

Bidfood

RISE

OF THE

Freakshake

STEPS
TO CREATING
AN IMPRESSIVE
FREAK.

PERFECT
PRODUCTS
TO COMPLETE
THE FEAST.

TIPS
FOR YOUR
OVER-THE-TOP
SHAKE.

• ALL ABOUT •
THE BIGGEST FOOD TREND

• RIGHT NOW •

ANOTHER

BASKET

FANTASTIC

SOLUTION!



TIPS towards creating something MONSTROUS!

Freakshakes are milkshakes, but bigger, bolder, and tastier. They need to make a statement and take the customer by surprise. With the trend catching on so quickly, Freakshakes are everywhere, but how can you make your Freak stand out?

1

Create a thick yummy milkshake. It's very important to make sure the milkshake is as yummy as it looks...

2

When you think you're done with the added items... add some more! A Freakshake needs to be completely over-the-top.

3

Serve the Freakshake on a wooden board or interesting plate, add a dessert spoon and a straw. It can get messy so include a serviette and refresher towel.

4

Try different combinations and new flavours, add a unique flare – Freakshakes are great as a limited time, trendy offering.

Now get your freak on with these PERFECT PRODUCTS!

Pick a glass...

BRAND	DESCRIPTION	SIZE	CODE	PACK
FNG	Bavarian Glass	24 x 430 ml	GLA6992	case
FNG	Harvest Jar	24 x 480 ml	GLA6874	case
HCS	Soda/Milkshake Glass	24 x 425 ml	GLA6643	case
FNG	Willy Beer Glass	48 x 340 ml	GLA0315	case



Add variety
by serving different
flavours in
different glasses!

Dress the glass... (Add a "spread" to the top of the glass)

NESTLÉ	Bar-One Spread	5 kg	SPR0003	bucket
NESTLÉ	Caramel Treat	360 g	PUD0044	can
NESTLÉ	Milkybar Dessert Topping	500 ml	BKE5338	bottle
NESTLÉ	Peppermint Crisp Dessert Topping	500 ml	BKE5357	bucket
BLACK CAT	Smooth Original Peanut Butter	3 kg	SPR0515	bucket

Mix & shake... (Start with the machine)

HAMILTON BEACH	Milkshake Machine Single	1	SHE0416	each
SUMMIT	Milkshake Machine	1	SHE0415	each

*Summit Milkshake Machine available in 3 colours.

Create a tasty base milkshake... (Pick a flavour)

* **Mixer Concentrate Purees** are the perfect addition to your basket when making Freakshakes – they are shelf-stable fruit preparations made from 100% fruit puree.



FOR THE TABLE	UHT Process Full Cream Milk Long Life	1 L	DAI2390	case
MIXER	Mango Concentrate Puree Mix	1 L	JUC3231	bottle
MIXER	Passion Fruit Concentrate Puree Mix	1 L	JUC3247	bottle
MIXER	Strawberry Concentrate Puree Mix	1 L	JUC3225	bottle
MIXER	Chocolate Premium Bar Syrup	1 L	JAM3086	bottle
MIXER	Hazelnut Premium Bar Syrup	1 L	JAM3082	bottle
MIXER	Vanilla Premium Bar Syrup	1 L	JAM3081	bottle

Add some height...

RICH'S®	Homestyle Ring Donut	84 x 60 g	PRE0181	case
RICH'S®	Mini Rings Donut	200 x 25 g	CON0817	case
MEADOWLAND	Classique *Dairy Cream Alternative	1L	CON0876	case



And then some...

No Freakshake is complete without some whipped cream!

NESTLÉ	Smarties	24 x 17 g	SWT3535	box
NESTLÉ	KitKat (2 fingers)	36	SWT1261	box
NESTLÉ	Bar-One	24 x 100 g	SWT0139	box
BEYERS	*Topping Punta	900 g	BKE5730	box
BEYERS	*Chocolate Bar Ripple	1.12 kg	BKE5734	box
BEYERS	*Chocolate Pencils Dark & White	900 g	BKE5726	box
BEYERS	*Topping Zebra Rolls	4 kg	BKE5727	box
COOKING WITH...	Fruit Fills & Tops - Black Cherry	2.8 kg	FRC2086	bucket
COOKING WITH...	Fruit Fills & Tops - Black Forest	2.8 kg	FRC2087	bucket
COOKING WITH...	Fruit Fills & Tops - Blueberry	2.8 kg	FRC2089	bucket
COOKING WITH...	Fruit Fills & Tops - Granadilla	2.8 kg	FRC2090	bucket
COOKING WITH...	Fruit Fills & Tops - Red Cherry	2.8 kg	FRC2091	bucket
COOKING WITH...	Fruit Fills & Tops - Strawberry	2.8 kg	FRC2088	bucket

*Beysers products are available at selected branches.

Take it over the top...

Create some spun sugar with our Cooking with... White Castor Sugar!

COOKING WITH...	White Castor Sugar	1 kg	SUG1077	packet
RICH'S®	Donut Holes	384 x 11 g	PRE0183	case
PACKING WITH...	Wooden Stirrer	1000's	PAK5894	packet
BEACON	Pink & White Marshmallows	400 g	SWT1651	packet
CHEF'S CLASSIQUE	Maraschino Cherries with Stems	885 g	FRC2078	bottle

Add a few Donut Holes to a Packing with... Wooden Stirrer for effect.



Drizzle, sprinkle & dust...



COOKING WITH...	Icing sugar	1 kg	SUG1076	packet
COOKING WITH...	Cocoa powder	1 kg	BKE5634	packet
COOKING WITH...	Desiccated Coconut	1 kg	BKE5629	packet
COOKING WITH...	Ground Cinnamon	600 g	SPH0284	packet
FOR THE TABLE	Pure Multiflora Honey	500 ml	JAM2987	bottle
FOR THE TABLE	Pure Multiflora Honey	1 kg	JAM2988	bottle

FYI...

This fantastic basket solution can also be used for your regular milkshake menu and hot beverage solution.

Visit our website for information on what we have to offer.

Serve it up...

(Contain the delicious mess by adding these items before serving)



PACKING WITH...	White Serviettes Two Ply	1000's x 330 mm x 330mm	PPR1102	box
FOR THE TABLE	Refresher Towel	50's	TOL2470	packet



Maple Steamer

Ingredients:

Makes 250 ml serving

20 ml Mixer Maple Syrup

100 ml Steamed For The Table UHT Full Cream Milk

Foamed For The Table Full Cream Milk

Cooking with... Castor Sugar

Preparation:

Add ingredients to cup

Add steamed milk

Top with foamed milk

Drizzle with maple syrup

Sprinkle sugar lightly and torch until golden



Coconut Mocha

Ingredients:

Makes 250 ml serving

20 ml Mixer Coconut Fruit Puree

30 ml Mixer Chocolate Syrup

1 Shot Espresso

100 ml Steamed For The Table Full Cream Milk

Cooking with... Desiccated Coconut

Whipped Cream

Preparation:

Add ingredients to cup

Add espresso shot and swirl in cup

Add steamed milk

Top with whipped cream

Drizzle with coconut syrup

Sprinkle desiccated coconut



Salty Hot Choc Caramel

Ingredients:

Makes 250 ml serving

20 ml Mixer Chocolate syrup
30 ml Sea salted caramel sauce
1 Shot Espresso
100 ml Steamed For The Table Full Cream Milk
Whipped Cream
Cornish Sea Salt Flakes

Preparation:

Add chocolate syrup to cup
Add $\frac{3}{4}$ salted caramel sauce to cup
Add espresso shots and swirl in cup
Add steamed milk
Top with whipped cream
Drizzle with remaining salted caramel sauce
Sprinkle sea salt flakes

Make a batch
of **Sea Salted
Caramel Sauce!**

Ingredients

175 g light soft brown sugar
300 ml double cream
50 g Cooking with... Salted Butter
1 tsp Cornish Sea Salt Flakes

Combine all the ingredients in a saucepan set over a low heat, and stir until the sugar has dissolved. Turn the heat up and bubble the sauce for 2-3 mins until golden and syrupy. Leave to cool for 10 mins before serving. Caramel Sauce can be made up to 3 days in advance and chilled – gently reheat to serve.



Berry Hot Plot

Ingredients:

Makes 250 ml serving

20 ml Mixer Raspberry Fruit Puree
30 ml Mixer Chocolate syrup
100 ml Hot For The Table Full Cream Milk
Whipped Cream
Cooking with... Coco Powder
Cooking with... Red Cherry Fruit Fills & Tops

Preparation:

Add raspberry fruit puree & chocolate syrup to cup
Add espresso shots and swirl in cup
Add hot milk
Top with whipped cream
Dust with coco powder
Dollop a spoon of red cherry fruit fills & tops



Add some **ADVENTURE** to the **MILKSHAKE** experience...

The rise of the **Freakshake** gives you the opportunity to add a bit of creativity and decadence to your current beverage and dessert offering. Stay on trend with our great ideas and the **complete basket solution** guaranteed to take your menu over the top, proudly supplied by Bidfood!

STEPS to make the perfect shake



1 **PICK A GLASS...**
Serve up your Freakshake in an interesting jar or glass that is the right size for the occasion.



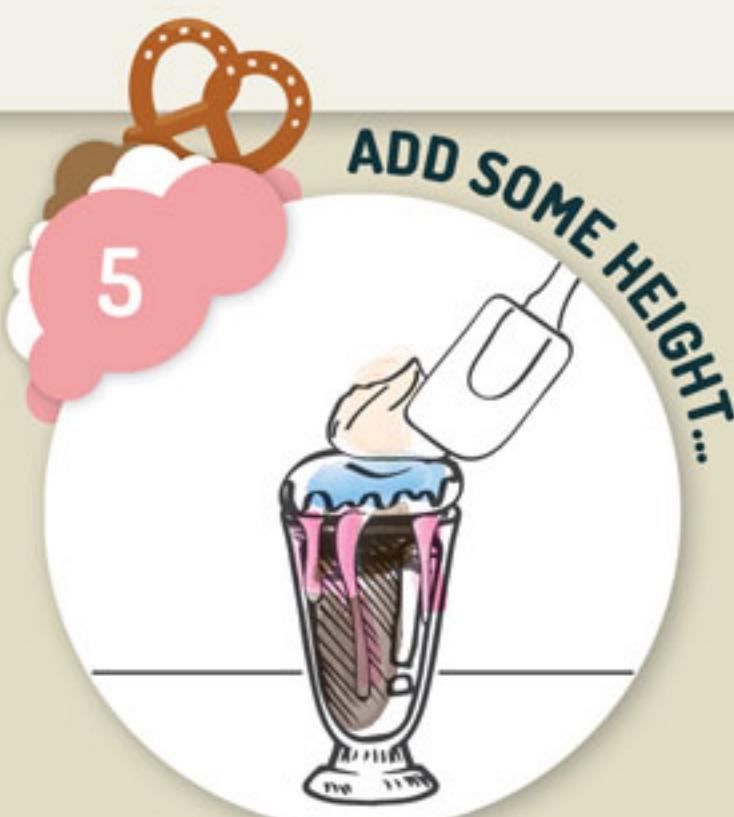
2 **DRESS IT UP...**
Dress the glass by adding a thick layer of flavoured spread to the top of the glass. This is a good base when adding some height and extra yumminess later on...



3 **DRIZZLE!**
Drizzle some extra flavour and add some colour to the glass with the **Mixer** range of syrups and fruit purees.



4 **SHAKEN & STIRRED...**
Mix and shake to create that yummy thick milkshake using ice-cream and **For The Table Full Cream Milk**. Create a base flavour and add complementary flavours as you build your Freakshake. Fill up the glass!



5 **ADD SOME HEIGHT...**
Add some height, the bigger the better! Place a **Rich's® Ring Donut** on the top of the glass before adding **Meadowland Classique** *Dairy Cream Alternative which has the perfect hold.



6 **TOPPINGS!**
Don't forget the toppings; choose from a variety of **Cooking with... Fruit Fills & Tops**, **Nestlé Chocolate Bars**, **Beyers Chocolate Toppings**, **Pencils & Rolls...**



7 **AND THEN SOME...**
Take it over the top with some spun sugar using **Cooking with... Castor sugar**, **Rich's® Donut Holes** on a **Packing with... Wooden Stirrer**, some **Manhattan Marshmallows** and of course the cherry on the top with **Chef's Classique Maraschino Cherries**.



8 **SPRINKLE!**
Sprinkle and dust to finish it off with **Liberty Select Rainbow and Chocolate Vermicelli** or **Cooking with... Icing Sugar**, **Coco Powder**, **Desiccated Coconut** or **Cinnamon**.

9 GET FRESH...



Want to add something fresh, like a few strawberries or banana slices to your shake?

Check out the **Bidfood Fresh** range!
*Only available in Gauteng.

10 SERVE IT UP!

Contain the decadent mess by considering how your Freakshakes will be served. A wooden board is a great serving base...

Check out what we have to offer from our **OE selection** on www.bfs247.co.za.



Did you KNOW?

Freakshakes are an Australian invention, originating from a bakery in Canberra (a city in Australia) called Pâtisserie.

The trend has taken the world by storm and now appears internationally in many trendy craft restaurants!

Bidfood
Passionate about Foodservice!

myBidfood
online orders & payments

Gauteng

Linbro Park 011 553 9300
Heriotdale 011 601 9600
Pretoria 012 377 0158

Polokwane

015 297 4200

Free State

051 409 1000

KwaZulu Natal

Durban 031 571 2400
Pietermaritzburg 033 345 4505
Empangeni 035 787 0536

Western Cape

021 927 2000

Eastern Cape

George 044 874 0717
Port Elizabeth 041 486 1900
East London 043 745 0000

Mpumalanga

013 755 1038

Bidfood South Africa