

Bulla Recipe Inspiration



pulled pork nachos with Bulla Sour Cream

serves 4-6

preparation time 15mins

cooking time 1 hour 30mins

ingredients

- 800g boneless pork shoulder
- 4 cloves garlic, peeled and roughly chopped
- 1 onion, peeled and cut in half
- sea salt, to season
- 2 Tbsp olive oil
- 200g corn tortilla chips
- 1 avocado, peeled and diced
- 2 tomatoes, diced
- 2 long green onions, sliced
- 1 long red chilli, sliced
- fresh coriander leaves

to serve

- **200mL Bulla Sour Cream**
- fresh lime wedges

method

1. Place the pork in a medium saucepan with the garlic and onion. Cover with water, add a good pinch of salt and bring to a simmer. Cook for 1 1/2 hours on medium low heat, until the pork is really tender.
2. Allow to cool a little, then shred with your fingers.
3. Divide the corn chips and pork between bowls, top with avocado, tomato, onion, red chilli and coriander.
4. Dollop over **Bulla Sour Cream** and serve with lime wedges.



7016 Bulla Vegetarian
Light^ Sour Cream 5L

5000126 Bulla Premium
Sour Cream 2kg

5000125 Bulla
Light^ Sour Cream 2kg

^49% Less fat compared to Bulla Premium Sour Cream.

chocolate caramel tarts

with Bulla Thickened Cream & Bulla Dollop Country Style

serves 6

prep time 30mins

chill time 20mins

ingredients

tart base

- 250g ginger biscuits
- 100g unsalted butter, melted

caramel

- **300mL Bulla Thickened Cream**
- 180g unsalted butter
- 3 cups caster sugar
- 1 cup water

chocolate ganache

- 180g dark chocolate
- 1/2 cup Bulla Thickened Cream
- sea salt flakes

to serve

- **200mL Bulla Bulla Dollop Country Style**

method

1. To make the tart bases, place biscuits in a food processor and process until finely chopped. Add butter and process until well combined.
2. Press mixture into base and sides of 6x10cm fluted tart tins with removable bases. Refrigerate for 20 minutes.
3. To make the caramel, place the **Bulla Thickened Cream** and butter in a small saucepan over medium heat and bring to boil. Remove cream mixture from heat and set aside.
4. Place sugar and water in a medium saucepan over low heat and stir to dissolve. When sugar has dissolved, increase heat to high and cook without stirring until the temperature reaches 180°C on a sugar thermometer.
5. Remove from heat and add cream mixture in a steady stream, stirring to combine. Return to low heat and cook, stirring, for 5 minutes, until caramel has thickened. Pour into a bowl and allow to cool.
6. To make the chocolate ganache, place chocolate and cream in a small saucepan over low heat and stir until the chocolate has melted. Remove from heat, mix well and set aside to thicken and cool.
7. Pour the cooled caramel into the tart bases. Top with the chocolate ganache and sprinkle over salt flakes.
8. Serve with a spoonful of **Bulla Dollop Country Style**.



4015 Bulla Thickened Cream 5L

4045 Bulla Country Style Extra Thick Cream 5L

5000127 Bulla Bulla Dollop Thick Cream 2L

creamy carbonara with mushrooms & thyme

with Bulla Cooking Cream



serves 4

preparation time 10mins

cooking time 15mins

Ingredients

- 2-4 Tbsp olive oil
- 200g bacon, chopped
- 300g small mushrooms, quartered
- few thyme sprigs
- 2 cloves garlic, finely chopped
- **300mL Bulla Cooking Cream**
- 2 egg yolks
- 500g pappardelle pasta, cooked

to serve

- finely grated parmesan

method

1. Heat 2 tablespoons of oil in a large frying pan over high heat. Cook bacon until crisp.
2. Add mushrooms, thyme leaves and garlic. Reduce heat and cook until mushrooms are well coloured. Add extra oil if required.
3. Add **Bulla Cooking Cream** and stir well to combine.
4. Remove from heat and add egg yolks. Stir well.
5. Add cooked pasta and parmesan. Season with salt and pepper.



4014 Bulla Cooking Cream 5L

indian style fish curry

with Bulla Cooking Cream



serves 4

preparation time 10mins

cooking time 15mins

Ingredients

- 2 tsp vegetable oil
- 1 onion,
- 2 cloves garlic, finely chopped
- 1 Tbsp ginger, finely chopped
- 2 Tsp curry powder
- 1 Tsp ground coriander
- 1 Tsp ground cumin
- 400g diced tomatoes
- **300mL Bulla Cooking Cream**
- 800 g white fish fillets, cut into 4 pieces
- 1/2 cup fresh coriander, roughly chopped
- 1/2 tsp sugar

to serve

- roasted cashews, chopped
- roti bread
- basmati rice, steamed
- fresh coriander, for garnish

method

1. Heat oil in a large, wide frying pan. Add onion, garlic and ginger, cooking for several minutes until tender. Add curry powder and spices and cook stirring for 1-2 minutes.
2. Stir in tomatoes and **Bulla Cooking Cream**, bring to the boil and reduce heat to a simmer. Add fish pieces and cook for 6-8 minutes or until fish is cooked through. Stir in coriander and sugar.
3. Serve fish curry sprinkled with cashews, additional coriander and accompanied with rice and roti bread.



4014 Bulla Cooking Cream 5L

nutavo cream pots with Bulla Thickened Cream

makes 4-6

preparation time 10mins

cooking time 20mins
plus chill time

Ingredients

- 300mL Bulla Thickened Cream
- 1/2 cup nutella
- 1/2 ripe avocado
- roasted hazelnuts

to serve

- Bulla Thickened Cream
- nutella

method

1. Whip **Bulla Thickened Cream** until firm peaks form. Add nutella and avocado, mixing until well combined.
2. Spoon chocolate mixture between serving pots/glasses. Refrigerate covered for 20 minutes.
3. For serving, dollop a little more whipped **Bulla Thickened Cream** on top, sprinkle with hazelnuts and drizzle with warmed nutella.



4015 Bulla Thickened Cream 5L



lamington thickshake

with Bulla Chocolate Ice Cream & Bulla Thickened Cream

serves 4

preparation time 20mins

cooking time 5mins

Ingredients

- 125mL Bulla Thickened Cream
- 25g brown sugar
- 100g dark chocolate
- toasted shredded coconut
- 2 Tbsp raspberry jam
- 800mL milk
- 8 scoops Bulla Chocolate Ice Cream

to serve

- 4 scoops Bulla Chocolate Ice Cream
- store-bought lamingtons

method

1. For chocolate sauce, place Bulla Thickened Cream and sugar in a small saucepan, bring to the boil stirring often. Pour over chocolate in a heatproof bowl. Stir well until chocolate has melted. Set aside to cool.
2. Dip the rim of serving glasses in chocolate sauce to leave a 1-2cm chocolate rim, then dip immediately into the toasted coconut. Turn upright and allow to set. Once set, drizzle a little raspberry jam on the inside of glass just below chocolate. Refrigerate or freeze glass until required.
3. To prepare thickshake, add 80mL of the chocolate sauce to a large blender with the milk and 8 scoops of Bulla Chocolate Ice Cream. Blend well.
4. Pour milk mixture between serving glasses with a scoop of Bulla Chocolate Ice Cream. Top with a slice of lamington. Serve immediately.



4015 Bulla Thickened Cream 5L



1007 Bulla Nut Free Ice Cream Chocolate 10L



3511 Bulla Chocolate Ice Cream 3 x 5L

strawberry thick shakes with Bulla Vanilla Ice Cream

serves 2

preparation time 10mins

Ingredients

- 2 Tbsp choc hazelnut spread
- 60g shortbread biscuits
- 100g fresh strawberries
- **400g Bulla Vanilla Ice Cream**
- 200mL milk
- 2 Tbsp strawberry sauce/
topping

method

1. Crush half the biscuits and leave the remainder whole for serving.
2. Place chocolate hazelnut spread around the rim of each serving glass. Coat with the crushed biscuits.
3. Decorate the inside of the glasses by pressing a few of the strawberry slices onto the sides of the glass until stuck in place. Reserve a few slices to garnish.
4. To assemble, place the **Bulla Vanilla Ice Cream**, milk and strawberry sauce into a blender and blitz until smooth and well combined. Pour into prepared glasses and top with biscuits and the remaining strawberry slices.



1006 Bulla Nut Free
Ice Cream Vanilla 10L



3510 Bulla Vanilla
Ice Cream 3 x 5L



chocolate salted pretzel thick shake

with Bulla Chocolate Ice Cream

serves 1

preparation time 10mins

Ingredients

- scoops Bulla Chocolate Ice Cream
- chocolate sauce
- milk
- handful of pretzels

method

1. Drizzle the inside and dip the rim of the glass with your favourite chocolate sauce.
2. Crush a few pretzels, then dip the choc coated rims into these to coat with crunchy and salty goodness.
3. To make the shake, place three scoops of **Bulla Chocolate Ice Cream** and a good splash of milk into a blender, pulse until combined and thick.
4. Pour shake into the prepared glass and top with an extra scoop of ice cream.
5. Garnish with a couple of pretzels and enjoy.



1007 Bulla Nut Free Ice Cream Chocolate 10L



3511 Bulla Chocolate Ice Cream 3 x 5L





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