

Sriracha Honey Sauce

SWEET. SPICY.

SERIOUSLY ADDICTIVE!

Turn up the flavour with the perfect balance of sweet and heat. This bold fusion of fiery Sriracha and golden honey delivers an addictive kick that's as versatile as it is unforgettable. Drizzle, dip, glaze - your next signature dish starts here.

- **Dip** chicken wings, tenders, spring rolls, and more.
- **Drizzle** over burgers, loaded fries, and pizzas.
- **Glaze** duck, chicken, pork belly or ribs.
- **Elevate** bao buns, wraps, tacos and nachos.



SIZE	UNITS PER CARTON	SERVES PER UNIT	SHELF LIFE	PRODUCT CODE
Sriracha Honey Sauce				
1L	12	40	9 Months	10010585

SUITABLE FOR VEGETARIAN NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS

frenchmaid

GROENZ
A Golden State Foods company

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Crispy Chicken Burger with Sriracha Honey Drizzle



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more recipes
and flavours!

Ingredients

For the chicken:

400g chicken thighs, boneless
100ml buttermilk
1 cup plain flour
1/2 cup cornflour
1 tsp paprika
1 tsp garlic powder
Salt and pepper, to taste

Assembling the burger:

4 brioche buns
1 cup slaw mix
3 pickle slices
4 Gouda cheese slices
2 cups **Frenchmaid Sriracha Honey Sauce**
8 Tbsp **Frenchmaid Creamy Aioli**

Method

- 1. Marinade Chicken:** In buttermilk overnight.
- 2. Fry Chicken:** Combine flour, cornflour, paprika, garlic, salt and pepper. Remove chicken from marinade, coat in flour mix, pressing to adhere. Deep fry at 175°C for 6-8 minutes until golden and cooked through. Pat the frying basket a couple of times.
- 3. Toss Chicken:** In a bowl, toss the chicken with **Frenchmaid Sriracha Honey Sauce** while still hot.
- 4. Toast Buns:** Lightly on the grill with a slice of the cheese on the top bun.
- 5. Assemble (bottom to top – each one):** Spread 2 Tbsp **Frenchmaid Creamy Aioli** on base bun, layer of slaw, and Sriracha Honey fried chicken. Drizzle extra **Frenchmaid Sriracha Honey Sauce** over the top, then cap with the top bun.



DIP IT. DRIZZLE IT. DEVOUR IT.



Pork Belly

Slow-cooked pork belly, glazed in Sriracha Honey Sauce, finished with a sticky, caramelised crust. Served with extra sauce on the side for dipping.



Loaded Fries

Crispy fries topped with melted cheese, fresh garnishes, and a bold drizzle of sweet and spicy Sriracha Honey Sauce.



Tacos

Soft tortillas filled with your choice of protein, fresh slaw, and drizzled with sweet and spicy Sriracha Honey Sauce for a bold flavour hit.



Chicken Wings

Crispy chicken wings tossed in a bold blend of sweet honey and fiery Sriracha for the ultimate sweet-heat bite.

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Buttermilk Ranch

Creamy, tangy, and made with free range eggs - Frenchmaid Buttermilk Ranch delivers that nostalgic flavour chefs and diners keep coming back to. Use it straight from the bottle as a dressing, dip, or drizzle, or let it do more.

✓ DESIGNED FOR THE PROFESSIONAL KITCHEN

- Shelf stable before opening
- Consistent flavour performance
- Easy dispensing with flip top lid

✓ VERSATILE & EASY

- Dress salads, slaws, and grain bowls
- Dip wings, fries, and vegetables
- Drizzle over burgers, wraps, and flatbreads

SIZE	UNITS PER CARTON	SERVES PER UNIT	SHELF LIFE	PRODUCT CODE
Buttermilk Ranch Dressing				
1 L	12	40	11 Months	10010310

Allergens: Egg, Milk

 SUITABLE FOR VEGETARIAN

 NO ARTIFICIAL FLAVOURS

 NO ARTIFICIAL COLOURS

 HALAL



On Your Menu



Ranch Chicken Burger

Spread Frenchmaid Buttermilk Ranch on the bun, top with crispy chicken, slaw, and pickles.



Loaded Ranch Fries

Drizzle ranch over hot fries with bacon bits, spring onion, and jalapeño.



Ranch Slaw

Toss shredded cabbage and carrot through Frenchmaid Buttermilk Ranch for a fast, crowd-pleasing side.

Flavours to Pair With



Chipotle Salsa

Smoky, spicy, and creamy together; great on burgers and tacos.



Sriracha Honey Sauce

Drizzle alongside ranch for a sweet heat contrast on wings or loaded fries.

FRENCHMAID

Barbecue Sauce Smokey

Features & Benefits

- It's French Maid so is "true to taste"
- A rich barbecue sauce with a distinctive hickory smoked flavour
- 2L - Easy pour and storage
- 12.5L Bag n Box - Convenient plus cost saving by buying in bulk
 - Less product wastage and packaging to dispose of
 - Reusable tap available to purchase
- PCU - perfect size for single serve

Serving Suggestions

- Delicious served with cooked meats
- Perfect in hamburgers, kebabs, steak sandwiches, pizza or with chips and wedges
- Use as a marinade
- As a dipping sauce with finger food
- Use this flavoursome sauce to create your own signature dish



Product Code	Description	Unit	Carton
10-00120	Barbecue Sauce Smokey	2L	6 x 2L
10-00178	Barbecue Sauce Smokey	PCU	30g x 100
10-00163	Barbecue Sauce Smokey	12.5L	Each
42-00010	Maxiflow Tap	Each	



On The Wellness Trend Green Goddess

FRESH. VIBRANT. IRRESISTIBLE.

Packed with herbs and a subtle sweet finish, **Frenchmaid Green Goddess** adds flavour-forward goodness to everything from nourish bowls and salads to burgers and pasta.

Light, creamy, and endlessly versatile, it's the perfect choice for health-conscious customers looking for fresh, feel-good flavour with every bite, or an interesting twist to classic menu items.



SIZE	UNITS PER CARTON	SERVES PER UNIT	SHELF LIFE	PRODUCT CODE
Green Goddess				
1L	12	40	6 Months	10010579

PLANT-BASED NO ARTIFICIAL FLAVOURS

NO ARTIFICIAL COLOURS

Allergen: Contains sulphites

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Green Goddess Nourish Bowl

Ingredients

- 1 cup tri-colour quinoa
- 1 handful of kale, softened
- 1 cup roasted pumpkin, cubed
- ½ cup of chickpeas, roasted
- 1 tsp paprika (or cumin)
- 1 avocado, sliced
- ½ cup of cucumber, sliced
- ¼ red onion, thinly sliced
- 2 Tbsp pistachios, roughly chopped
- 3–4 Tbsp **Frenchmaid Green Goddess** dressing
- Salt and pepper to taste

Method

- 1. Prepare the quinoa:** Rinse quinoa under cold water. In a saucepan, combine 2 cups of water and a pinch of salt. Bring to a boil, then reduce to simmer, cover, and cook for 15 minutes or until the water is absorbed. Fluff with a fork and let cool slightly.
- 2. Roast the pumpkin:** Preheat oven to 200°C. Toss cubed pumpkin with olive oil, salt, and pepper. Roast on a lined tray for 20–25 minutes, turning once, until golden and tender.
- 3. Roast the chickpeas:** Drain and remove all water from chickpeas. If needed, pat chickpeas dry with a paper towel. Toss with olive oil, a pinch of salt, pepper, and paprika. Spread on a tray and roast for 20–25 minutes, shaking halfway through, until crispy.
- 4. Soften the kale:** Place chopped kale in a bowl with a small drizzle of olive oil and a squeeze of lemon juice. Gently massage leaves for 1–2 minutes until they soften and become vibrant.
- 5. Assemble the bowl:** Layer the quinoa and kale as the base. Neatly arrange roasted pumpkin, roasted chickpeas, avocado, cucumber, and red onion. Sprinkle with pistachios.
- 6. Dress and serve:** Drizzle 3–4 Tbsp of **Frenchmaid Green Goddess** dressing over the bowls. Serve immediately.



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Shrimp Cocktail

Add a tablespoon of Frenchmaid Green Goddess into the base of a mini serving cup (adjust to suit portion size). Hook a shrimp and lemon wedge onto the rim for an easy, eye-catching canapé. Alternatively, serve in a ramekin as a dipping sauce.



Smoked Salmon Toast

Drizzle Frenchmaid Green Goddess over cold smoked salmon, smashed avocado and sourdough toast. Garnish with microgreens and lemon.



Chicken Wrap

Spread Frenchmaid Green Goddess dressing over the bottom third of the wrap, then layer chicken, mixed greens, avocado and other ingredients of choice.



Veggie Sandwich

Spread Frenchmaid Green Goddess on ciabatta, then add grilled eggplant, zucchini, and feta. Drizzle extra dressing over the zucchini for a flavour boost. Perfect as mini catering bites or a full-sized serve.

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