

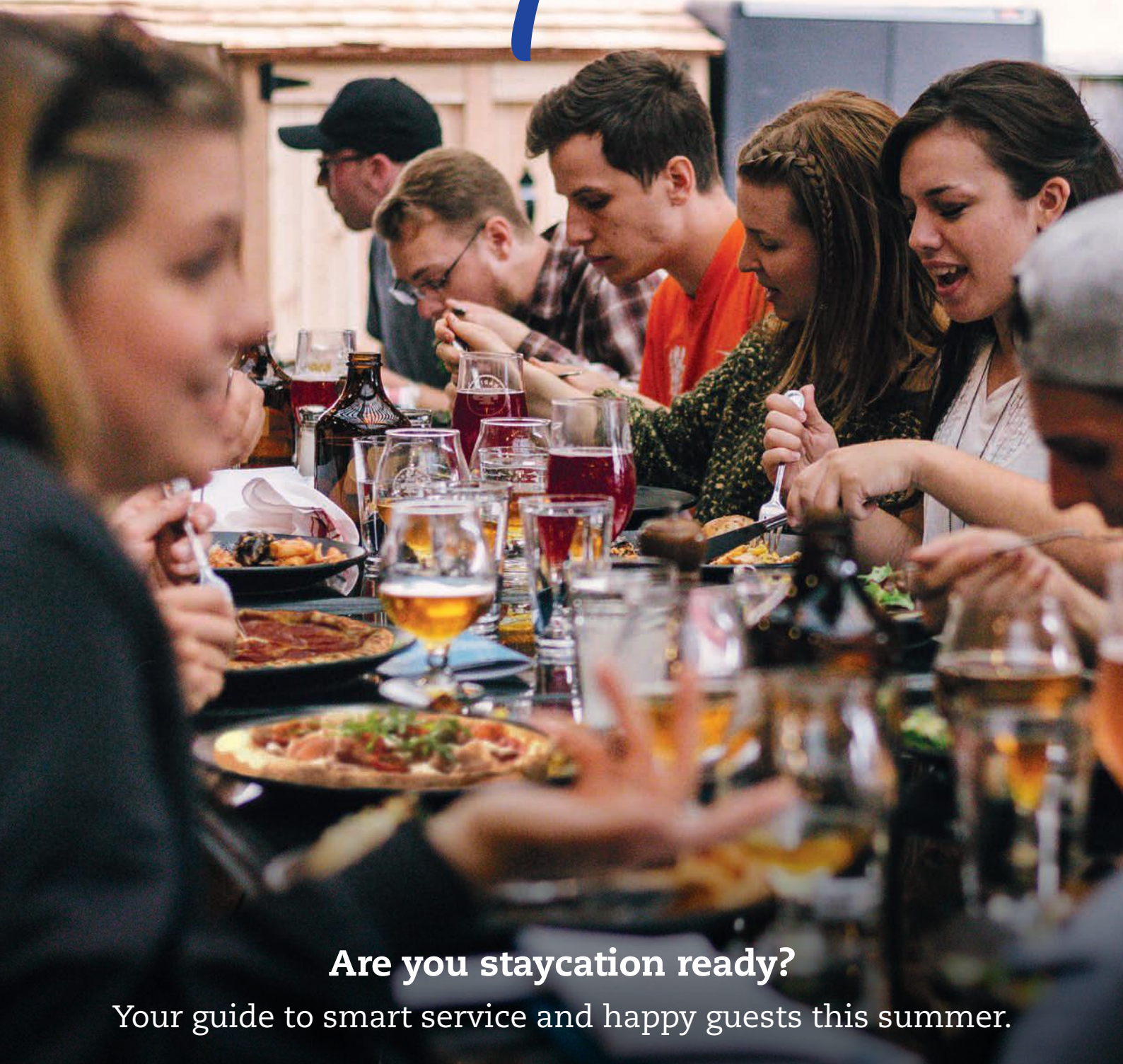


Pubs &
Restaurants



Leisure

Make days out *Special*



Are you staycation ready?

Your guide to smart service and happy guests this summer.

Occasion **MAKERS**

Discover more: oetker-professional.co.uk   



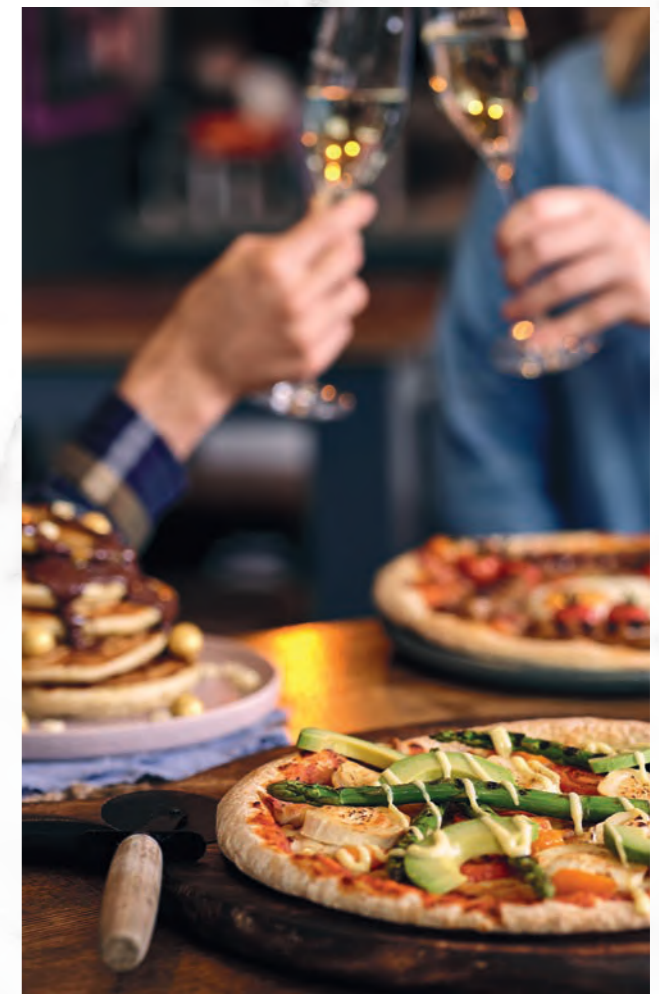
Professional

Are you Staycation ready?

Visit Britain are forecasting
35.1 million
inbound visitors in 2023
(18% higher than in 2022)¹

with a spend of
£29.5 billion
(14% higher than in 2022).¹

Over
1/5th of Britons
are looking to holiday
in the UK this year.²



Your business could be in for one of its busiest holiday seasons to date. It's a great issue to be faced with, but solutions will definitely be required.

As guest expectations rise in line with the cost of eating out, it's vital you are making sure the food offer is as brilliant as their day out!

With fewer staff to meet demand, we understand the needs of today's kitchen to approach high-demand periods with an intelligent back-of-house approach that leans more on ready-made components and fully topped solutions that are convenient, flexible and never compromise on quality and guest experience.

Here at Dr. Oetker, we want to offer best-in-class solutions that work flexibly with your kitchen resource whilst serving up a treat that will bring guests back every holiday!

1. <https://www.visitbritain.org/2023-tourism-forecast>

2. The 2023 Traveler: Emerging Trends that are Innovating the Travel Experience, A Report from Hilton

Making days out Special with brilliant 'on the go' options

Just because your guests are on the go, doesn't mean they want to compromise on re-fuelling. They expect great choice, value and flavour in a flexible formats that enhances the total experience, not one that leaves them feeling cheated or disappointed.

Our solutions help you exceed guest expectations whilst being easy to deliver with limited kitchen space, equipment and staff.



PIZZA by the slice

From the original takeaway taste of Chicago Town, which is made with our unique takeaway dough, to the authentic thin-crust, Italian-inspired Pizza Perfettissima, pizza is the obvious choice.

All our pizzas are generously topped and can be cooked in a matter of minutes in accelerated ovens. Our Chicago Town range also keeps brilliantly in a hot hold so it's always readily available for on-the-go snacking and passing trade. We can also supply portable packaging to add a premium feel that fits perfectly with your outlet style.



Chicago Town Self Serve pizza box



Dr. Oetker Professional Pizza Perfettissima Calabrese Picante



Chicago Town Self Serve quarter slice holder



A range of tasty Chicago Town flavours available, from vegan to vegetarian and brand new trend led flavours!



Dr. Oetker Professional Pepperoni Snack



Chicago Town Takeaway box



Dr. Oetker Professional Margherita Snack



The Balanced Choice, 1 slice is 1 of your 5 a day



1 of 5 a day Cheese & Tomato Deep Dish



SNACKING

Serving Smiles

Elevate your ready made dessert selection with our exciting finishing touches and baking range.



Use Dr. Oetker Professional Sugar Strands to create next-level birthday cake sundaes



Create texture with the Dr. Oetker Professional baking range like with these churros



These coronation trifles are fit for a king thanks to Dr. Oetker Professional decorations



Melted and drizzled White Scotbloc with fresh lavender and crushed pistachios is a luxurious combination that's sure to impress your customers



This skillet brownie topped with melted Scotbloc and Dr. Oetker Professional decorations is deliciousness for all the family



Valentine's day themed pancakes paired with Scotbloc-dipped strawberries are sure to make you feel the love



White Scotbloc and Dr. Oetker Professional sugar strands make for an unbeatable cookie combination



Use our extensive range of decorations to make marvellous desserts that are perfect for on-site or on-the-go desserts



Take your cupcakes to the next level with Vanilla flavouring, cocoa powder, and Dr. Oetker Professional chocolate chips



Rainforest Alliance Certified. Find out more at rainforest-alliance.org

Shake it up



From milkshakes to freakshakes and mocktails to cocktails, there's nothing you can't do with the Dr. Oetker Professional baking range

View our full range of finishing touches and baking range!



Scotbloc is the perfect way to add more to your drinks offerings



Garnish your glasses by dipping them in melted milk Scotbloc and sprinkles



Desserts on desserts on desserts. We don't think there is such a thing as "too much"



Use Dr. Oetker Professional decorations to create nostalgic shakes that send your customers on a trip down memory lane



Use fresh fruits and herbs to contrast Dr. Oetker Professional decorations



Dr. Oetker Professional sprinkles make for an attention-grabbing garnish.



Contrast bright flavours with bright colours and give your customers something to show off



Use the Dr. Oetker Professional Scotbloc to create visual masterpieces



Go all out and shake up your menu offering with this strawberry freakshake



What you need



Rainforest Alliance Certified. Find out more at rainforest-alliance.org

Making days out Special with brilliant family menus

During peak times you need high-quality solutions that can be cooked and plated to table in **under 5 minutes**. This will avoid bottlenecks, help with throughput and keep guests on track to maximise their day. **Here are our heroes that could save your kitchen this summer.**



Kwik Calzone



Dr. Oetker Professional Raw Dough Base. Fill with your favourite pizza toppings!

Made in **2** Cooks in **3** Skill level **2**

Pizza perfection



Our Pizza Perfettissima range is made using extra-long fermented dough and part-baked in a stone oven to give your customers an authentic Italian experience and they can all be cooked in as little as 2 minutes!*

Made in **2** Skill level **2** Cooks in **2**

Garlic share and tear



Chicago Town Tiger Garlic Bread

Made in **2** Skill level **1** Cooks in **3**

Brownie Bites



Dr. Oetker Professional Chocolate Chips

Made in **1** Skill level **2** Finishes in **4**

DIY Ice cream



Dr. Oetker Professional Sugar Strands, Chocolate Chips

Made in **1** Skill level **1**

*when cooked in an accelerated oven.

Making days out Special with brilliant events to remember

Make your menu the main event with tempting seasonal offers that will drive footfall and create lasting holiday memories.

Bottomless brunch

An exciting concept, which offers an unlimited supply of delicious brunch items and drinks, making it the perfect way for guests to relax on their holiday. Whether they are in the mood for sweet or savoury dishes, or a combination of both, our simple solutions around Bottomless Brunch mean you can meet demand simply and easily. Did you know...

Although visit frequency may be down, customers are demonstrating resilience, with **56% of consumers** agreeing that they will 'make the most of their out of home visits' when they do go out.¹

DesignMyNight has revealed that the search term for 'bottomless dinner' was **up 74% in 2022 vs 2021**, and **up 123% vs 2019**.²

1. CGA Cost of Living Consumer Pulse (1,000 GB&I Consumers)
2. Boutique Hotellier Trend Watch, Bottomless Stats - DesignMyNight Dec 2022.

Who is doing it brilliantly

Liverpool restaurant offers new build your own bottomless brunch menu with 98,280 combinations

The Florist claims the variety of their 'build your own brunch' board means you could have a new meal every day for the rest of your life.



With over 98,280 different combinations on The Florist's 'build your own brunch' board, diners could have a new meal every day for the rest of their life. Guests can choose five dishes which come served on a wooden platter, dishes are also categorised for ease - bakery, protein punch, hearty, on the side and sweet treat.

Make it happen

Brunch Pizza



Pizza
Perfettissima
Margherita, egg,
streaky bacon,
sliced sausage



Pancakes



Pancake mix,
vanilla essence,
Scotbloc, chocolate
chips and gold
malt balls



Cocktails & Mocktails



Dr. Oetker
Professional
Sugar Strands,
White Chocolate
Scotbloc



Pizza and prosecco

The perfect way to help guests celebrate their staycation! The combination of pizza and Prosecco has become a popular trend due to its casual and approachable nature, affordability, on-trend image, cultural roots, and the increasing popularity of sparkling wine. The occasion is driving footfall across the market and helping operators realise additional revenue whilst giving great content for social media.



Who is doing it brilliantly?



EATALY

Pizza & Prosecco night

Their offer

“Pizza and Prosecco night. Our pizzaioli are passionate about making authentic pizza that transports your taste buds to Italy, the birthplace of pizza. To make our pizza, the dough is leavened for around 50 hours in total. We always use the best ingredients, including Italian tomatoes, organic flour from Mulino Marino and extra virgin olive oil. Our pizza is cooked at a high temperature in a wood-fired Marana oven. Our head pizzaiolo, Francesco Masiello, has carefully selected a special sharing menu designed for two at Pasta e Pizza. The menu includes four unique pizzas, dessert and a bottle of Prosecco.”

Make it happen

Pizza for all

Create a ubiquitous pizza menu with flavour combinations that will appeal to a broad demographic. Pizza Perfettissima makes it easy to achieve pizza success with our best-selling topped pizzas plus a base product that allows you to create your own signature garlic bread.



Pizza Perfettissima Pura



Pizza Perfettissima Pomodoro Base



Pizza Perfettissima Margherita



Pizza Perfettissima Salame



Pizza Perfettissima Calabrese Piccante



Pizza Perfettissima BBQ Pollo

*when cooked in an accelerated oven.

Sharing the Occasion

Starters and Mains

Sharing is a part of life, and sharing food with loved ones makes memories for life. No matter the occasion, there's always a need for grazing boards to feed groups of customers. By offering the option of a less rigid and more versatile food moment, your customers are more likely to keep their money on-site rather than venturing out. Our solutions are premium, meaning you can serve high-quality, restaurant-calibre pizza in as little as 4 minutes*, which helps to drive incremental margins.

*when cooked in an accelerated oven

Why you should be offering grazing boards



Dr. Oetker Professional Dough Pucks with garlic butter

- Great for catering to a wide variety of dietary requirements
- Potential to feed large quantities of customers with lessened back-of-house effort
- Can be catered to specific cuisines and day parts
- They are simple and consistent

Our pizza solutions are also flexible enough for you to create your own innovative menu offerings. Sharing plates for starter courses are a mainstay on menus around the world for good reason. Use our new Pizza Perfettissima dough pucks to create dough balls, cheesy garlic dough twists, or even mini calzones, perfect for dipping.



Made using Dr. Oetker Professional Dough Puck filled with grated cheese and rich tomato sauce.

Ask us
about our
NEW dough
pucks

Sharing the Occasion

Desserts

Dessert options are often overlooked due to uninspired offerings. Dr. Oetker Professional can make sure that's never the case. Whether you're making desserts from scratch or adding final touches to pre-made options, our products can support you with whatever your creations call for. Our range has been designed to cater to every taste, trend and dietary requirement. Put your desserts in the limelight and get everyone to experience the perfect ending to their shared meal.



Cookie-sharing skillet made using Dr. Oetker scratch ingredients, topped with ultimate inclusions, a Scotbloc sphere and melted Scotbloc for pouring.

Sharing Desserts

Variety

Allowing everyone to try a bit of everything can be pivotal in increasing menu awareness as well as aiding the circulation of stock back of house.

New combinations

By allowing everything to be eaten at once, you're allowing your customers to take ownership of the flavours they are creating and therefore adding an element of creativity to the mix.

Socialising

Dessert-sharing platters provide amazing opportunities for groups of customers to gather round the table and indulge their sweet tooth meaning increased footfall in your establishment. Making occasions out of simple moments will help your customers to form stronger relationships and cement your establishment in their minds.

Convenience

Staffing issues are unavoidable during holiday seasons. Sharing platters act to ease back-of-house bottlenecks by allowing your customers to cater for themselves. Simply placing a grazing board in the middle of the table means fewer staff are needed to prepare, serve, and clean up the dishes.



Occasion **MAKERS**

Discover more: oetker-professional.co.uk   

