



ST. PIERRE

**RECIPE
PLAYBOOK**

**MAKE GAME DAY
MAGNIFIQUE**

GAME DAY DELIGHTS

Our Brioche Burger Buns, Hot Dog Rolls, Loaf and Slider Rolls are the canvas for all your game day creativity! Lightly sweet and golden, and ready for all your favorite toppings.





01 | BIG GAME BUFFALO MEATBALL SLIDERS

Get fired up for the big game with this recipe that combines sweet Parisian brioche and spicy hot sauce for a game day treat that will warm everyone up.

INGREDIENTS

- ¼ cup brown sugar
- ¼ cup honey
- ¼ cup Louisiana-style hot sauce
- 2 tbsp cornstarch
- 2 tbsp soy sauce
- Italian turkey meatballs
- Additional hot sauce (optional)
- St Pierre Brioche Slider Rolls
- Ranch salad dressing

METHOD

- 1 Mix the first 5 ingredients into a cooking pan.
- 2 Cook turkey meatballs in sauce for 30 minutes.
- 3 Add additional hot sauce for your preference.
- 4 Place lettuce leaves and four meatballs in each slider.
- 5 Drizzle ranch dressing over (fresh chopped chilies optional).

INGREDIENTS

- 6 St Pierre Brioche Hot Dog Rolls
- 2 thick cut ribeye steaks
- 3 tsp olive oil
- Sea salt and black pepper
- 3 tbsp mayonnaise
- 1 tbsp wholegrain mustard
- 1 large red onion, thinly sliced
- 2 handfuls fresh rocket
- Parmesan cheese

02 SIDELINE RIBEYE SANDWICHES

Bring the love to your next game with steak and brioche. Delicious, golden brioche, juicy steak, and a pinch of love, it's a meal for everyone to fall for.



METHOD

- 1 Take the steak out of the fridge, drizzle with a little oil and rub over both sides. Season with a good pinch of black pepper and set aside at room temperature.
- 2 Mix the mayonnaise and mustard in a small bowl and set aside.
- 3 Heat 2 tsp of the oil in a non-stick skillet and add the sliced onions and a small pinch of salt and pepper. Cook over a medium heat for 5-7 minutes then tip out onto a plate.
- 4 Meanwhile cook the steaks in a hot non-stick skillet or griddle pan for a few minutes on each side until cooked to your liking. When cooked, transfer to a warm plate and cover. Leave to rest for a few minutes, then slice thinly.
- 5 Open the hot dog rolls and spread a little mustard mayo onto each one. Now add some onions and sliced steak and place on a large board. Arrange the rocket on the board and use a peeler to shave over some parmesan cheese. Serve with sweet potato fries and the rest of the mustard mayo on the side.



03

KICK OFF CHEESE BURGERS

*Sometimes, only the classics will do.
This recipe is a crowd-pleaser and
a delicious way to get back to basics.*

INGREDIENTS

- St Pierre Brioche Burger Buns
- 4 beef burgers
- 4 cheese slices
- 1 lettuce, torn into medium-sized pieces
- 1 red onion, thinly sliced
- 1 tomato, sliced
- Burger sauce

METHOD

- 1 Grill the beef burgers according to the cooking instructions on the pack.
- 2 Lightly grill 4 St Pierre Brioche Burger Buns for 1-2 minutes under the grill – keep an eye on them, as they will toast quickly.
- 3 Add a thin layer of burger sauce to the base of each Brioche Burger Bun, then add a couple of pieces of lettuce.
- 4 Place the beef burger and a slice of cheese on top of the lettuce.
- 5 Finish off with tomato and a couple of slices of red onion, and pop the Brioche Burger Bun lid on top.



04 HALF-TIME HAM & CHEESE SLIDERS

A half-time snack better than a touchdown! Melted cheese meets ham in a warm and soft brioche slider.

INGREDIENTS

- Mustard
- 4 tbsp melted butter
- 1 tbsp poppy seeds
- 1 tbsp honey
- Mayonnaise
- St Pierre Brioche Slider Rolls
- 12 slices deli ham
- 12 slices swiss cheese

METHOD

- 1 Slice Slider Rolls in half horizontally.
- 2 Make poppy dressing, mixing poppy seeds, mustard, butter and honey together, then brush over the top of the slider rolls.
- 3 Evenly layer the ham and cheese on the bottom half of the sliders. Then place on the top of the Slider Rolls.
- 4 Place in the oven at 350°F, for 10 to 15 minutes.

05

CORNERBACK CHILI CHEESE DOG BITES

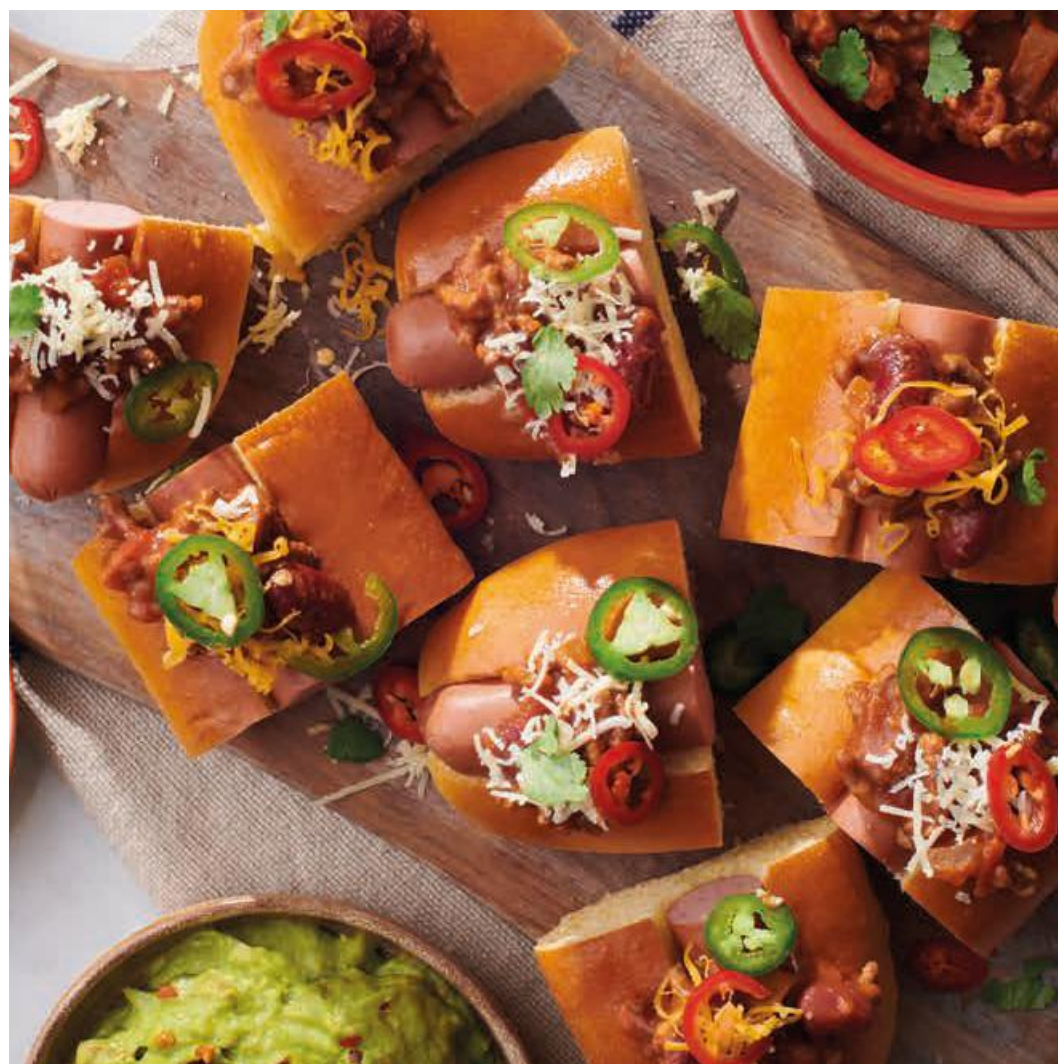
Spice up the game with a quick and easy variation to the traditional hot dog

INGREDIENTS

- St Pierre Brioche Hot Dog Rolls
- 1½ cups shredded cheddar cheese, divided
- 6 hot dogs, cut into thirds
- Homemade chili
- Chopped chilies

METHOD

- 1 Prepare preferred chili recipe.
- 2 Grill the hot dog over medium heat until they get a light char.
- 3 Place the dog into the bun, the chili goes on top and slice the Hot Dog Rolls into thirds.
- 4 Serve the chili dog bites on a serving platter and top with sprinkled cheese and chilies.





06

GAME CHANGER ITALIAN BMT SLIDERS

Put a Parisian twist on a classic recipe that will put everyone on the same team.

INGREDIENTS

- St Pierre Brioche Slider Rolls
- Spinach leaves
- Tomatoes
- 12 slices smoked maple ham
- 12 slices pepperoni
- 12 slices pre-sliced salami

METHOD

- 1 Create a barrier between the ingredients and brioche with the spinach.
- 2 Slice the tomatoes into thin slices.
- 3 Layer the ham, pepperoni and salami.
- 4 Drizzle over the chipotle mayo.



MVP PULLED PORK & SLAW SLIDERS

Distractingly delicious pork sliders, a winning recipe for every team!

INGREDIENTS

- 2½ kg boneless pork
- BBQ sauce
- Tangy slaw
- St Pierre Brioche Slider Rolls
- 2 tbsp olive oil

METHOD

- 1 Rub pork with 2 tbsp of olive oil and heat in a non-stick pan, heat until pork is golden brown on all sides.
- 2 Mix the BBQ sauce in with the pork, until the pork is completely covered.
- 3 Layer the pork on the Slider Rolls and place the creamy slaw on top.

GAME ON GRILLED CHEESE SANDWICH

Revisit a favourite with this recipe for a Brioche Grilled Cheese Sandwich. Made with melted cheese and fresh baby spinach, it's a "magnifique" way to take a break.



08

INGREDIENTS

- 2 slices of St Pierre Sliced Brioche Loaf
- 2 cups cheese, grated
- 2 large handfuls of baby spinach
- 1 knob of butter
- 1 tbsp vegetable oil
- Red onion, thinly sliced (optional)
- Fresh parsley, finely chopped (optional)

METHOD

- 1 On top of one slice of St Pierre's Sliced Brioche Loaf, add 1 large handful of grated cheese to one slice of brioche.
- 2 Add a few baby spinach leaves, topped with another large handful grated cheese.
- 3 Finish with another slice of Brioche Loaf.
- 4 Melt a knob of butter to a pan over a low heat, then add a splash of oil so the butter doesn't burn.
- 5 When the pan is hot, add your sandwich to the pan and cook for 2 minutes on each side.
- 6 Slice and serve on a platter, garnished with red onion and parsley.

09



GOAL LINE GARLIC BREAD SHARER

A classic appetizer, with a Parisian twist. Garlic, cheese and brioche make for the most delicious combination. Just like the game, it'll make your heart flutter!

INGREDIENTS

- St Pierre Brioche Burger Buns
- 4 oz salted butter, softened
- 3 cloves garlic, peeled and very finely chopped or crushed
- Good pinch black pepper
- 1 tbsp chopped parsley (flat leaf or curly)
- 1 cup grated mozzarella
- 2 scallions, finely sliced

METHOD

- 1 Pre-heat the oven to 350°F conventional/Gas 4.
- 2 Mix the butter, garlic, black pepper and parsley in a bowl. Rub a little of the garlic butter around the inside of a large oven-proof baking dish.
- 3 Spread one side of each roll with garlic butter and arrange, buttered sides up, in the dish. Scatter over the mozzarella.
- 4 Bake in the oven for about 10-15 minutes until perfectly golden.



10 | GAME DAY SLIDER SPECIAL

A game day special that will make everyone's mouth water. Our special recipe combines the light sweetness of brioche with the best of savory meats.

INGREDIENTS

- St Pierre Brioche Slider Rolls
- Red onion
- Pickles
- Virginia Ham pre-sliced
- Black Forest smoked turkey breast
- Chicken breast
- Tomatoes
- Lettuce
- Stone ground mustard

METHOD

- 1 First create a lettuce barrier between the brioche and the ingredients.
- 2 Thinly slice the red onion and pickles.
- 3 Layer on the different meats to your preference.
- 4 Drizzle over the mustard dressing.

11

FAN FAVORITE MINI CHEESEBURGERS

Nothing beats a classic cheeseburger. This recipe takes an American classic to a new level with brioche sliders and deliciously crispy bacon.

INGREDIENTS

- St Pierre Brioche Slider Rolls
- 12 slices mature cheddar
- Rocket leaves
- 1 lb ground beef
- Streaky bacon
- Ketchup, to serve (optional)

METHOD

- 1 Combine ground beef with salt and pepper and divide into 12 small patties.
- 2 Grill the bacon for 2-4 minutes on each on how crispy you like it.
- 3 Preheat grill to medium and cook each minutes, place cheese on top of each so it melts.
- 4 Place burgers and bacon into the Slider Rolls and finish with rocket leaves.





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