

Kimchi Relish

TANGY. BOLD.
BUILT FOR MENUS.

The relish that gets people talking. Kimchi Relish brings one of food's biggest flavour trends straight to the professional kitchen - bold, sweet-tangy kimchi character with garlic depth and irresistible heat.

Works across burgers, rice bowls, baos, dumplings, fried chicken and sushi platters. No prep, no fuss - consistent flavour, service after service.



SIZE	UNITS PER CARTON	SERVES PER UNIT	SHELF LIFE	PRODUCT CODE
Kimchi Relish				
2.2 kg	6	88	9 Months	10010627



PLANT-BASED



GLUTEN FREE



NO ARTIFICIAL
FLAVOURS



NO ARTIFICIAL
COLOURS

Kimchi Fried Chicken Burger

Yields 4 burgers

Ingredients

Fried chicken

- 4 chicken thigh fillets, skin off
- 1 cup buttermilk
- 1 cup plain flour
- 1 tsp garlic powder
- 1 tsp smoked paprika
- 1 tsp salt
- Oil for frying

Slaw

- 2 cups shredded white cabbage
- 1 medium carrot, julienned
- 3 tbsp Frenchmaid Creamy Aioli
- 1 tbsp rice wine vinegar
- Salt and pepper to taste

To build

- 4 brioche burger buns, toasted
- 4 tbsp Frenchmaid Kimchi Relish
- 12 bread and butter pickles
- Fresh spring onion, sliced

Method

- 1. Marinate the chicken:** Soak chicken thighs in buttermilk for at least 2 hours, or overnight if time allows.
- 2. Make the slaw:** Toss shredded cabbage and carrot with Frenchmaid Creamy Aioli and rice wine vinegar. Season to taste and refrigerate until service.
- 3. Fry the chicken:** Heat oil to 175°C. Mix flour, garlic powder, smoked paprika and salt in a bowl. Drain chicken from buttermilk and coat thoroughly in the seasoned flour. Fry for 6-7 minutes until golden and cooked through. Rest on a rack for 2 minutes before building.
- 4. Build the burger:** Spread Frenchmaid Kimchi Relish generously on the base of each toasted bun. Layer slaw, fried chicken, pickles and spring onion. Cap and serve immediately.

CHEF'S TIPS:

- Double dip the chicken - back through buttermilk and flour after the first coat - for a thicker, crunchier crust.



DIP IT. DRIZZLE IT. DEVOUR IT.



Kimchi Cheese Toastie

Melted cheese, ham and Kimchi Relish grilled into a golden toastie - a classic with a twist.



Crispy Pork Belly Rice Bowl

Steamed jasmine rice, crispy pork belly, pickled vegetables and a bold spoonful of Frenchmaid Kimchi Relish to bring it all together.



Pork Belly Bao

Slow-cooked crispy pork belly in a steamed bao with spring onion and cucumber - Kimchi Relish cuts through the fat and lifts the whole build.



Dumpling Dipping Sauce

Pan-fried or steamed dumplings served with Frenchmaid Kimchi Relish straight from the jar.

Shelf stable · Kitchen-ready formats · BRCGS Certified · Made in New Zealand

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Explore our full range and menu inspiration