and dressings. We have now gone back to our original manufacturing roots as founders of the original Barons Patisserie and added a range of traybakes, brownies and tray cakes for the coffee shop/café/hotel sectors under the Traybakers brand. Using traditional hand-made methods and unique recipes developed over the years by myself and the team, the quality is second to none.

Much of what we produce is distributed via our food service partners across the UK, into London and beyond, whilst staying true to our roots, our main food partners in Wales make sure that some of it stays in Wales!

Using as many Welsh ingredients as possible we specialise in producing the type of quality that chefs expect when they make it themselves, that's because we employ chefs who have lots of experience and this makes the point of difference – it's as close to home-made as you are going to get!

Based in our new 6000sq ft bespoke production kitchens, just outside Caerphilly, South Wales, we are SALSA accredited, approved premises for meat and fish products, plus a 5* local EHO hygiene rating. We have a small family led team, headed up by son Daniel, who will always try to get the best out of our ingredients and recipes, making small and large batches with equal care and attention – it's a love thing!

We also specialise in 'own label' products and are particularly good at making bespoke products, even to your own recipe and specification. One of our food service partners refer to us as the fourth emergency service! So get in touch if you have any of these requirements and I'm sure we can help. We have also added a range of retail dressings, sauces and chutneys under the Bodlon brand, with the help of partner Nia.

The list on the following pages is a moveable feast (excuse the pun), we are adding new lines all the time as customers request various products, it is designed to show what we can do to enhance your food offer and can be distributed direct for large volumes or via one of our food service partners in most other cases.

If you'd like to try some of our products in your restaurant/ coffee shop feel free to call me on mobile 07957 422546, office 02920 851997 or drop me an email colin@capitalcuisine.co.uk, we'd be delighted to send out a few samples, set up a meeting and get you started with us.

I hope you enjoy our small catalogue of delicious artisan products that we can make for you!



Daniel, and the team



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TRAY BAKERS

CUT TO
18
PORTIONS

THE SWEET STUFF

Lemon Drizzle

Moist lemon sponge, soaked with lemon syrup and glazed with lemon icing

Carrot cake

Very moist carrot cake with fresh grated carrots, topped with cream cheese icing

Orange, almond polenta cake

Gluten free, moist orange and almond polenta cake, finished with orange and cardamom syrup

Gin & Tonic cake

Lemon gin and tonic cake, finished with lemon, gin and tonic syrup, dusted with icing sugar

Toffee, date & Pecan slice

Toffee sponge with chopped dates, topped with caramel mirror glaze and chopped pecans

Lemon & ginger slice

Ginger & lemon sponge topped with caramel mirror glaze, lemon zest and ginger biscuit crumb

Lemon & blackcurrant slice

Lemon sponge with blackcurrants, topped with lemon glaze and roasted crumble

Sticky toffee pudding

Traditional moist sticky toffee and date sponge, topped with toffee buttercream which melts into a sauce when heated slightly



Lemon & ginger slice



Dark chocolate brownie GF V



Lemon & blackcurrant slice



Toffee and pecan slice



Halon Mon salted caramel Shortbread

Halen Mon salted caramel shortbread

Classic Millionaires shortbread with Halen Mon salted caramel and Welsh butter.

Cut into 12 portions

Butter Shortbread traybake

Classic butter shortbread with Welsh butter. Cut into 12 portions

Chunky Rocky Road

Chunky classic rocky with Belgian chocolate ganache, digestives, marshmallows and cherries. Cut into 14 portions

Maple & pecan slice

Digestive biscuits, maple syrup, toffee and chopped pecans. Topped with dark Belgian chocolate. Cut into 12 portions (can be 14)

White chocolate and cranberry tiffin

Digestive biscuits, oats, toffee, cranberries and cherries. Topped with white chocolate.

Cut into 12 portions (can be 14)

Black cherry and almond

Shortbread base, black cherry filling, almond sponge and topped with flaked almonds.

Cut into 12 portions



Chunky Rocky Road



Black cherry and almond slice



Butter Shortbread



Salted caramel Brownie



Belgian Chocol Brownie

BROWNIES

Classic Belgian chocolate brownie

Rich and fudgy Belgian chocolate brownie with Welsh butter.

Belgian chocolate brownie with walnuts

Rich and fudgy Belgian chocolate brownie with Welsh butter and chopped walnut pieces

Belgian chocolate brownie GF

Rich and fudgy Belgian chocolate brownie with Welsh butter

Belgian chocolate brownie V GF

Vegan & Gluten free rich and fudgy Belgian chocolate brownie

Salted caramel brownie V GF

Vegan & Gluten free rich and fudgy Belgian chocolate brownie topped with salted caramel ganache

Raspberry brownie V GF

Vegan & Gluten free rich and fudgy Belgian chocolate brownie with raspberries

FLAPJACK

Maple Syrup flapjack

Maple syrup flapjack with jumbo oats and Welsh butter

Blackcurrant & Yoghurt top flapjack

Jumbo oats flapjack with Welsh butter and juicy tart blackcurrants, topped with yoghurt icing

Apricot flapjack

Jumbo oats flapjack with Welsh butter and juicy tart dried apricots

Caramel topped flapjack

Jumbo oats flapjack with Welsh butter and topped with rich caramel fudge

CUT TO
14
PORTIONS



Pesto

Classic basil

Pumpkin & sunflower seed

Sundried tomato

What can I say! Just about the nicest pesto you will taste out there, winner of a Wales True Taste Gold award as best speciality product in Wales and a Great Taste one star award, can't say fairer than that.

Using Italian basil, extra virgin olive oil, cashew nuts, pine nuts and vegetarian Italian cheese – we used to use Parmesan but so many people want a vegetarian pesto! Also available in nut free version with pumpkin and sunflower seeds and a sundried tomato version.

1kg frozen with 12 months shelf life and 28 days chilled life – our best product by far!



Dressings

All our dressings come in a 1ltr squeeze bottle and generally have a 9 month shelf life ambient but again we prefer to store them in the fridge for absolute freshness.

We also do most of our range in 250ml glass bottles for retail sale and our extra virgin rapeseed oil partner, Blodyn Aur are now leading the march into the retail zone with our dressings made with their oil, a great partnership which we hope to grow.



Balsamic

Our first foray into dressings for the Brains pub chain, very popular complex dressing

Beetroot & thyme

Amazing colour makes this dressing perfect for splashing around white plates of glorious salad and goat's cheese

Lemon & dill

Perfect with fish salads

Mustard & herb

Herby mustard dressing, great around cooked meat salads

Honey & mustard

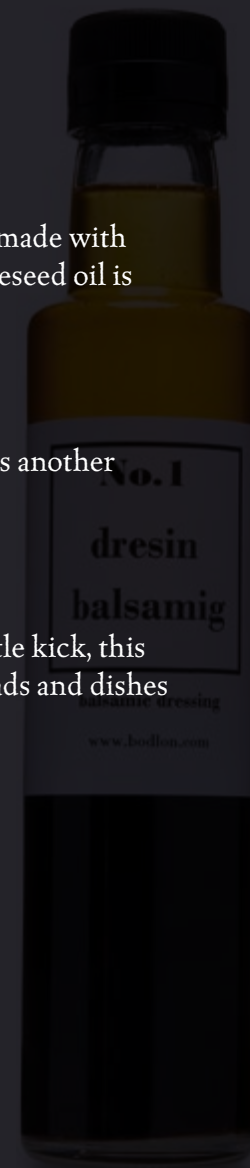
The colour of this dressing made with Blodyn Aur extra virgin rapeseed oil is something to behold

Raspberry & port

New kid on the block, this is another great colour and flavour

Chilli & ginger

Sweet and tangy with a subtle kick, this is great with Asian style salads and dishes





No.2
dresin
mwstard
a mêl

honey and
mustard dressing
www.bodlon.com

No.3
dresin betys
mêl a theim

beetroot, honey
and thyme dressing
www.bodlon.com

No.1
dresin
balsamig

balsamic dressing
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Sauces & Ketchups

Our range of sauces are available in 1ltr squeeze bottles and 250ml retail glass bottles, which can be labelled with your logo and wording, subject to a minimum order of 32 bottles of minimum 2 varieties.

If you serve bottled sauces on the table or otherwise, you can't go wrong with your own brand, it's a win win!

*Customise
my label!*



Sauces & Ketchups

Ketchup/ Sô[^]s coch

Ripe tomatoes, apples, onions, sugar and vinegar make Heinz pale into obscurity

Proper brown sauce/ Sô[^]s brown

Spicy and sticky, this is the ultimate bacon sandwich bed mate!

Barbeque

Sticky, sweet and spicy, great for glazing ribs or chicken

Sweet chilli

Asian style caramel based thick dipping sauce. Garlic, chilli, ginger, lemon grass, kaffir lime leaves, coriander, Thai fish sauce and a sugar caramel combine to give masses of depth of flavour – you won't be disappointed

Roquito pepper

Based on our tomato ketchup recipes but with Roquito peppers and garlic, nicely hot

Japanese katsup

A sticky, sweet curried ketchup great as a dip or glaze

Sweet & coulis

Our new range of sweet sauces is just beginning and we will be adding new flavours as we stumble across them or are asked by you to make!

Get your thinking caps on! Available in 11r squeeze bottles, frozen with 12 months shelf life and 1 month chilled life.

Raspberry couli

Pure raspberries blended with a little syrup and sieved, stands up for ever on the plate, great colour

Mango & passion fruit

Mango puree, spiked with sharp passion fruit make this the coulis of all coulis, try in on a freshly made cheesecake



Private labelling & bespoke production

We specialise in private label and bespoke production of a range of dressings, sauces, chutneys and other products. In today's food industry, private label brands offer our independent retailers a great opportunity to increase their brand awareness.

Consumers want new flavour profiles, product quality, and packaging innovation, this is achievable with private labelling.

Retailers with an eye on future trends are using their own private labels to stand out in the crowd, giving customers the options they want and making them much more accessible.

Our SALSA accredited production unit can respond quickly to market trends and flavours to get new products on to your shelves as quickly as possible with minimal outlay and investment. We will work closely with yourselves to develop bespoke or off the shelf products, either to one of our award winning recipes or to your own specification.

We have full colour printing capabilities in-house and can design your labels to suit your brand image, or you can supply artwork or full blown design or even supply the labels yourself for us to apply.



Case Study

Blodyn Aur



Blodyn Aur (translated to 'Golden Flower') is the only Welsh Rapeseed Oil - Welsh grown, Welsh pressed and Welsh bottled! Launched in April 2010, Blodyn Aur is run by farmers and friends Llyr Jones, Bryn Jones and Medwyn Roberts. Together they have set-up a modern oil pressing facility on Llyr's farm near the village of Llanfihangel Glyn Myfyr near Corwen in north Wales.

We started using this vibrant oil in our dressings at Capital Cuisine for some of our food service customers with great results. We have partnered with Blodyn Aur and now private label our dressings using their oil under their label. The relationship is growing both businesses and we can do this for you, just ask!



Chutneys

Most of our chutneys are ambient with 12 months shelf life and a 1 month shelf life after opening, when they should be then kept in the fridge for best results.

We prefer to store them in the fridge from the start, it's just a personal thing!
Available in 1kg re-sealable tubs

Spiced pear

A little recipe given to me by my good friend James Amos, which we have tweaked and adjusted for larger volumes. It still has the great original taste and spice and goes perfectly with our chicken liver parfait

Ratatouille

This was born out of my love for Mediterranean vegetables and the very 70's ratatouille. Punchy chutney with lots of crunchy vegetables and little heat from cayenne pepper

Apricot

One of my favourite of our chutneys, plum apricots, dried apricots and ginger combine to make this tangy and sweet all at the same time. Great colour and consistency, which is superb matched with a good blue cheese

Fig & Madeira

Dried figs, apples, brown sugar, white wine vinegar and spices with a good splash of Madeira wine, unusual but popular chutney

Rhubarb & ginger

I love this one too! Sticky rhubarb with lots of ginger – just great

Spiced apple

An apple version of our spiced pear, great kick, great flavour, great consistency

Green tomato

Tomatillos and apple in a spicy chutney with fresh green colour and texture

Spiced plum

Another favourite of our spiced chutney range, unctuous and colourful

Beetroot & Horseradish relish

Grated raw beetroot, red onions and grated fresh horseradish make this amazing chutney the perfect accompaniment to goat's cheese or our beetroot cured gravadlax

Sweetcorn relish

Great on burgers this little ditty has a little chilli and garlic

Carrot, orange & ginger relish

The amazing colour of freshly grated carrots make this an ideal accompaniment to cooked meats, charcuterie and pork/game pies

Cucumber relish

I wanted something zingy to go with some of our salmon terrines, this hits the spot. Sliced de-seeded cucumber, mustard seeds, dill, vinegar and sugar give this all the zing you ever need

Pineapple & chilli relish

Diced pineapple and chilli provide an unusual relish for burgers and gammon

Salsa Verde

Lots of freshly chopped parsley, gherkins, capers, mint, garlic make this a really great addition to lamb dishes or fish

This is available chilled or frozen and has a 3 months shelf life chilled

Tomato & chilli jam

Subtle blend of ripe tomatoes, chilli, ginger and garlic. Not too 'jammy' ideal for dips and saucing

Red onion marmalade

Sliced red onions gently cooked with brown sugar and red wine vinegar until slightly sticky, very moreish but don't go in the kitchen whilst this baby is cooking as the amazing aroma will stay with you for the rest of the day!

Piccalilli

Traditional Piccalilli with a bit of fusion thrown in, packed full of crunchy vegetables and a great colour

Sweet chilli sauce

Another recipe passed on by another good friend, Mark Freeman, who was the head chef of the Park Plaza hotel at the time.

Again we adjusted and tweaked to give you what is probably the best sweet chilli sauce you will ever taste. Forget the bog standard sugar, water and chilli combinations you see everywhere. Garlic, chilli, ginger, lemon grass, kaffir lime leaves, coriander, Thai fish sauce and a sugar caramel combine to give masses of depth of flavour – you won't be disappointed





Pâté

Chicken liver parfait

Probably our second best product, made with chicken livers, Welsh butter, Brandy, Madeira and Port, this is a fully cooked out parfait, silkier than silky the silk worm in his silk pyjamas.

Firm enough to slice, soft enough to spread

Also available in a piping bag 1kg

Recommended dancing partner

spiced pear chutney

Chicken liver & Brandy pâté

Our basic chicken liver pâté, but it's not basic, it's great! Slightly coarser than our parfait but made in a similar way, with no bitterness or aftertaste, slices and spreads wonderfully – and cheap too!

Recommended dancing partner

Rhubarb and ginger chutney

1kg & 300g frozen
with 12 months
shelf life & 10 days
chilled life

Most pâtés will give 4-5 portions (300g) or 16-18 portions (1kg)



Chicken, orange & Grand Marnier

An extension of our basic pâté but with grated orange zest and a splash of Grand Marnier, slices and spreads

Recommended dancing partner

Carrot and orange relish

Pork & chicken pâté Penderyn

Whiskey & green peppercorns

Using a good splash of whiskey from our friends at Penderyn, this pate is made using chicken and pork livers for a more robust flavour, spiked with pickled peppercorns for a nice surprise, very popular

Recommended dancing partner

Carrot and orange relish

Chicken, mushroom, tarragon

& Madeira pâté

Chicken livers cooked with mushrooms and tarragon with a splash of Madeira makes this pâté one of the chefs favourites, it has lots of depth of flavour and can be sliced or spread

Recommended dancing partner

Fig and Madeira chutney

Smoked mackerel pâté

I love smoked mackerel and this pâté ticks all the boxes, blended with cream cheese, double cream and a touch of mayo, not forgetting a squeeze of lemon it is perfect for piping onto canapes or into kilner jars

Recommended dancing partner

Tomato chilli jam

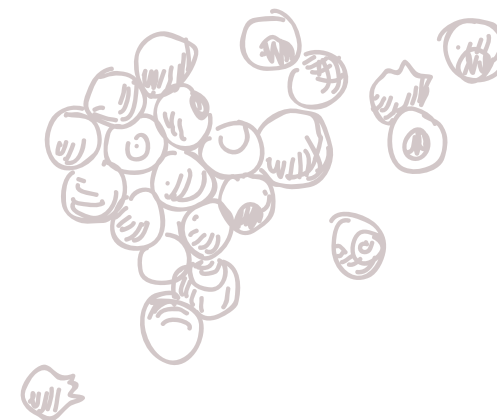
Smoked salmon pâté

Using the smoked salmon trimmings from Jonathan at Black Mountain Smokery and blending them with fresh roasted salmon, fresh cream, dill and lemon. This is a really lovely salmon pâté, which slices and spreads

Recommended dancing partner

Tomato chilli jam

Available wrapped in smoked salmon supplement applies







Terrines

Coarse game terrine

A very traditional game terrine with pheasant, venison, rabbit, chicken and pork, spiked with pistachios and wrapped in bacon, steamed and allowed to set in its own juicy fat and jelly (weight before cooking 1.2kg)

Recommended dancing partner

Apricot and ginger chutney

Confit duck terrine

Duck legs slowly cooked in duck fat are stripped of meat, seasoned and combined with chopped gherkins, chives and melted duck fat, rich and unctuous

Recommended dancing partner

Spiced plum chutney

Confit duck & foie gras terrine

Duck legs slowly cooked in duck fat are stripped of meat, seasoned and combined with chunks of foie gras and melted duck fat, rich and very unctuous. Rectangular flat terrine shape

Recommended dancing partner

Spiced plum chutney

Confit duck & chicken terrine with blackberries

Duck and chicken legs slowly cooked in duck fat are stripped of meat and combined with a forcemeat of cooked chicken, chopped chives and parsley, with a line of blackberries through the centre

Recommended dancing partner

Spiced plum chutney

Ham hock & parsley terrine

Ham hocks cooked with onion, bay, a touch of sugar and a few cinnamon sticks until they fall apart, its then all stripped of meat and set in its own parsley jelly. One of our most popular terrines

Recommended dancing partner

Green apple chutney

Pressed seafood terrine

A base of smoked mackerel and oven roasted salmon, smoked haddock and cod, all set in dill butter with saffron potatoes squished in between. Very colourful terrine when sliced, full of fish
1kg frozen with 12 months shelf life and 7 days chilled life

Recommended dancing partner

Cucumber relish

Confit pork & caramelised apple terrine 750g triangle

Pork shoulder slowly braised with a little 5 spice and star anise, combined with caramelised granny smiths and duck fat with a few chopped chives and parsley thrown in for good measure. Great triangle shape 10-12 portions

Recommended dancing partner

Spiced apple chutney

Available wrapped in prosciutto supplement applies

Salmon, dill & crayfish terrine wrapped in smoked salmon

Smoked salmon, roasted fresh salmon blended into a salmon pâté, studded with chopped crayfish and wrapped in smoked salmon, great looking and tasting terrine

Recommended dancing partner

Tomato and chilli jam

1kg frozen
with 12 months
shelf life & 10 days
chilled life

Most terrines are 1kg and will give 12-18 portions



Confit rabbit & caramelised apple terrine

Rabbit legs slowly braised with a little 5 spice and star anise, combined with caramelised granny smiths and duck fat with a few chopped chives and parsley thrown in for good measure

Recommended dancing partner

Spiced apple chutney

*Available wrapped in prosciutto
supplement applies*

Goats cheese & truffled potato terrine v

Great combination of goat's cheese mousse, sliced cooked 'dauphinoise' style potatoes and spinach with a hint of truffle oil

Recommended dancing partner

Beetroot relish

Spinach, carrot, pepper & cauliflower terrine v

Amazing layered terrine with great colours

Recommended dancing partner

Carrot and orange relish

Most terrines are 1kg and will give 12-18 portions

Pressed artichoke, asparagus & parsnip terrine v

Another great colourful terrine mainly for the summer season, roasted artichokes and parsnips are pressed with herb butter and asparagus with a hint of beetroot

Recommended dancing partner

Spiced pear chutney

Carrot, cardamon & orange pudding v

A creamy delicate mouse of cooked carrot, orange and cardamom set with egg. Individual portions in foil containers, 24 to a box. Best served warm. 85g x 14 frozen with 12 months shelf life and 10 days chilled life

Recommended dancing partner

Carrot and ginger relish

Chickpea, tahini, hazelnut & lemon pâté v

My take of one of my favourite foods – humous! Cooked chickpeas, tahini, garlic, lemon and smashed hazelnuts, slices but better to spread

Recommended dancing partner

Sweet chilli Asian glaze

Red lentil, paprika & sun blushed tomato pâté v

Great colour and taste to this vegan pâté, made with red lentils, sun blushed tomatoes and spices. Great pâté starter but try making it into balls, breadcrumbing and deep frying for a hot main course!

Recommended dancing partner

Sweet chilli Asian glaze or tomato chilli jam

Roasted mushroom & garlic pâté v

Field mushrooms fried with garlic and herbs and blended with a little wholemeal breadcrumbs. Makes a soft spreadable vegetarian pâté spread on warm granary toast. Try letting it down with a little milk and cream to make an amazing mushroom sauce or soup – devine!

Recommended dancing partner

Red onion marmalade

1kg frozen
with 12 months
shelf life & 10 days
chilled life





Cured
with...

Gravadlax

Our Gravadlax is marinated for 4 days before being washed, dressed and sliced if required.

All Gravadlax must be deep frozen for a minimum of 24hrs as per the FSA guidelines.

Cut by hand across the grain the slices are 'meatier' and more substantial than most Gravadlax out there.

Allow approx. 40-50g per portion

Available in ½ sides
Economy Grade (unsliced, skin off)
Premium Grade (Sliced, skin off)

Halen Mon sea salt & dill

Fresh Scottish or Norwegian salmon, marinated in Halen Mon sea salt, sugar, cracked black pepper and dill – that's it!

Halen Mon spiced sea salt

As above but using Halen Mon spiced sea salt, which gives a subtle kick and gentle spice to the fish

Limoncello

Spiked with limoncello liqueur, lemon zest, Halen Mon sea salt, sugar, cracked black pepper and dill

Beetroot

Grated beetroot is spread over our cured gravadlax to give an amazing blush and earthy flavour to the salmon

Gin

New kid on the block, spiked with gin and juniper berries, this gets the thumbs up from all the gin lovers out there!



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TRAY BAKERS

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