

FRESH INGREDIENTS - NATURALLY CRAFTED

Cakes, Desserts & Savouries

P R O D U C T G U I D E 2 0 1 4 - 2 0 1 5



 **KOOKATM
BROTHAS**
Patisserie

ARTISAN PRODUCTS HAND CRAFTED IN AUSTRALIA'S REGIONAL FOOD BOWL

What's New?

Welcome to Kooka Brotha's 2014-15 Product Guide and range update. We believe it is important to offer our customers products reflecting current trends and preferences, and in this update we are pleased to offer 17 exciting new products (in addition to our new savoury range launched last year and on pages 3, 4 and 5 of this guide). We have also made modifications to other products in response to customer feedback which include changing our pre-cut gateaux and cheesecakes from 14 to 16 portions (pages 20 and 21); re-formatting our tray cakes to a new 20x30cm half-size tray (pages 24 and 25); Pecan Pie (page 19) is now pre-cut to 14 portions (instead of uncut); and the Finger Food Slices portions are now larger with 60 portions per inner and improved pack layout (page 7).

The new products include two new gluten-free tartlets (page 9); three Texas style muffins (1 gluten-free, page 14); two home-style scones (page 15); two gluten-free individual portion baked cheesecakes (page 8); a traditional Panna Cotta (gluten-free, page 11); Chocolate Lava Cake and Lemon Delicious Pudding (page 13); a mixed pack of gluten-free cocktail muffins (page 7); Marbled White Chocolate Slice (gluten-free, page 17); a vegetarian mixed pack added to our savoury finger food range (page 5) and 2 new tray cakes (pages 24 and 25).

To make way for these products we have deleted four cheesecakes, (Chocolate Tia Maria, Passionfruit, Strawberry Champagne and Zabaglione), four individual tarts (Caramel, Chocolate Orange, Lemon Meringue and Lemon), two individual crumble cakes (Apricot Almond Crumble Cake, Blueberry Crumble Cheesecake), Rocky Road Slice, Snowberry Frozen Parfait and Mini Brandy Snap Baskets.

About Us

Since 1987, Kooka Brotha's has been producing premium, natural cakes, desserts and now savouries from some of the best ingredients in the world. Located in Albury-Wodonga we are ideally placed to take quality, clean primary produce and create products that can enhance your position in the food industry.

Kooka Brotha's leadership as makers of gluten-free cakes, desserts and savouries comes from our commitment to make products gluten-free only if they look and taste as good if not better than if made with gluten. This ensures these products will give your diners the experience of enjoying products that equal a "true in-house" flavour with the added benefit of being gluten-free.

We at Kooka Brotha's are committed to quality in all aspects of our business – let us enhance the quality of yours.

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Product Availability

Kooka Brotha's products are supplied through a network of selected frozen food wholesalers (food service) throughout Australia and parts of Asia. We believe that they are best able to meet the needs of our customers and the handling requirements of our products.

Please call our toll free number 1800 222 788 (Australia) or +61 2 6056 2828 or email sales@kookabrothas.com for current information on distributors of our products in your area.



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Savoury Muffins

GLUTEN-FREE

CHEESE & BACON MUFFINS
A dense muffin textured with finely diced bacon and cheese, garnished with parmesan, cheese, parsley and sesame seeds.



GLUTEN-FREE

CHORIZO & SPINACH MUFFINS
A flavoursome combination of spinach and diced chorizo sausage. Garnished on top with diced capsicum, chorizo and chopped parsley.



GLUTEN-FREE

PUMPKIN & FETTA MUFFIN
A moist vegetarian muffin flavoured with diced pumpkin and fetta cheese. Decorated with a julienne of glazed beetroot and pumpkin.



HEATING INDIVIDUAL SAVOURY MUFFINS

* MICROWAVE OVEN
From frozen:
55-65 Seconds
From Defrosted:
15-20 Seconds

** CONVENTIONAL OVEN
From frozen:
15-20 Minutes (Covered)
From Defrosted
4-5 Minutes (Covered)

* 1100 Watt Microwave Oven

** Oven best pre-heated to 150°C with steam or bowl of water in the oven

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Vegetarian
Cheese & Bacon Muffins	IPSCBM	Approx 7cm top diameter and 4-4.5cm high	6 muffins per box, 6 Boxes per outer carton	Serve warm or at room temperature (best warm)	3-4 days at 2-5°C	Yes	No
Chorizo & Spinach Muffins	IPSCSM	Approx 7cm top diameter and 4-4.5cm high	6 muffins per box, 6 Boxes per outer carton	Serve warm or at room temperature (best warm)	3-4 days at 2-5°C	Yes	No
Pumpkin & Fetta Muffins	IPSPFM	Approx 7cm top diameter and 4-4.5cm high.	6 muffins per box, 6 Boxes per outer carton	Serve warm or at room temperature (best warm)	3-4 days at 2-5°C	Yes	Yes

Savoury Finger Food

GLUTEN-FREE

COCKTAIL MUFFINS



Cheese & Bacon Cocktail Muffin
A dense mini muffin textured with finely diced bacon and cheese, garnished with parmesan cheese, parsley, and sesame seeds.

Chorizo & Spinach Cocktail Muffin
A flavoursome combination of spinach and diced chorizo sausage. Garnished with diced chorizo, capsicum and chopped parsley.

Pumpkin & Fetta Cocktail Muffin
A moist vegetarian cocktail muffin flavoured with diced pumpkin and fetta cheese. Decorated with a julienne of glazed beetroot and pumpkin.

VEGETARIAN

GLUTEN-FREE

COCKTAIL FRITTATAS



Egg & Bacon Frittata
A creamy egg and bacon frittata seasoned with herbs and garnished with parsley and bacon.

Smoked Salmon & Sun Dried Tomato Frittata
A creamy smoked salmon and sundried tomato frittata seasoned and garnished with dill.

Roast Vegetable & Grilled Capsicum Frittata
A smooth frittata studded with diced roast vegetables and grilled roast capsicum garnished with parsley and capsicum.

VEGETARIAN

GLUTEN-FREE

COCKTAIL PATTIES



Thai Beef Pattie
A dense beef pattie mixed with lentils and rice and seasoned with chilli and coriander, garnished with sweet potato puree and chopped coriander.

Chicken Korma Pattie
A light chicken mince pattie studded with lentils and mild Korma flavour. Decorated with a creamy pea puree and patterned sliced carrot.

Beetroot, Walnut and Cheese Pattie
A smooth vegetarian beetroot and chopped walnut pattie decorated with cheese and julienne of glazed carrot.

VEGETARIAN



Savoury Finger Food

GLUTEN-FREE

COCKTAIL PASTRY BITES



Asparagus, Dill and Prosciutto Pastry Bite
A single bite gluten-free pastry shell filled with a smooth rich asparagus and prosciutto ham puree decorated with parmesan and sesame seed.

Celeriac and Ham Pastry Bite
A creamy smooth roast celeriac and ham filling inside a pastry shell which has been sprinkled with a diced vegetable, garlic and parmesan topping.

Spicy Sweet Potato Pastry Bite
A crisp gluten-free pastry shell filled with a creamy roast sweet potato puree seasoned with chilli and garlic, finished with a partial dusting of paprika and chopped parsley.

VEGETARIAN



VEGETARIAN

VEGETARIAN

NEW

GLUTEN-FREE

VEGETARIAN FINGER FOOD – MIXED PACK

Pumpkin & Fetta mini Muffin (as on page 4)
Beetroot, Walnut and Cheese Pattie (as on page 4)
Roast Vegetable & Grilled Capsicum Frittata (as on page 4)



VEGETARIAN



HEATING SAVOURY FINGER FOOD

* MICROWAVE OVEN

From Frozen:
15-20 Seconds/individual
12-15 Seconds/unit for multiples
(10 Seconds/unit and multiples for Pastry Bites only)
5-10 Seconds/individual and multiples
(5 Seconds/single or multiple for Pastry Bites only)

** CONVENTIONAL OVEN

From Frozen:
5-6 Minutes/single
4-5 Minutes/unit for multiples
(4-5 minutes singles and multiples for Pastry Bites)
From Defrosted:
2.5 – 3 Minutes/individual
1.5 – 2.0 Minutes/unit for multiples
(2-3 Minutes Singles and Multiples for pastry Bites)

* 1100 Watt Microwave Oven

** Oven best pre-heated to 150°C with steam or bowl of water in the oven

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Vegetarian
Cocktail Muffins	IPSCMUF	Approx 4cm top diameter and 2.5-3cm high	48 per box (2 trays of 24, 3 flavours of 16)	Serve warm or at room temperature (best warm)	3-4 days at 2-5°C	Yes	No, No, Yes
Cocktail Frittatas	IPSCFRI	Approx 4cm top diameter and 2.5-3cm high	48 per box (2 trays of 24, 3 flavours of 16)	Serve warm or at room temperature (best warm)	3-4 days at 2-5°C	Yes	No, No, Yes
Cocktail Patties	IPSCPAT	Approx 4cm top diameter and 2.5-3cm high.	48 per box (2 trays of 24, 3 flavours of 16)	Serve warm or at room temperature (best warm)	3-4 days at 2-5°C	Yes	No, No, Yes

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Vegetarian
Cocktail Pastry Bites	IPSCBIT	Approx 4cm top diameter and 2.5-3cm high	48 per box (2 trays of 24, 3 flavours of 16)	Serve warm or at room temperature	3-4 days at 2-5°C	Yes	No, No, Yes
Vegetarian Cocktail Mixed Pack	IPSCVEG	Approx 4cm top diameter and 2.5-3cm high	48 per box (2 trays of 24, 3 flavours of 16)	Serve warm or at room temperature (best warm)	3-4 days at 2-5°C	Yes	Yes

Brandy Snaps & Baskets

Brandy Snaps products are no waste products, take straight from the freezer, fill and serve.



GLUTEN-FREE

BRANDY SNAP BASKETS

Basket shaped brandy snaps are made from the traditional flavours of golden syrup and ginger. A versatile shape to hold any complementary filling of fruits, berries and variety of creams, ices and custards.



GLUTEN-FREE

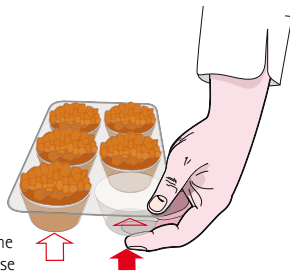
BRANDY SNAP ROLLS

Traditional shaped brandy snaps in convenient rolls for filling with your choice of creams, ices and confections, ideal garnished with seasonal fresh fruits or berries.

To remove Brandy Snap Baskets from the cup should they stick in the packaging.

Press the centre of the base lightly, upward from directly under the base of the cup.

Press up from the centre of the base



Finger Food (Sweet)



NEW
GLUTEN-FREE

COCKTAIL MUFFINS MIXED PACK (SWEET)

A medley of three favourite muffin flavours in a cocktail muffin size format in paper cups. Three gluten-free muffins - a rich dark chocolate muffin, a moist blueberry muffin peppered with blueberry pieces and tangy raspberry and white chocolate muffin with fine raspberry and white chocolate chips.



MODIFIED
GLUTEN-FREE

FINGER FOOD SLICES MIXED PACK

A variety of three dessert slices cut into equally sized finger food styled portions.

Carrot Cake - A moist gluten-free carrot cake slice finished with a smooth white cheese topping.

Chocolate Brownie - a smooth rich melt in your mouth brownie finished with a light dusting of cocoa-sugar icing mix.

Citrus Tart Slice - A refreshing light and tangy lemon flan baked on a gluten-free biscuit crumb base, decorated with a piped orange filigree pattern.



GLUTEN-FREE

COCKTAIL CUP CAKES

A medley of 2, two bite size gluten-free vanilla cocktail cup cakes alternately decorated with a fine rosette of cream cheese frosting or milk chocolate ganache garnished with a chocolate decal of the contrasting colour.

Name	Product Code	Dimensions	Packaging	Storage Instructions	Gluten-Free	Vegetarian
Brandy Snap Basket	IBB	approx 7cm diameter, 4cm deep	24 per box, (4 trays of 6), 3 boxes per outer	Best stored frozen until required	Yes	Yes
Brandy Snap Rolls	IBS	approx 12.5cm long and 2.5cm internal diameter	24 per box, (3 trays of 8), protected by food grade bubble plastic, 3 boxes per outer	Best stored frozen until required	Yes	Yes

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Vegetarian
Cocktail Muffins	IPCMS	Approx 4cm diameter and 3cm high	48 per box (2 trays of 24). 3 varieties of 16. 4 Boxes per outer carton.	Serve chilled or at room temperature	3-4 days at 2-5°C	Yes	Yes
Finger Food Slices Mixed Pack	IFFSM	Approx 3.8cm x 3.9cm cut portions from a variety of 3 flavours	60 per box (2 layers of 30). 4 Boxes per outer carton.	Serve chilled or at room temperature	4 days at 2-5°C	Yes	Yes
Cocktail Cup Cakes	IPCCM	Approx 4cm diameter made up of two types.	48 per box (2 layers of 24). 4 Boxes per outer carton.	Serve chilled or at room temperature	4 days at 2-5°C	Yes	Yes

Individual Baked Cheesecakes & Crumble Cakes

NEW

GLUTEN-FREE

BLUEBERRY BAKED CHEESECAKE

Bursts of blueberry mixed with a superb creamy baked cheesecake garnished with a blueberry swirl on a golden gluten-free biscuit crumb base.



NEW

GLUTEN-FREE

CARAMEL BAKED CHEESECAKE

Caramel studded smooth creamy baked cheesecake on a gluten-free crumb base with a caramel flourish on top.



GLUTEN-FREE

DAIRY-FREE

PEAR AND WALNUT CRUMBLE CAKE

A succulent pear, cinnamon and walnut layer on a moist tea cake base finished with a golden crumble topping.



GLUTEN-FREE

RHUBARB CRUMBLE CHEESECAKE

A layer of rhubarb on a baked cheesecake on a moist tea cake base, topped with a golden crumble.



Individual Tarts

NEW

GLUTEN-FREE

CITRUS TARTLET

A refreshing light tangy lemon curd filling in an elegant golden brown fluted gluten-free pastry tartlet shell. Finished with a chocolate filigree garnish on top.



NEW

GLUTEN-FREE

CREME BRULEE TARTLET

A classic French favourite, with a velvety smooth baked cream filling, topped with a fine golden caramel crust served in a rich gluten-free tartlet pastry shell.



GLUTEN-FREE

APPLE CRUMBLE TART

A deep tart filled with a tangy apple filling and heaped with a generous golden crumble topping, which can be defrosted in a microwave or oven to be served as a warm dessert (see instructions on the label).

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Vegetarian
Blueberry Baked Cheesecake	IPBBC	approx 6.1cm diameter height 4.5-5cm	12 per box, 4 boxes per outer	Serve chilled or warm	4 days at 2-5°C	Yes	Yes
Caramel Baked Cheesecake	IPCBC	approx 6.1cm diameter height 4.5-5cm	12 per box, 4 boxes per outer	Serve chilled or warm	4 days at 2-5°C	Yes	Yes
Pear and Walnut Crumble Cake	IPPWCC	approx 6.1cm diameter height 4-4.5cm	12 per box, 4 boxes per outer	Serve chilled or warm	4 days at 2-5°C	Yes	No
Rhubarb Crumble Cheesecake	IPRCC	approx 6.1cm diameter height 4.5-5cm	12 per box, 4 boxes per outer	Serve chilled or warm	4 days at 2-5°C	Yes	No

Name	Product Code	Dimensions	Packaging	Serving Instructions	Storage instructions	Gluten-Free	Vegetarian
Citrus Tartlet	IPTCIT	approx 7cm diam, 4cm deep	10 per box 4 boxes per outer	Serve at room temperature	4 days at 2-5°C	Yes	No
Creme Brulee Tartlet	IPTCB	approx 7cm diam, 4cm deep	10 per box 4 boxes per outer	Serve at room temperature	4 days at 2-5°C	Yes	Yes
Apple Crumble Tart	IPTAC	approx 7cm diam, 4cm deep	6 per box 6 boxes per outer	Serve at room temp or warmed	4 days at 2-5°C	Yes	Yes

Individual Cheesecakes & Mousse

GLUTEN-FREE

BUSH PLUM AND RASPBERRY CHEESECAKE

A delicate balance of bush plum (quandong) and raspberry on a chocolate roulade base, topped with raspberry glaze and finished with white chocolate shards.



GLUTEN-FREE

DAY-NIGHT MOUSSE

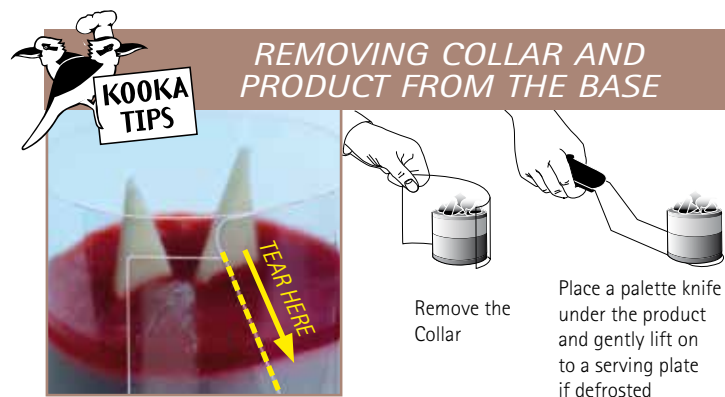
Layers of dark and white chocolate mousse on a chocolate sponge, topped with dark chocolate ganache and finished with marbled chocolate shavings.



GLUTEN-FREE

TIRAMI SU

A smooth and creamy Italian cheesecake nestled on a disc of coffee syrup infused mocha-hazelnut sponge. Finished with centre layer of coffee flavoured ganache, dusted with cocoa and a fresh cream rosette.



Panna Cotta



NEW

GLUTEN-FREE

PANNA COTTA

A delicate smooth, creamy vanilla traditional Northern Italian dessert in an oval shape, soft, vanilla cream set on a fine gluten-free roulade base finished with an elegant curved fine chocolate swish.

Frozen Parfait

This frozen parfait dessert is presented in an oval shaped form (approx 75mm x 60mm x 50mm high) is designed to be served and eaten frozen. The Passionfruit Lime Frozen Parfait is a "zero waste" product that requires no defrost time, instant delivery – serve from the freezer without absolutely no wastage.



GLUTEN-FREE

PASSIONFRUIT LIME FROZEN PARFAIT

A clean tasting tangy creamy passionfruit parfait with the zing of lime on a light meringue style base. Garnished with a "semi freddo" piped passionfruit garnish and chocolate filigree. Most refreshing because it's frozen.

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Vegetarian
Bush Plum and Raspberry Cheesecake	IPBPR	approx 6.3cm diam, 5-5.5cm high	12 per box, 4 boxes per outer	Serve chilled	3 days at 2-5°C	Yes	No
Day-Night Mousse	IPDNM	approx 6.3cm diam, 5-5.5cm high	12 per box, 4 boxes per outer	Serve chilled	3 days at 2-5°C	Yes	No
Tirami Su	IPITS	approx 6.3cm diam, 5-5.5cm high	12 per box, 4 boxes per outer	Serve chilled	3 days at 2-5°C	Yes	No

Name	Product Code	Dimensions	Packaging	Serving & Storage Instructions	Gluten-Free	Vegetarian
Panna Cotta	IPPC	approx 7.5cm x 6cm, 5cm high	12 per box, 4 boxes per outer	Defrost and serve chilled	Yes	No
Passionfruit Lime Frozen Parfait	IPPLPA	approx 7.5cm x 6cm, 5cm high	12 per box, 4 boxes per outer	Serve frozen. Store frozen until required	Yes	No

Hot Individual Puddings

(zero-waste)

Kooka Brotha's popular range of *heat and serve puddings* feature four delicious flavours all individually portioned complete with their own complementary sauce designed to eliminate waste and save you valuable time. The innovative format and printed packaging (with handling instructions) of these generous desserts mean absolutely no wastage, simply heat and serve from frozen as required.

ZERO-WASTE

DARK CHOCOLATE PUDDING WITH CHOCOLATE SAUCE

Wickedly rich dark chocolate pudding smothered in a smooth dark chocolate ganache sauce.



ZERO-WASTE

WHITE CHOCOLATE AND RASPBERRY PUDDING

A contemporary flavour combination of a white chocolate pudding blended with raspberry pieces and white chocolate chips, with a smooth creamy raspberry flavoured custard. A favourite for any season.



ZERO-WASTE

INDIVIDUAL STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE

A time honoured traditional favourite that no-one can resist, rich, dense sticky date pudding with lashings of creamy butterscotch sauce.



Hot Individual Puddings

(zero waste)

NEW ZERO-WASTE



CHOCOLATE LAVA CAKE

A delightful contemporary favourite. An individual serve, soft textured, dark chocolate pudding with a rich, molten runny chocolate centre when warmed. The centre of the cake and sauce ooze onto the plate when the pudding is cut open with a spoon. Best served warm, heat in a microwave oven for 60 seconds from frozen and 40-45 seconds from defrosted.



NEW ZERO-WASTE

LEMON DELICIOUS PUDDING

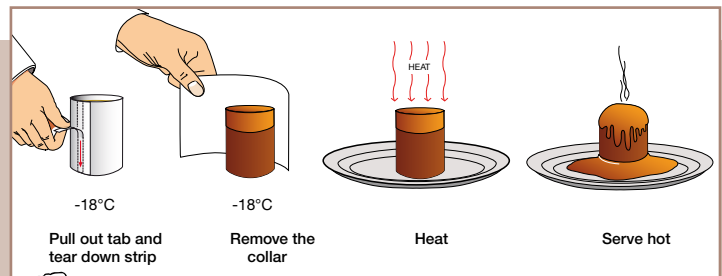
A traditional dessert that belongs to a golden era of hot puddings and sauce. A creamy lemon custard and sauce with a light sponge top finished with a light roast coconut crust. Heat in a microwave oven for 45-50 seconds from frozen, or 30-35 seconds from defrosted. Remove from the paper and serve.

ZERO-WASTE



BUTTERSCOTCH PECAN PUDDING WITH BUTTERSCOTCH SAUCE

A modern variation of golden syrup pudding combining the flavours of pecan and golden syrup butter pudding with an indulgent butterscotch sauce.



REMOVING COLLAR AND HEATING INDIVIDUAL PUDDINGS

OPTION ONE:
Remove the collar first then heat, this gives you more sauce around the pudding and on the plate.

OPTION TWO:
Heat in the collar then remove the collar, this allows some of the sauce to penetrate into the pudding during the heating process and makes the pudding even moister.

MICROWAVE OVEN (1000 WATT)

- High approx 70 seconds (from frozen)
- High approx 40 seconds (defrosted)

CONVENTIONAL OVEN

- Moderate – approx 25 mins (from frozen)
- Moderate – approx 10-15 mins (defrosted)

Covered with aluminium foil

Name	Product Code	Dimensions	Packaging	Serving instructions	Defrosted Shelf Life	Gluten-Free	Vegetarian
Dark Chocolate Pudding with Chocolate Sauce	IPDCPS	approx 6.1cm diam	12 per box, 4 boxes per outer	Serve heated	4 days at 2-5°C	No	Yes
White Chocolate and Raspberry Pudding	IPWCRPS	approx 6.1cm diam	12 per box, 4 boxes per outer	Serve heated	4 days at 2-5°C	No	Yes
Individual Sticky Date Pudding with Butterscotch Sauce	IPSDPS	approx 6.1cm diam	12 per box, 4 boxes per outer	Serve heated	4 days at 2-5°C	No	Yes
Chocolate Lava Cake	IPLAV	approx 6.1cm diam	12 per box, 4 boxes per outer	Serve heated in microwave (60 secs if frozen or 40-45 secs if defrosted)	4 days at 2-5°C	No	Yes
Lemon Delicious Pudding	IPLDP	approx 7cm diam	6 per box, 6 boxes per outer	Serve heated in microwave (45-50 secs if frozen or 30-35 secs if defrosted)	4 days at 2-5°C	No	Yes
Butterscotch Pecan Pudding with Butterscotch Sauce	IPBPPS	approx 6.1cm diam	12 per box, 4 boxes per outer	Serve heated	4 days at 2-5°C	No	Yes

Muffins

NEW



DOUBLE CHOC CHIP MUFFIN
A Texas size, rich double chocolate muffin bursting open with chocolate flavour and chocolate flakes.

NEW



BLUEBERRY MUFFIN
A high domed, moist, blueberry muffin full of plump blueberries and blueberry pieces.

NEW

GLUTEN-FREE



RASPBERRY WHITE CHOCOLATE MUFFIN
A moist, light golden brown gluten-free muffin studded with raspberries and white chocolate chips.



Scones & Cupcakes

CLASSIC SCONES



NEW

PLAIN Scone
A traditional light, fluffy pale golden scone, sealed and frozen shortly after baking and cooling to capture the freshness when defrosted.

Scones are slightly under-cooked to allow them to be heated in the oven or microwave for the perfectly finished traditional scone. Baked to 95% they can be served once defrosted or heated.



NEW

SULTANA Scone
A classic, moist lightly baked scone studded with plump syrup soaked sultanas. Simply defrost and warm to serve.



GLUTEN-FREE

MIXED CUP CAKES

A variety of all 3 cup cakes, 4 of each of Blondie Cup Cake, Rocky Road Cup Cake and Vanilla Blush Cup Cake per box. **Blondie Cup Cake:** Lush blonde mud cake coated with white ganache and garnished with a dark ganache rosette and chocolate hearts. The Blondie Cup Cake is also available in packs of 12. **Vanilla Blush Cup Cake:** Fluffy vanilla cake topped with white icing, a pink strawberry cheese rosette and a dark chocolate filigree heart. Only available in mixed packs. **Rocky Road Cup Cake:** A rich dark chocolate mud cake coated with dark ganache topped with marshmallows and chocolate. Only available in mixed packs.

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Vegetarian
Blueberry Muffin	IPMBL	8cm top diameter and 7.5cm high	6 per box, 6 boxes per outer	Serve at room temperature	3 days at 2-5°C	No	Yes
Double Choc Chip Muffin	IPMDCC	8cm top diameter and 7.5cm high	6 per box, 6 boxes per outer	Serve at room temperature	3 days at 2-5°C	No	Yes
Raspberry & White Chocolate Muffins	IPMWRC	8cm top diameter and 7.5cm high	6 per box, 6 boxes per outer	Serve at room temperature	3 days at 2-5°C	Yes	Yes

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Vegetarian
Plain Scone	LSCONP	Approx 6cm diameter and 4.5cm high	20 per tray, 3 trays per outer	Serve warm or at room temperature	1 day at 2-5°C	No	Yes
Sultana Scone	LSCONS	Approx 6cm diameter and 4.5cm high	20 per tray, 3 trays per outer	Serve warm or at room temperature	1 day at 2-5°C	No	Yes
Mixed Cup Cakes	IPCMP	6cm classic cup cake form	12 per box, 4 boxes per outer	Serve at room temperature	4 days at 2-5°C	Yes	No

Slices (gluten-free)



GLUTEN-FREE

COCONUT BUSH PLUM SLICE

A moist golden layer of coconut macaroon on a mocha cake base which is coated with a layer of raspberry and bush plum (quandong) jam – just like grandma used to make!



GLUTEN-FREE

CHOCOLATE BROWNIE SLICE

A smooth, melt-in-the-mouth chocolate brownie with walnuts, finished with a light dusting of icing sugar.

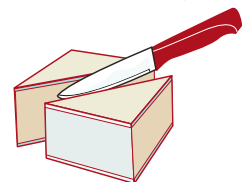


GLUTEN-FREE

CARAMEL SLICE

Fudgy caramel centre on a gluten-free biscuit crumb base and topped with dark chocolate.

Slices cut in half are suitable for finger food style portions



Slices (gluten-free)

NEW

GLUTEN-FREE

MARBLED WHITE CHOCOLATE BROWNIE SLICE

A fudgy white chocolate blondie variation of a traditional brownie, patterned with marbled swirls of dark chocolate brownie for a great white and dark chocolate brownie experience.



GLUTEN-FREE

VANILLA SLICE SUPREME

A smooth deep, light vanilla custard slice sandwiched between layers of gluten-free vanilla sponge, glazed with a white chocolate ganache and classic feathered finish.



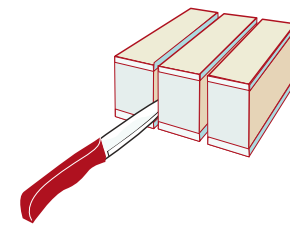
GLUTEN-FREE

CHERRY CHOCOLATE SLICE

A moist cherry and coconut filling on a gluten-free chocolate roulade base and topped with a rich dark chocolate ganache and feathered garnish.



Slices cut in thirds make finger food style portions



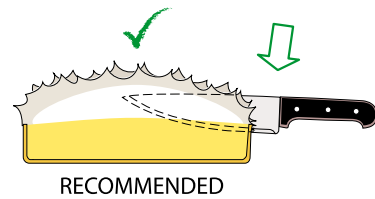
Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Vegetarian
Coconut Bush Plum Slice	SCBP	Portion size approx 6.5cm x 6cm, 15 portions per tray	1 tray per box, 4 trays per outer	Serve at room temperature	4 days at 2-5°C	Yes	Yes
Chocolate Brownie Slice	SCB	Portion size approx 6.5cm x 6cm, 15 portions per tray	1 tray per box, 4 trays per outer	Serve at room temperature	4 days at 2-5°C	Yes	Yes
Caramel Slice	SCAR	Portion size approx 6.5cm x 6cm, 15 portions per tray	1 tray per box, 4 trays per outer	Serve at room temperature	4 days at 2-5°C	Yes	No

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Vegetarian
Marbled White Chocolate Brownie	SMWCB	Portion size approx 6.5cm x 6cm, 15 portions per tray	1 tray per box, 4 trays per outer	Serve at room temperature	4 days at 2-5°C	Yes	Yes
Vanilla Slice Supreme	SVS	Portion size approx 6.5cm x 6cm, 15 portions per tray	1 tray per box, 4 trays per outer	Best served from the refrigerator	4 days at 2-5°C	Yes	No
Cherry Chocolate Slice	SCC	Portion size approx 6.5cm x 6cm, 15 portions per tray	1 tray per box, 4 trays per outer	Serve at room temperature	4 days at 2-5°C	Yes	No

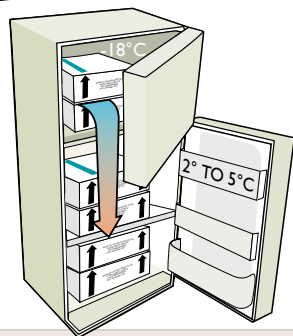
Product Information



CUTTING LEMON MERINGUE PIE



DEFROSTING



Defrosting times for products will vary with size, weight, density and specific conditions with which they are defrosted. However, as a general guide:

Whole Cakes	Fridge or cool-room at 2°C to 5°C	Allow min. 24 hours
Individual portions or slices of whole product	Fridge or cool-room at 2°C to 5°C	Allow min. 2-4 hours
Individual portions or slices of whole product	Room temp with box open	Allow 1 to 2 hours



Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Portion Cut	Vegetarian
Apple Pie	PCFAP	24cm diameter pre-cut into 12 portions	1 pie per box, 4 boxes per outer	Serve warm	4 days at 2-5°C	No	Yes	Yes
Citrus Tart	PCFCT	24.5cm diameter pre-cut into 12 portions	1 tart per box, 4 boxes per outer	Serve chilled	4 days at 2-5°C	No	Yes	Yes
Lemon Meringue Pie	RCLMP	24.5cm diameter 12-16 portions	1 pie per box, 4 boxes per outer	Serve chilled	4 days at 2-5°C	No	No	Yes
Pre-cut Pecan Pie	PCFPP	24.5cm diameter 14 portions	1 pie per box, 4 boxes per outer	Serve chilled	4 days at 2-5°C	No	No	Yes
Banana Bread	LBBL	12 pre-cut portions 2mm thick	1 loaf per box, 4 boxes per outer	Serve at room temperature, toasted or refreshed in microwave oven	Best stored in airtight container, 4-5 days at 2-5°C	No	Yes	Yes

Pies, Tarts and Banana Bread



APPLE PIE (Pre-cut 12 portions)
A traditional deep dish pie filled with tangy apple in a sweet golden pastry shell. A thin layer of bread crumbs on the pastry base limits moisture. May be served hot or cold.



CITRUS TART (Pre-cut 12 portions)
A light, refreshing and tangy lemon and lime flan baked in a deep, crisp short pastry shell finished with a light dusting of icing sugar.



LEMON MERINGUE PIE (Un-cut)
An Australian favourite with a deep tangy lemon filling on a golden pastry shell topped with peaks of fluffy meringue. The pastry shell has straight sides for easier cutting and is on a silver coated disc.



MODIFIED NOW CUT

PECAN PIE (Pre-cut 14 portions)
Premium pecans contrast with a smooth fudge-like caramel centre to create this classic!



BANANA BREAD
(Pre-cut 12 portions)
Easy to use, the traditional moist banana bread incorporates a great balance of flavour and texture.

Cheesecakes (gluten-free & pre-cut)



GLUTEN-FREE

BLUEBERRY BAKED CHEESECAKE (Pre-cut 16 portions)
A deep creamy baked cheesecake studded with blueberries on a gluten-free biscuit crumb base, glazed and garnished with contrasting blueberry swirls.



GLUTEN-FREE

NEW YORK BAKED CHEESECAKE (Pre-cut 16 portions)
A deep beautifully smooth textured creamy vanilla cheesecake on a gluten-free biscuit crumb base baked to an even pale straw colour before glazing.



GLUTEN-FREE

WHITE CHOCOLATE AND BERRY CHEESECAKE (Pre-cut 16 portions)
A smooth creamy rich velvety white chocolate flavoured cheese cake, with Apple Brandy liqueur set on a gluten-free crumb base and sponge, flavoured and studded with tangy berries steeped in thickened grenadine syrup. Topped with a port wine glaze, garnished with piped cream cheese and white chocolate decals.



GLUTEN-FREE

CARAMEL CHEESECAKE (Pre-cut 16 portions)
Layers of light and dark caramel flavoured cheesecake on a gluten-free biscuit crumb base topped with a golden caramel glaze in a truly spectacular dessert!



Cakes and Gateaux (cut)



GLUTEN-FREE

MOCHA WALNUT GATEAU (Pre-cut 16 portions)
A gateaux combination of three layers textured gluten-free walnut cake assembled with a smooth light whipped mocha ganache. Decorated with top garnish of contrasting white and dark chocolate sticks.



GLUTEN-FREE

ORANGE MERINGUE GATEAU (Pre-cut 16 portions)
An innovative gateau presentation of two layers of moist gluten-free orange almond cake, filled with a tangy orange curd centre and topped with a light pavlova layer, garnished with white chocolate garnish and orange chocolate triangles.



GLUTEN-FREE

CHOCOLATE ON THE ROCKS (Pre-cut 16 portions)
A rocky road inspired cake with a dense chocolate cake base, whipped ganache and marshmallows.



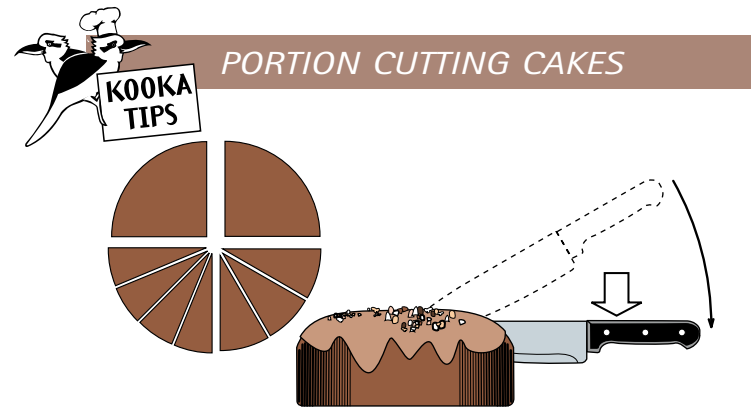
GLUTEN-FREE

MURRAY MOUSSE AND MUD CAKE (Pre-cut 16 portions)
A dense fudgy chocolate cake base generously layered with chocolate mousse and lashings of rich ganache vermicelli.

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Portion Cut	Vegetarian
Blueberry Baked Cheesecake	PCBBC	24.5cm diameter pre-cut into 16 portions	1 cake per box, 4 boxes per outer	Serve chilled	4 days at 2-5°C	Yes	Yes	Yes
New York Baked Cheesecake	PCNYBC	24.5cm diameter pre-cut into 16 portions	1 cake per box, 4 boxes per outer	Serve chilled	4 days at 2-5°C	Yes	Yes	Yes
White Chocolate and Berry Cheesecake (cold set)	PCWCBC	24.5cm diameter pre-cut into 16 portions	1 cake per box, 4 boxes per outer	Serve chilled	4 days at 2-5°C	Yes	Yes	No
Caramel Cheesecake (cold set)	PCCC	24.5cm diameter pre-cut into 16 portions	1 cake per box, 4 boxes per outer	Serve chilled	4 days at 2-5°C	Yes	Yes	No

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Portion Cut	Vegetarian
Mocha Walnut Gateau	PCMWG	25cm diameter pre-cut into 16 portions	1 cake per box, 4 boxes per outer	Serve chilled	4 days at 2-5°C	Yes	Yes	No
Orange Meringue Gateau	PCOMG	25cm diameter pre-cut into 16 portions	1 cake per box, 4 boxes per outer	Serve chilled	4 days at 2-5°C	Yes	Yes	Yes
Chocolate on the Rocks	PCCOR	25cm diameter pre-cut into 16 portions	1 cake per box, 4 boxes per outer	Serve at room temperature	4 days at 2-5°C	Yes	Yes	No
Murray Mousse and Mudcake	PCMMM	25cm diameter pre-cut into 16 portions	1 cake per box, 4 boxes per outer	Serve chilled	4 days at 2-5°C	Yes	Yes	No

Product Information



PORTION CUTTING CAKES

To cut even portions, cut the whole cake into half and then quarters. Cut the quarters into three or four to yield 12 or 16 portions.



Customer Service

We appreciate your calls and feedback.

Please call **1800 222 788** (Australia) or **+61 2 6056 2828** if you require information on any of our products, during office hours (Victorian time).

Email: Sales@kookabrothas.com

Any feedback, product improvements or new ideas are welcome. Messages or queries may be sent by "on-line" forms on our website and email which is accessible 24 hours a day, 7 days a week.

Please visit www.kookabrothas.com for up-to-date information on:

- sales representation
- products and product specifications

We look forward to your feedback and suggestions on how we may better meet your needs.



Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Portion Cut	Vegetarian
Chocolate Heaven Gateau	PCCHG	25.5cm diameter pre-cut into 16 portions	1 cake per box, 4 boxes per outer	Serve at room temperature	4 days at 2-5°C	No	Yes	No
Black Forest Gateau	RGBF	24cm diameter 14-16 portions	1 cake per box, 4 boxes per outer	Serve chilled	4 days at 2-5°C	No	No	No
Sticky Date Pudding	RGSDP	24.5cm diameter 14-16 portions	1 cake per box, 4 boxes per outer	Serve warm	4 days at 2-5°C	No	No	Yes
Murray Mousse and Mudcake	RCMMM	25cm diameter 14-16 portions	1 cake per box, 4 boxes per outer	Serve chilled	4 days at 2-5°C	Yes	No	No

Cakes and Gateaux (cut & uncut)



CHOCOLATE HEAVEN GATEAU (Pre-cut 16 portions)
A moist rich double chocolate flavoured melt-in-the-mouth chocolate cake sandwiched with creamy ganache filling and enrobed in ganache with individual chocolate panels per portion. Decorated with chocolate flakes on top and a dusting of rich cocoa for final garnish. A treat in any situation.



BLACK FOREST GATEAU (Un-cut)
Kirsch infused chocolate sponge layered with fresh cream, sour red cherries and finished with chocolate shavings, fresh cream rosettes and grated chocolate.



STICKY DATE PUDDING (Un-cut)
A classic rich, dense sticky date pudding best served warm, a 600ml sachet of caramel sauce is included (approx 35ml per portion).
A re-sealable bag of Caramel Sauce is provided in the box. Break the seal before heating. The sauce can be put on the product or product portion and heated, or the whole bag can be heated first for multiple portions and poured over the product.



GLUTEN-FREE
MURRAY MOUSSE AND MUD CAKE (Un-cut)
A dense fudgy chocolate cake base generously layered with chocolate mousse and lashings of rich ganache vermicelli.

Tray Cakes (uncut, new size 20 x 30cm)



GLUTEN-FREE

TIRAMI SU TRAY CAKE

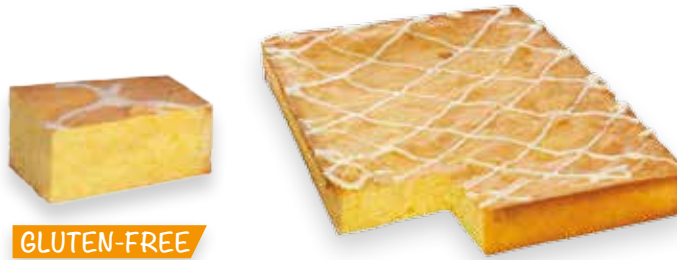
A mascarpone styled Italian cold-set cheesecake infused with coffee and amaretto on a single layer of gluten-free sponge and dusted with cocoa.



GLUTEN-FREE

CITRUS TART TRAY CAKE

A tangy lemon flan baked on a gluten-free biscuit crumb base and garnished with a random pattern of orange filigree.



GLUTEN-FREE

LEMON DRIZZLE CAKE TRAY

A classic favourite of sweet and tart flavours in a butter cake drizzled with lemon juice and finished with a crusted sugar pattern.



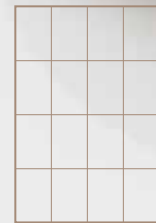
GLUTEN-FREE

APPLE CRUMBLE TRAY CAKE

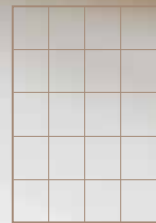
Tangy apple filling on a gluten-free biscuit crumb base, with a gluten-free crumble topping.



PORTION CUTTING OPTIONS



16 (4 x 4) Portions
Approx 5cm x 7.5cm



20 (5 x 4) Portions
Approx 5cm x 6cm

Tray Cakes (uncut, new size 20 x 30cm)



GLUTEN-FREE

CARROT CAKE TRAY CAKE

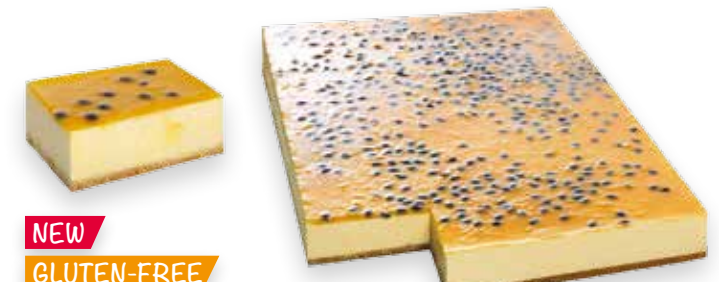
A moist carrot cake made without nuts and finished with a lemon cream cheese topping.



GLUTEN-FREE

CHOCOLATE BROWNIE TRAY CAKE

A fudgy melt in your mouth chocolate brownie lightly studded with walnut pieces and finished with a light dusting of icing sugar.



NEW

GLUTEN-FREE

PASSIONFRUIT CHEESECAKE TRAY CAKE

A refreshing passionfruit cheesecake set on a crumb base and finished with a tangy passionfruit glaze.



NEW

CHOCOLATE MUD TRAY CAKE

A dense rich mud-cake glazed with a coating of silky smooth coating of dark ganache.

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Made Without Nuts	Vegetarian
Tiramisu Tray	TSTS	20 x 30cm 16-20 portions	1 unit/lidded tray box 6 trays per outer	Serve chilled	4 days at 2-5°C	Yes	Yes	No
Citrus Tart Tray	TSCIT	20 x 30cm 16-20 portions	1 unit/lidded tray box 6 trays per outer	Serve chilled	4 days at 2-5°C	Yes	Yes	Yes
Lemon Drizzle Cake Tray	TSLDC	20 x 30cm 16-20 portions	1 unit/lidded tray box 6 trays per outer	Serve at room temperature	4 days at 2-5°C	Yes	Yes	Yes
Apple Crumble Tray	TSAC	20 x 30cm 16-20 portions	1 unit/lidded tray box 6 trays per outer	Serve warm or chilled	4 days at 2-5°C	Yes	Yes	Yes

Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Made Without Nuts	Vegetarian
Carrot Tray	TSCA	20 x 30cm 16-20 portions	1 unit/lidded tray box 6 trays per outer	Serve at room temperature	4 days at 2-5°C	Yes	Yes	Yes
Chocolate Brownie Tray	TSCB	20 x 30cm 16-20 portions	1 unit/lidded tray box 6 trays per outer	Serve at room temperature	4 days at 2-5°C	Yes	No	Yes
Passionfruit Cheesecake Tray	TSPC	20 x 30cm 16-20 portions	1 unit/lidded tray box 6 trays per outer	Serve at room temperature	4 days at 2-5°C	Yes	Yes	No
Chocolate Mud Tray	TSMC	20 x 30cm 16-20 portions	1 unit/lidded tray box 6 trays per outer	Serve at room temperature	4 days at 2-5°C	No	Yes	Yes

Product Information



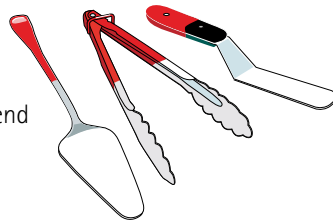
HANDLING GLUTEN-FREE PRODUCTS

An important part of Kooka Brotha's HACCP program ensures that our allergen-free products, such as gluten-free products, meet the allergen-free requirements (in the case of gluten-free products, less than 2 parts per million of gluten). Our gluten-free product range is clearly flagged in this product guide.

Gluten can be transferred to gluten-free products from products that contain gluten by utensils, plates and containers that have come in contact with non gluten-free products.

To avoid the risk of cross contamination from gluten between gluten-free and non gluten-free products:

- Store gluten-free products in clean containers that have not been used for storing products that contain gluten.
- Always store gluten-free products above products that contain gluten.
- Present gluten-free desserts on clean plates that have been stored away from any risk of contact with gluten.
- Use dedicated utensils such as knives, cake server and tongs (clearly labelled or colour coded) for gluten-free products that are not used for products that contain gluten.
- Check the ingredients label for any traces of gluten that might be listed in garnishes or components you intend to serve with gluten-free desserts.



If in doubt do not use.

VEGETARIAN PRODUCT CATEGORY

Due to an increase in interest "Vegetarian" is a new category that had been added to our product tables in the 2014-5 Product Guide.

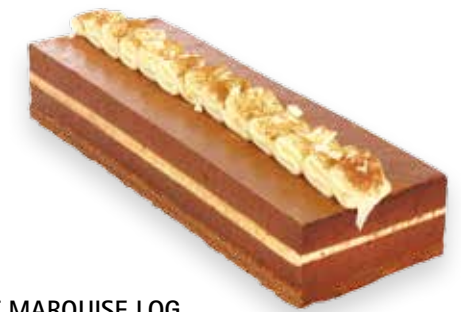
Vegetarianism is the practice of abstaining from the consumption of meat – red meat, poultry, seafood and the flesh of any other animals; it may include abstention from by-products of animal slaughter (such as rendered fats like dripping, goose fat or gelatine). Such practice has been codified under various religious beliefs along with the concept of animal rights.

Kooka Brotha's Vegetarian Food Code refers to finished products that do not contain meat or any by-products that are the result of animal slaughter (e.g beef gelatine). However, they may include eggs (ovo-vegetarianism) or dairy products (lacto-vegetarianism).

Kooka Brotha's Vegetarian category does not meet Vegan requirements (absence of all animal products).



Logs & Roulade (uncut)



GLUTEN-FREE

CHOCOLATE MUSCAT MARQUISE LOG

A silky smooth dark chocolate marquise (mousse) set on a layer of chocolate, fruit and nut cake infused with a Muscat liqueur syrup. This dessert presents in a versatile log format highlighted with a central layer of white chocolate mousse and garnished on top with a white ganache plait, white chocolate shavings and finished with a fine dusting of cocoa.



GLUTEN-FREE

RASPBERRY PAVLOVA ROULADE

A refreshingly simple Australian dessert contrasting the flavours of fresh cream and raspberries rolled inside a light pavlova.



GLUTEN-FREE

TIRAMI SU LOG

Contrasting layers of coffee and sambucca infused sponge and creamy mascarpone create this provincial Italian style cheesecake.



Name	Product Code	Dimensions	Packaging	Serving Instructions	Defrosted Shelf Life	Gluten-Free	Portion Cut	Vegetarian
Chocolate Muscat Marquise Log	LCMM	30cm log 12-16 portions	1 log per box, 4 boxes per outer	Serve chilled	3 days at 2-5°C	Yes	No	No
Raspberry Pavlova Roulade	LRRP	30cm log 12-16 portions	1 log per box, 4 boxes per outer	Serve chilled	2 days at 2-5°C	Yes	No	Yes
Tirami Su Log	LTTS	30cm log 12-16 portions	1 log per box, 4 boxes per outer	Serve chilled	3 days at 2-5°C	Yes	No	No



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*For current product information please contact our office
on the above numbers or refer to our website.*

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FLAVOUR AND FINESSE - NATURALLY