



LET'S HOLIDAY TOGETHER

Delicious product ideas to brighten the holidays

Fall 2021

HOLIDAY SEASON

Holidays are a great time to get together and be thankful for all the great times you have. Food is a large part of the experience and Hela Spice wants to bring some interesting and novel ideas to the table to make your products attractive.

Our R&D team is known for its creativity in meat- based products, but the holiday menu lets us dig into many other food categories. In this newsletter, we will be exploring ideas in every area from appetizers to the main course and on to desserts.

At Hela Spice, we can do it all!

Holiday menu ideas:

- Appetizers
- Salads
- Soups
- Main course
- Sides
- Desserts



APPETIZERS

Appetizers make a statement. These ideas not only create anticipation for the large holiday meal, but they would also work well for quick holiday brunches and snacks!

Appetizers to delight

- Holiday mini quiche with smoky bacon sausage pieces
- Cold honey balsamic Brussels sprouts
- Hot turkey dinner roll sliders
- Deep-fried mashed sweet potato balls stuffed with holiday stuffing and cheese
- Christmas cheese ball
- Finnish savoury rice pies

Dips to accentuate

- Peach and rosemary chutney
- Blood orange and fig relish
- Maple jalapeno jelly
- Smoked gouda and roasted poblano pepper dip

The excellent Hela Spice R&D team can not only show you how to produce these tasty and different products, but we have many more exciting concepts available.



SALADS

Hela Spice cannot provide the vegetables, but we have plenty of ideas on how to make a salad a memorable holiday treat that can also be enjoyed throughout the year. We are also able to provide complete salad dressings, customized to your specific needs.

Salad dressings

- A delicious citrus and fennel vinaigrette
- Orange zest, pomegranate, rosemary and apple cider dressing
- A rich creamy grilled peach, toffee & cinnamon dressing
- Sweet ruby grapefruit and cranberry dressing

Crunchy toppings

- Wild Garlic & Fine Herb Croutons
- Cranberry & caramelized onion croutons
- Pink & green peppercorn with black garlic croutons

Additional proteins to top the salad to make it a meal

- Ancho chili marinated grill shrimp skewers
- Sriracha mango marinated turkey strips
- Mediterranean style seasoned grill cheese skewers



SOUPS

The holidays are a perfect time to gather family together around a warm pot of soup. Hela Spice can assist you with developing a line of seasonal and nutritious soups.

- Traditional, but with a twist of special - Portabello Mushroom & Chestnut Soup
- Very appetizing and great visual appeal - Carrot Ginger Soup
- Warm yourself up with a distinctive Apple Cider, Sweet Potato, and Roasted Garlic Soup
- You cannot go wrong with a Homestyle Potato & Cheese Soup
- Warm yourself up with a robust Pumpkin Chili Soup
- A must try - Apple, Cinnamon & Ginger, Acorn Squash Soup

Hela Spice has developed many great tasting soups that are high in protein and dietary fibre. Eating healthy does not mean you have to sacrifice flavour.



MAIN COURSE

The focus of any holiday meal is the main course. Hela Spice knows how to create the taste, texture, visual appeal and price point to make desirable entrées that your customers will want and be proud to present. If any of these are of interest to you, let us know and we would be glad to assist.

Holiday entrées

- Zesty orange holiday ham
- Five spice crusted lamb glazed with a brown sugar and red wine sauce
- A cost-effective hickory honey glazed pork meatloaf
- Garlic, rosemary and allspice rubbed pork tenderloin
- Three peppercorn and mustard seed crusted boneless prime rib roast
- Jerk tofu and plantains with mango salsa
- Herb-crusted cauliflower steaks with a warm lingonberry and mint coulis
- Dark rum and molasses glazed holiday ham
- Grilled savoury duck breast served with a creamy butter and rosemary sauce
- Honey bourbon glazed ham with apple cranberry chutney



MAIN COURSE

And of course, we can help you make the traditional seem like it is new again.

Roasted & Stuffed Turkey

- Classic roasted turkey with roasted butternut squash, turkey sausage, pecan and cranberry stuffing
- Southwestern rubbed turkey with black bean and salsa stuffing.
- Cajun blackened turkey with cornbread stuffing

Rack of Lamb

- Fine herb & black garlic rack of lamb

How about traditional in a completely non-traditional way?

- Allergen-free roasted vegan turkey style carving log with cranberry, wild rice & orange stuffing



SIDES

Side dishes are the frame and structure of a memorable meal. Hela Spice's R&D team has carefully crafted some delicious dishes that consumers will want to pair with their holiday meals. It is these types of ideas that make Hela Spice a partner for growth.

Gravy

A range of meat flavour based roasted gravies from a traditional turkey gravy to a more flexible mushroom leek
An innovative line of vegan gravies that provide all the roasted flavour and creamy texture that is expected in a traditional holiday meal

Vegetables

French beans in a fine herb and lemongrass butter sauce
Honey balsamic glazed Brussels sprouts
Baked zucchini strips in a festive cranberry breading
Mixed seasonal vegetables enhanced with fennel pollen & lemongrass butter

Potatoes

Roasted garlic & rosemary pave
Smoky BBQ potatoes with sweet red & green bell peppers

Add value with creativity

Sweet potatoes with garlic chipotle butter
Mixed vegetables with lime oregano glaze
Spicy salsa seasoned fried parsnips



DESSERTS

Let Hela Spice assist you in developing a memorable dessert that is sure to satisfy your customers' sense of occasion and their sweet tooth.

Flavoured tortillas & crêpes

- Whipped cream strawberry
- Roasted hazelnut & chocolate style

Hand-helds

- Holiday frozen yogurt lingonberry bark
- Milk chocolate cranberry walnut skillet cookie

Cheesecakes

- Maple raspberry flavoured cheesecake
- Three citrus flavoured cheesecake
- Eggnog and cinnamon cheesecake

Flavoured Greek yogurts

- Pumpkin pie
- Pear and whisky



WHY SHOULD YOU WORK WITH HELA SPICE?

- R&D Team experienced in many different product categories
- Ability to create products based on customers' ideas
- Ability to bring new product ideas and fully developed concepts for customer review
- Real plant production experience that enables Hela Spice to create an easy to produce system of blends and raw materials including processing instructions, to make processing simple for companies
- We can adapt procedures to best utilize available plant processing equipment



Contact us for further information. Many more concepts available.

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