

frenchmaid®

Kimchi Relish

TANGY. BOLD. BUILT FOR MENUS.

Built with bold kimchi character, garlic depth and balanced heat, Kimchi Relish isn't just a condiment, it's a fast way to bring one of food's biggest trends straight onto your menu. Use it to build punchy mains, fast bites and shareable plates, without adding prep or compromising consistency.



Kimchi Fried Chicken Burger

Spread on the bun, build with slaw and pickles.

ON YOUR MENU



Kimchi Braised Short Rib

Braising liquid gets a late stir-through of relish for tang and depth, served over rice or mash.



Kimchi Loaded Fries

Toss through fries, finish with cheese and spring onion.



Pork Belly Bao

Cuts through the richness in a steamed bao with cucumber.



Dumpling Dipping Sauce

Served straight from the jar with pan-fried or steamed dumplings.



Kimchi Aioli

Blended with Frenchmaid Creamy Aioli for a fusion burger sauce or chip dip.



Kimchi Nachos

Layered with melted cheese, shredded chicken and pico.



Kimchi Salmon Rice Bowl

Seared or raw salmon, rice, pickled vegetables, finished with a spoonful of relish.



Kimchi Fried Rice

Folded through fried rice with egg and spring onion, finished with an additional spoonful for extra punch.

CHEF'S TIPS:

- 1-2 tbsp per burger or bao build
- Blend 1:1 with mayo or aioli for a milder fusion sauce
- Works hot or cold, no cooking required

For chefs who love flavour.

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

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