

Pan Fried Chicken on Lentils with Genoese Fresh Basil Pesto

Serves 4

Ingredients

- 1 cup puy-style whole green lentils
- 2 tablespoons olive oil
- 4 x 180g free range chicken breast fillets with skin on
- 4 large spring onions, chopped
- 2 tablespoons **Genoese Roasted Capsicum Chunky Dip**
- 2 tablespoons parsley, finely chopped
- ½ cup **Genoese Fresh Basil Pesto**

Method

Cook lentils in a pan of boiling water for 12-14 minutes until just tender, drain, rinse under cold water, drain. Heat 1 tablespoon olive oil in a large fry pan over medium heat and cook chicken, skin side down for 4 minutes. Turn and cook for further 4 minutes or until cooked. Remove pan from heat, cover and rest the chicken for 5 minutes. Meanwhile, heat remaining oil in a small frypan over medium heat, add spring onions and cook until softened, add lentils to warm through. Remove pan from heat and stir in **Genoese Roasted Capsicum Chunky Dip** and parsley. Season to taste with pepper and salt. Divide the lentil mixture among serving plates. Thickly slice the chicken and place on top of lentils, spoon over the **Genoese Fresh Basil Pesto** and serve immediately.

WHY DO PEOPLE 'BUY'? SURVEY OF 50,000 PEOPLE

1. Confidence – its not worth looking around anymore
2. Service – otherwise they would be at home
3. Quality – what they are expecting and getting
4. Selection – they need options, but remember a wide choice can confuse
5. Price – only if all else is equal

COMPLAINTS – WELCOME THEM THE CUSTOMER DIDN'T WALK OUT AND YOU LEARN FROM THE EXPERIENCE

- Stay calm and listen to complaint
- Be empathetic and clarify the situation
- Give a speedy response and solve the problem quickly
- Be flexible – try everything
- Have positive respect for the customer
- Reassure them they did the right thing by complaining
- Thank them with remuneration or a gift.



GENOESE DISTRIBUTORS

Location	Distributor	Phone No.
Northland	Crean Foodservice	09 438 1446
	Penguin Wholesalers	09 438 1900
Auckland	Crean Foodservice	09 573 7100
	Fresh & Frozen Food Dist.	09 828 5044
	Gilmours Henderson	- 09 837 3683
	Telesales Manukau	- 09 262 2122
	Mt Roskill	- 09 621 0700
	North Shore	- 09 479 5435
	Panmure	- 09 570 2685
	Skellon	09 835 3912
	Waikato	
Waikato	Simply Squeezed	021 412 443
	Crean Foodservice	07 850 1150
	Gilmours	07 849 4945
	Provida Foods	07 849 2800
Tauranga	Gilmours	07 578 9184
	Rocco Distributors	07 579 0968
	Crean Foodservice	07 345 9104
	or 021 582 443	
	Rotorua	
Rotorua	Crean Foodservice	07 345 9104
	Gilmours	07 345 3013
Taupo/Turangi	Helen Cushing	07 378 2305
	or 0274 819 127	
Gisborne	Country Foods	06 867 4347
	Gilmours	06 867 2029
Taranaki	Crean Foodservice	06 751 2260
	Toops	06 758 5777
	Totally Food	06 757 5689
Hawkes Bay	Crean Foodservice	06 843 0555
	Epicurean Supplies	06 878 3528
	Star Food Service	06 843 5115
	Toops	06 843 3179
Manawatu	Crean Foodservice	06 354 6164
	Davis Trading	06 357 3199
	Service Foods Manawatu	06 322 2010
	Toops	06 353 0815
Wairarapa	Moore Wilson	06 377 5194
	Toops	04 499 5130
Wellington	Active Marketing	04 586 2162
	Crean Foodservice	04 232 0345
	La Bella Italia	04 566 9303
	Molesworth Fruit Supplies	04 472 7209
	Moore Wilson Tory Street	- 04 384 9906
	Porirua	- 04 237 8320
	Wingate	- 04 567 5402
Toops	04 499 5130	
Christchurch	Crean Foodservice	03 384 4300
	Euro Foods Ltd	03 344 6418
	Service Foods South Island	03 343 0835
Timaru	Crean Foodservice	03 688 2123
Queenstown	Crean Foodservice	03 442 9705
Dunedin	Crean Foodservice	03 456 0544
Invercargill	Crean Foodservice	03 214 9994
International Distributors		
Singapore	Cellar Door	065 6464 9909



Hey Pesto!

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Chunky, full of flavour to add that quality look and taste. Ideal with bread, dips, dressings, pasta, couscous or in a panini, sandwich flavour or filling.

NEW CHUNKY PRODUCTS

& NEW ASIAN TASTE SENSATION



- **Roasted Capsicum Chunky Dip**
- **Fresh Coriander Chunky Dip**
- **Fresh Basil Chunky Dip**

NEW ASIAN MINT PESTO

Thanks to all, for the positive feedback and amazing launch purchases of Asian Mint Pesto. This new Pesto adds a unique zesty and spicy flavour profile to soups, dressings and main courses.

Dazzling Ideas for using Asian Mint Pesto

- Add balsamic vinegar, sour cream, pepper and salt to Asian Mint Pesto and use as a dressing on a salad.
- Make a cheese sauce and add Asian Mint Pesto to add to a potato dish.
- Spread Asian Mint Pesto onto thin slices of cooked lamb then wrap around a grissini stick and serve as fingerfood.
- Spread onto croissants, fill with ham, cheese and tomato and bake in oven.
- Cook your favourite pasta, drain and add Asian Mint Pesto, top with shaved Parmesan cheese.
- Spread Asian Mint Pesto on a fillet of fish and cook in microwave.
- Pan fry fish, serve on a plate then dress with Asian Mint Pesto.



**For FREE Samples: Phone 0800 436 637 Fax 0800 2 436 637
Email sales@genoese.co.nz www.genoese.co.nz**



GUEST CHEF GERARD QUIGAN CAFÉ EXPRESS, PALMERSTON NORTH

Gerard started working in the food industry in 1981. He trained at the Tourist Hotel Corporation Hermitage at Mount Cook before moving up to La Normandy in Wellington. After some time travelling and working overseas he returned to New Zealand and worked for 7 ½ years at The BathHouse Restaurant and Bar in Palmerston North.

He then had a break from cooking and went to work for Service Foods Manawatu where he was well able to sell Genoese Pesto using his vast experience. Also being able to enjoy the 'non chefs hours' and having free weekends to spend time with his wife Claire and their 2 children.

Three years ago, the opportunity arose to buy his own business, Café Express on the Square.

Now he employs a staff of 20 and has just won the Top Café Award in the Top Shop Competition in Palmerston North for 2006.

Gerard has been a great advocate for Genoese having used our Pestos from day one (thirteen years ago). He is readily available to taste test our new products and we always value his comments and suggestions.

"The reason I use Genoese Pesto is because of the consistency, availability, versatility and a little goes a long way".

SEE OVER FOR GERARD QUIGAN'S RECIPE USING OUR GENOESE FRESH DILL PESTO

Fresh herbs for Every Batch – even in WINTER

- **No Fillers (e.g. parsley, spinach)**
- **No Frozen or Dry herbs**
- **Safety Certified & Taste Guaranteed**

In winter Genoese still uses quality fresh herbs packed with natural freshness instead of fillers so your staff can use a specific portion with confidence.

For over 13 years Genoese has made in New Zealand, products which satisfy the highest inspection standards – that's why we guarantee satisfaction.

WINNERS OF COMPETITIONS AT TRADE SHOWS ARE:-

- Crean – Nelson
- Café Affair, Ian Douglas
- Crean – Christchurch
- Tuskers, James
- Crean – Timaru
- Brix Café, Temuka, Mitch
- Crean – Palmerston North
- George St Deli – Maureen
- Katrina Gordon Show - Christchurch
- Latimer Hotel - Grant

GENOESE SPONSORS NZ CULINARY FARE



Sean Kerins will be judging again this year. Genoese will also be sampling its new products at Hosiptality NZ, Auckland. Come and visit us on stand 341. Can't get there - ring for FREE samples on 0800 436 637.



FISH WITH GENOESE FRESH DILL PESTO

Ingredients

- 200g Blue Cod (or similar)
- 1 teaspoon yellow mustard seeds
- 1 teaspoon sesame seeds
- 1 teaspoon caraway seeds
- 1 teaspoon Genoese Fresh Dill Pesto**
- 1 tablespoon white wine
- 2 tablespoons cream
- 1 teaspoon lemon juice
- olive oil
- salt and freshly ground black pepper

SERVES
1

- bok choy
- jersey bennie potatoes

Method

Dry roast mustard, sesame and caraway seeds then crush with pestle and mortar. Brush fish with olive oil and roll in spices, grill or pan fry for 1-2 minutes each side until fish just underdone. To make dill sauce add **Genoese Fresh Dill Pesto**, white wine, cream, lemon juice, salt and pepper to a pan and reduce over a low heat, to reach the desired thickness. To serve, place fish portion on wilted bok choy, pour dill sauce onto fish then add jersey bennies



Finger Food is a versatile way of serving food, whether it be casual or formal entertaining. This recipe is very impressive, so easy, so tasty – we should call it "the no brainer snack"!

Pesto Yufka

Ingredients

- 2 square flat bread wraps or tortillas
- 4 tablespoons Genoese Fresh Basil Pesto or Olive Tapenade**
- 2 tablespoons Parmesan cheese
- 100g smoked salmon slices

Method

Warm a hot plate. Take a wrap or tortilla and spread liberally with **Genoese Fresh Basil Pesto**, sprinkle with Parmesan cheese, then lay slices of salmon on top. Roll up tightly and place under press. Allow the outside to go a little brown, then remove and cut into slices.



Use Genoese Fresh Basil Pesto and try these two easy recipes – the first a vegetarian pasta salad that's perfect for a quick lunch or dinner, or simply drizzle Genoese Pesto over tender chicken and serve on a bed of flavoursome lentils.

Strozzapreti, Zucchini and Genoese Fresh Basil Pesto Salad

Ingredients

- Serves 2
- Ingredients
- 150g strozzapreti, casarecce or other short pasta
- 2 tablespoons olive oil
- 1 zucchini, cut into ribbons using a vegetable peeler
- 3 tablespoons Genoese Fresh Basil Pesto, or your favourite flavour**
- 1 avocado, peeled and finely diced
- Parmesan cheese, shaved, to serve
- Sea salt and freshly ground black pepper

Method

Cook the pasta in a saucepan of boiling water until just tender, drain. Rinse the pasta under cold water to cool, drain again. Transfer to a bowl and stir in 1 tablespoon olive oil. Heat the remaining olive oil in a large frypan over medium-high heat. Add the zucchini and cook for 1-2 minutes stirring occasionally, until just wilted. Place the pasta, zucchini and **Genoese Fresh Basil Pesto** in a bowl, season with salt and black pepper, then toss gently to combine. Gently stir in the avocado and divide among the serving plates, top with shaved Parmesan cheese and serve immediately.