

ENHANCING Culinary EXCELLENCE

In the ever-evolving landscape of the culinary world, food service professionals are constantly seeking innovative ingredients to elevate their dishes and exceed the expectations of discerning palates. When it comes to cooking oil and mayonnaise, the focus is shifting towards locally produced options that not only deliver exceptional taste but also promote sustainability and support local communities. In this article, we delve into the remarkable advantages of incorporating B-well Chef Oil and B-well Thick & Creamy Mayonnaise, locally sourced culinary gems, into your professional kitchen. These culinary powerhouses offer a range of benefits that go beyond taste, revolutionising cooking techniques and culinary creativity.



B-well CHEF OIL

Local. Sustainable and Long-lasting

B-well Chef Oil, produced locally with care, is a blend specially formulated for an extended frying life and brings a host of benefits to food service professionals. Here's why it should have a prominent place in your kitchen:

Locally Sourced Excellence: By choosing B-well Chef Oil, you are not only ensuring superior quality but also supporting local farmers and businesses. Utilising locally sourced ingredients establishes a strong connection between your establishment and the community, fostering a sense of pride and sustainability.

Exceptional Health Profile: B-well Chef Oil is renowned for its heart-healthy properties. With the lowest saturated fat content among commonly used cooking oils and a high proportion of beneficial monounsaturated fats, it promotes cardiovascular well-being without compromising taste or performance in the kitchen.

Neutral Flavour and Versatility: B-well Chef Oil boasts a neutral flavour that allows the natural essence of your ingredients to shine through. Its light and smooth consistency make it an ideal choice for a wide range of cooking techniques, including sautéing, baking, and grilling. From delicate sauces to hearty stir-fries, B-well Chef Oil adapts seamlessly to diverse culinary creations.

High Smoke Point: With its high smoke point, B-well Chef Oil excels in high-temperature cooking methods, such as deep-frying. It ensures a crisp and golden exterior while preserving the integrity and succulence of the ingredients.

Longevity: Specially formulated with canola oil, B Well Chef Oil has added antioxidant and anti-foaming agents that provide the oil with enhanced stability and an extended frying life.

Unleashing the Power of B-well Chef Oil and Thick & Creamy Mayonnaise in Professional Kitchens

B-well™

These culinary powerhouses offer a range of benefits that go beyond taste, revolutionising cooking techniques and culinary creativity



B-well THICK & CREAMY MAYONNAISE

Unlocking Culinary Creativity

B-well Thick & Creamy Mayonnaise is redefining the role of mayonnaise in professional kitchens. One of only a few vegan-friendly offerings in this class, and a firm favourite for non-vegans too, here's why it should be a staple in your culinary arsenal:

Superior Creaminess: B-well Thick & Creamy Mayonnaise is celebrated for its velvety texture and luscious consistency. It adds a delightful creaminess to a myriad of dishes, from sandwiches and salads to sauces and dressings, elevating them to a new level of indulgence.

Flavour Enhancement: B-well Thick & Creamy Mayonnaise serves as a versatile flavour carrier, allowing you to infuse your culinary creations with various seasonings, herbs, and spices. Whether it's a tangy aioli, a zesty dressing, or a dip with a unique twist, B-well Thick & Creamy Mayonnaise lends itself effortlessly to culinary innovation.

Consistency and Stability: B-well Thick & Creamy Mayonnaise boasts excellent stability and consistency, making it an essential ingredient in recipes where cohesion and smoothness are paramount. It binds ingredients together, enhances texture, and ensures consistent results in a wide range of culinary applications.

In exciting news, Chef Coovashan Pillay, the Vice President of SA Chefs and Director of Food and Beverage at the Protea Hotel by Marriott Johannesburg Wanderers, has been appointed as the ambassador for B-well's Foodservice Range. Passionate about the development of young chefs and with a long career in the kitchens of hospitality groups such as Three Cities, Signature Life Hotels and Intercontinental Hotel Group, he has a wealth of industry knowledge which he'll put to good use in his role as ambassador.



Here Chef Coovashan shares the reasons why he loves using B-well Chef Oil and B-well Thick & Creamy Mayonnaise.

B-well

Chef Oil

Sautéing and Stir-Frying: The high smoke point allows for quick and even heat distribution, making it perfect for achieving that coveted caramelisation and crispness in sautés and stir-fries.

Grilling and Roasting: Brushing B-well Chef Oil onto meats, vegetables, and seafood before grilling or roasting helps prevent sticking and promotes beautiful browning, while maintaining moisture and tenderness.

Cakes and Muffins: You can replace butter or other oils with B-well Chef Oil to achieve moistness and a tender crumb in cakes and muffins. The neutral flavour allows the true essence of the ingredients to shine, while the oil's lightness prevents a greasy mouthfeel.

Breads and Pastries: I love incorporating B-well Chef Oil into bread dough and pastry recipes to enhance their softness, extend shelf life, and deliver a delicate, flaky texture. The oil's ability to evenly distribute fats throughout the dough results in consistent and excellent baking results.



B-well

Thick & Creamy Mayonnaise

Sauces and Dips: Chefs can transform B-well Thick & Creamy Mayonnaise into delectable sauces and dips by incorporating various herbs, spices, and seasonings. From tangy aioli to zesty barbecue sauces, the mayonnaise provides a rich and creamy base that carries and enhances the flavours of other ingredients.

Sandwiches and Wraps: This mayo adds luscious creaminess to sandwiches and wraps, elevating them from ordinary to extraordinary. Whether it's a classic club sandwich or a creative gourmet wrap, the smooth texture and balanced taste of the mayonnaise enhance the overall flavour profile.

Salad Dressings: B-well Thick & Creamy Mayonnaise serves as a versatile base for creating creamy salad dressings. Chefs can experiment with different ingredients, such as herbs, vinegars, and citrus juices, to develop unique dressings that complement a variety of salads.

Binders and Fillers: When creating dishes such as meatballs, burgers, or vegetable patties, B-well Thick & Creamy Mayonnaise acts as a binding agent, ensuring the ingredients stick together while adding moisture and enhancing texture.