



# Brunch



# Let's do Brunch!

Priestley's unleash flavour combinations to satisfy the appetite for brunch. We've put together an eclectic mix of sweet and savoury combinations that hit the hangover or tempt the tastebuds of the healthconscious-post-workout or lycra-clad-cycling brunch goer. Start with Priestley's Gourmet Delights and in under 5 minutes you will be serving delicious dishes to create sweet memories.

Build your brunch menu with Priestley's quick, easy, fun and flavoursome brunch creations. Add some wow with waffled breads, loaded to kick off the rest of the day. Delight with brekky pots filled with crunchy gluten free cookies as a delicious alternative to granola. Create a symphony for the tastebuds with gorgonzola cheese melted in Priestley's individual pear & walnut cake. And take a twist on the traditional, nesting eggs benedict in a slice of orange & almond cake. Drizzle your creations with Priestley's fruit purees, coulis and dessert sauces for a simply delicious brunch.

### Watch these delicious brunch ideas being made in minutes at priestleys-gourmet.com.au

To offer a Gluten Free menu option, please ensure all ingredients used in the making of your recipes are gluten free and that your utensils are used exclusively for handling gluten free products.

in f O PriestleysGourmetDelights www.priestleys-gourmet.com.au



Code 1-059

# **Crispy** MAPLE BACON WAFFLE

Made with Priestley's pear & raspberry bread plus crispy maple bacon, maple syrup and whipped butter.



Ready to serve in 4 minutes.





Code 1-171 & C3909

### **Scrumptious** BANANA NUTELLA WAFFLE

Made with Priestley's banana bread (gluten free) and salted caramel dessert sauce plus caramelised banana, nutella and banana chips.



Ready to serve in 4 minutes.



#### Code 12193704 & C3908

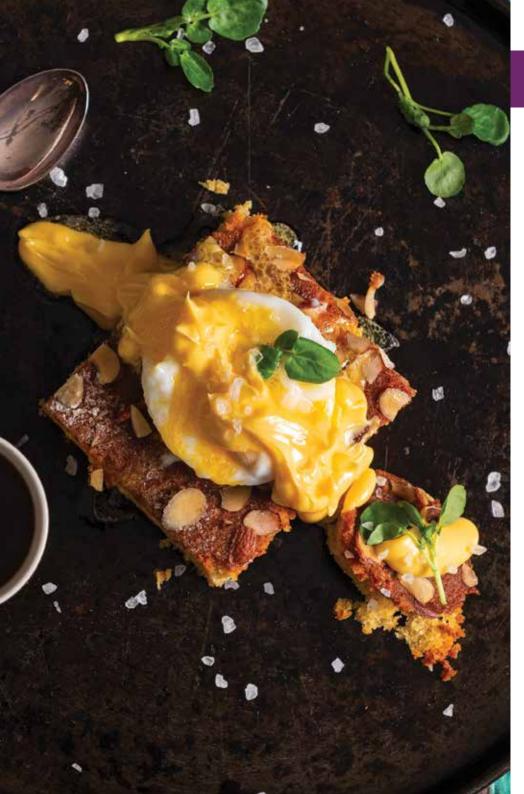


Made with Priestley's apple crumble tartlet and passionfruit coulis plus greek yoghurt and edible flowers.



Ready to serve in 1 minute.





Code 1-954

# Hearty 0&A BENNY

Made with Priestley's gluten free orange & almond tray cake plus poached egg and hollandaise sauce.



Ready to serve in 5 minutes.











Code 1-231

# **Cheesy** BREKKY CAKE

Made with Priestley's gluten free pear & walnut cake, baked with gorgonzola cheese and finished with walnuts, watercress and balsamic glaze.







Watch this being made at priestleys-gourmet.com.au

Brekky Pots



Code 1-705 & C3905

## MANGO MAC

Made with Priestley's white choc macadamia cookie (gluten free) and mango coulis (gluten free), crumbled and layered with greek yoghurt, super seeds and finished with pomegranate.

### Code 1-704 & C3904

### CHOC BERRY

Made with Priestley's triple choc cookie (gluten free) and raspberry coulis (gluten free) layered with greek yoghurt and berries.





