



Dukefield Foodservice

PLANT-BASED

A delicious, cost effective and healthier alternative to butter!

Whirl butter alternatives are a great choice for schools and colleges. They contain up to **82% less saturated fat** than butter, and **cost up to 72% less**. Vegan society registered; they can be used right across the menu.



- Long shelf life
- Available via Brakes on code 100261
- Dispensing pumps available for portion control to ensure cost efficiencies - please email uk.whirl@aak.com with your school name and address to order your equipment.



To find out more about Whirl butter alternative, visit: www.giveitawhirl.co.uk





School meals must be balanced, nutritious and healthy, as well as low in salt, sugar and saturated fat.

Whirl butter alternatives are a great choice for the education sector. Convenient and versatile, they provide rich, buttery flavour, but with health and cost saving benefits. Use them wherever you would use butter – as an ingredient, or when you're baking, grilling, roasting, glazing or sautéing. They don't need to be stored in the fridge.

The Whirl range can be used across your menu, from breakfast to lunch, dinner and dessert.



Looking for inspiration?

	Monday	Tuesday	Wednesday	Thursday	Friday
BREAKFAST	Scrambled egg muffins 	Breakfast panini 	Bacon waffles 	American pancakes 	BZT 
MAINS	Cauliflower cheese 	Fish pie 	Garlic, tomato and cheese pizza 	Hearty minestrone soup 	Chicken curry 
DESSERTS	Jam & coconut sponge 	Chocolate marble cake 	Cherry Bakewell flapjack 	Sticky ginger puds 	Rocky Road 

Simply click the dishes to be directed to the full recipe on our website!