

SOUS VIDE

PROUDLY SUPPORTING
NZ
OWNED
LOCAL BUSINESSES

Foodservice Range

the
Butcher's
wife

Exclusive to
Gilmours

The story so far...

The story of Source and Supply is one of family. For brothers Mike and Will Curd, their current roles as Sales Director and Managing Director were well-earned after years of learning on the job from the two people closest to them – their Mum and Dad.

Graham and Judy Curd started Source and Supply in the 1980s. Back then, they supplied speciality smoked meat products to local bakeries and cafes, which eventually led to supplying New Zealand's major retailers. Around five years ago, Mike and Will had the opportunity to acquire the business and carry on what their parents started – but with their own spin on it, as Mike notes: "for Will and I, it's not about living up to anything – it's about being as good as we can be. We're motivated to do as well as we can for the company, for our team, and for ourselves."

Mike attributes the success of Source and Supply to the hard-working team behind the scenes: "the company is what it is today because of the people. A big part of that is Mum and Dad of course, but we have been lucky to be surrounded by some amazing people throughout the organisation – some who have been here for over 40 years. They've seen Will and I grow up, they've taught us how to do things, and some of them have their adult children working here now. They're second-generation guys following a similar path to what Will and I did with Mum and Dad."



Sous Vide range exclusive to Gilmours

The Butcher's Wife is the newest brand under the Source and Supply umbrella, with the Sous Vide Foodservice range exclusive to Gilmours. Mike notes that the unflavoured range is a great time and money saver for those who would otherwise be unable to execute the slow-cooking themselves: "we've given them the finished product in terms of the beautifully slow-cooked meat, and they can then flavour and finish it however they want. We've done the hard bit, now it's up to them to get creative and have some fun."

What is Sous Vide?

Sous Vide is the process of cooking food slowly by vacuum-sealing in a bag and immersing in warm water.

The term Sous Vide translates to 'under vacuum' in French - there's no contact with a heated metal surface, no flames, no steam, and no smoke.

With Sous Vide, the water temperature always remains constant which ensures the cooking process is gradual and controlled.

For proteins, this means that significant moisture is able to be retained and the desired level of cooking can be achieved.

The result? A beautifully cooked, tender piece of meat that will impress time and time again.

How can I use it?

The Butcher's Wife range of Sous Vide products are already fully cooked. Simply remove the protein from the packet, add your own seasoning or glaze, and reheat using your preferred cooking method.

With the natural range of Sous Vide products, every chef or cook's creativity can run wild. Seasonings and flavours can be developed to suit any crowd, and recipes can be customised for any dietary requirements.

Achieving both a succulently-cooked and flavoursome protein has never been easier.

Benefits of using Sous Vide

- Easy prep
- Less wastage
- Faster cooking time
- Labour saving
- Better in bulk
- Consistent results
- Succulent texture
- Season and go
- Nutrient dense





BEEF BOLAR

An excellent cut of beef that can be cooked whole as a roast, or thrown into a stir fry last minute for easy, tender protein.

Heating guide

For best use of this cut, roast beef bolar in the oven to achieve a tender finish throughout. Allow the outer layer to darken to enhance added flavourings.

THE BUTCHERS WIFE
SOUS VIDE
BEEF BOLAR

NUTRITION INFORMATION		
Servings per package: 10/Kg		
Serving size: 100 g		
	Avg. Quantity per Serving	Avg. Quantity per 100 g
Energy	537 kJ	537 kJ
Protein	22.1 g	22.1 g
Fat, total	4.5 g	4.5 g
- saturated	1.4 g	1.4 g
Carbohydrate	0.0 g	0.0 g
- sugars	0.0 g	0.0 g
Sodium	55 mg	55 mg

Beef (100%).

Made in New Zealand with New Zealand Beef.

All values are considered averages.



BEEF CHEEKS

Beef cheeks are great in hearty casseroles, shredded in sandwiches, or slow-cooked and served with mashed potatoes.

Heating guide

Braise beef cheeks by browning at a high temperature, then simmering in a covered pot in liquid. Can also be roasted in the oven or diced and warmed through in a gravy.

THE BUTCHERS WIFE
SOUS VIDE
BEEF CHEEK

NUTRITION INFORMATION		
Servings per package: 10/Kg		
Serving size: 100 g		
	Avg. Quantity per Serving	Avg. Quantity per 100 g
Energy	490 kJ	490 kJ
Protein	20.1 g	20.1 g
Fat, total	3.5 g	3.5 g
- saturated	1.3 g	1.3 g
Carbohydrate	0.0 g	0.0 g
- sugars	0.0 g	0.0 g
Sodium	55 mg	55 mg

Beef (100%).

Made in New Zealand with New Zealand Beef.

All values are considered averages.



PORK BELLY

A versatile and well-known staple around the world. Use as portioned pieces, diced, sliced or pulled. Can finish in more ways than most cuts.

Heating guide

Pre-score pork belly and roast in the oven until crackling achieves a crispy finish. Can also be deep fried or grilled.

THE BUTCHERS WIFE
SOUS VIDE
PORK BELLY

NUTRITION INFORMATION		
Servings per package: 10/Kg		
Serving size: 100 g		
	Avg. Quantity per Serving	Avg. Quantity per 100 g
Energy	1054 kJ	1054 kJ
Protein	17.6 g	17.6 g
Fat, total	20.4 g	20.4 g
- saturated	8.1 g	8.1 g
Carbohydrate	0.0 g	0.0 g
- sugars	0.0 g	0.0 g
Sodium	60 mg	60 mg

Pork (100%).

Made in New Zealand with pork from throughout Europe, (Denmark, Finland, Poland, Spain, Germany), or New Zealand. Country of origin may vary depending on availability.

All values are considered averages.



PORK SCOTCH

Pork scotch is a succulent cut that makes an excellent roast or steak. Try with a classic honey and maple glaze, or rub down with your trusted dry spice rub.

Heating guide

Pan fry until coloured on both sides or roast in an oven until golden.

THE BUTCHERS WIFE
SOUS VIDE
PORK SCOTCH

NUTRITION INFORMATION		
Servings per package: 10/Kg		
Serving size: 100 g		
	Avg. Quantity per Serving	Avg. Quantity per 100 g
Energy	893 kJ	893 kJ
Protein	18.9 g	18.9 g
Fat, total	15.5 g	15.5 g
- saturated	6.1 g	6.1 g
Carbohydrate	0.0 g	0.0 g
- sugars	0.0 g	0.0 g
Sodium	46 mg	46 mg

Pork (100%).

Made in New Zealand with pork from throughout Europe, (Denmark, Poland, Spain), or New Zealand or USA/Canada. Country of origin may vary depending on availability.

All values are considered averages.



CHICKEN BREAST

Lean, high in protein, and incredibly versatile - the recipe options for chicken breasts are endless. Try grilled in burgers, baked with honey and garlic, or stuffed with spinach and parmesan.

Heating guide

A popular heating method is to sear chicken breasts and finish under the grill. Try oven-baked for another option that gives a succulent texture.

THE BUTCHERS WIFE
SOUS VIDE
CHICKEN BREAST

NUTRITION INFORMATION		
Servings per package: 10/Kg		
Serving size: 100 g		
	Avg. Quantity per Serving	Avg. Quantity per 100 g
Energy	454 kJ	454 kJ
Protein	21.1 g	21.1 g
Fat, total	2.6 g	2.6 g
- saturated	0.8 g	0.8 g
Carbohydrate	0.0 g	0.0 g
- sugars	0.0 g	0.0 g
Sodium	49 mg	49 mg

Chicken (100%).

Made in
New Zealand with
New Zealand Chicken.

All values are considered averages.



ROAST LAMB

A dinner classic that melts in the mouth and goes hand-in-hand with roasted seasonal vegetables.

Heating guide

Best results can be achieved by roasting in an oven or braising as desired.

THE BUTCHERS WIFE
SOUS VIDE
ROAST LAMB

NUTRITION INFORMATION		
Servings per package: 10/Kg		
Serving size: 100 g		
	Avg. Quantity per Serving	Avg. Quantity per 100 g
Energy	490 kJ	490 kJ
Protein	20.1 g	20.1 g
Fat, total	3.5 g	3.5 g
- saturated	1.3 g	1.3 g
Carbohydrate	0.0 g	0.0 g
- sugars	0.0 g	0.0 g
Sodium	55 mg	55 mg

Lamb (100%).

Made in
New Zealand with
New Zealand Lamb.

All values are considered averages.

Product Information

Code	Description	Pack size
5298191	The Butchers Wife Sous Vide Beef Cheek	800g-1.2kg
5298228	The Butchers Wife Sous Vide Chicken Breast	300g-600g
5298193	The Butchers Wife Sous Vide Beef Bolar	4kg-5kg
5298227	The Butchers Wife Sous Vide Pork Belly	1.5kg-2.5kg
5298192	The Butchers Wife Sous Vide Lamb Roast	2kg-2.8kg
5307576	The Butchers Wife Sous Vide Pork Scotch	800g-1.2kg





Use down to the very last drop

The liquid from the bag has not been added, but rather has been drawn out from the protein naturally during the Sous Vide cooking process. Full of flavour, this liquid can be added to gravies, stocks, stews or soups for extra depth.

**We make
serving up food
& beverages a
whole lot easier.**

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77 Cavendish Drive

HAMILTON
13 Simsey Place, Te Rapa

TAURANGA
31 Taurikura Drive, Tauriko

CENTRAL
3-9 Jasper Place, Palmerston North

WELLINGTON
33 Bouverie Street, Petone