

DELICIOUS BRAAI SPICES & MARINADES EXCLUSIVELY CREATED BY CATERCORP

IT'S BRAAI TIME MY COUSINS

nou gaan ons
BRAAI



With compliments



NOU GAAN ONS BRAAI

ABOUT NOU GAAN ONS BRAAI

Catercorp partnered up with South African's No.1 Braai Cousin, Barry Hilton, to develop a range of Nou Gaan Ons Braai spices & marinades. The range is designed for the Home Cook and will evolve any braai into a Master braai.

- NGOB is specially formulated for their deliciously tasty sauces • range of spices and marinades
- Quality product @ affordable prices • Now available as a retail range

MARINADES, SAUCES & SPICES

BRAAI BASTING

A rich smokey blend of spices and herbs. This marinade is a perfect complement for basting spare ribs and delicious steak cuts.



STICKY CHICKEN

A rich, sweet and sticky sauce with a hint of oriental flavour. Great as a basting on grilled chicken. Adds a delicious flavour to your favourite cut of meat when used as a marinade.



SCHWEET & SPICY

This sauce offers you the best of both worlds. A sweet taste with spicy undertones, this sauce is ideal as a marinade for all cuts of meat.



BBQ GRILL

Any meat, any time. A rounded blend of garlic, bbq and herbs. Perfection with any meal.



MAMA AFRICA

Amazing mix of bbq, garlic and herbs with a kick of chillies! Heat up any meal.



BRAAI SPICE

A traditional South African Braai Spice with the most amazing Worcester sauce notes.



EXTRA HOT PERI PERI

A fiery hot combination of creamy chilli and a hint of lemon. This sauce can be used as a table sauce or dipping sauce. Great to marinate any cut of meat, chicken and delicious as a dip in sauce for chicken livers.



BOEREWORS BATCHPACK

Perfectly balanced pack to make the juiciest boerewors.



For more information contact us:

Tel.: (+27) 44-004-0011 Email: info@crestgroup.co.za

www.crestgroup.co.za



Follow us on: @crestgroup_za @crestgroup @crestgroup

