

Piri Piri Bastes

Product Information



Description

Rupert's Piri Piri Baste range is developed from a perfect mixture of spices and herbs to deliver a host of flavours. Following the use of Rupert's Piri Piri Marinade, simply apply the desired baste whilst the chicken is on the grill to receive a flavoursome result.

Brand: Various

Description (Range):

- Lemon Herb
- Garlic Herb
- Mild
- Hot
- X-Hot

And introducing our latest additions...

- Smokey BBQ
- Cajun
- Garlic and Herb
- Mango and Lime
- Smoked Paprika
- Hot Jerk
- Buffalo
- Mild Prego

Pack size: 2kg

Shelf Life

12 months from manufacture date.

Compliance

All products are manufactured in a factory with BRC and HMC accreditation (Kosher on request).

Features and Benefits

Easy to use

Suitable for Vegetarians

No Artificial Colours or Flavours

No Hydrogenated Vegetable Fat

Cooking Instructions

1. Make the chosen baste by mixing 1 part baste: ½ parts oil: 3 parts water.
2. Mix powder with oil first and make sure it is all thoroughly mixed, creating a very thick paste. Then add water to the paste and mix slowly until you get a homogenous mix.
3. The less water you put in the stronger the flavour will be.
4. Cook chicken on the grill and brush on the baste as it cooks.

For Lemon Herb,

1. Do not use marinade.
2. Steam cook chicken raw.
3. Make Lemon Herb baste same as above.
4. Baste onto chicken as above. The colour should go yellow with the baste.

