



truffle flavour
BY MONIN®

Pickle Culinary Recipes

MONIN®

PICKLE RANCH

YIELD 1 cup

ACTIVE TIME 5 minutes

TOTAL TIME 5 minutes

INGREDIENTS



1 cup ranch

2 Tbsp. (4 pumps) TruFlavour Pickle By Monin



PREPARATION

1. In a mixing bowl, stir all ingredients together until well combined.
2. Place into a container, cover tightly, and refrigerate until use.



MONIN®

Property of Monin. Do not reproduce without permission.

PICKLE AIOLI

YIELD 1 cup

ACTIVE TIME 5 minutes

TOTAL TIME 5 minutes

INGREDIENTS



1 cup mayonnaise

3 Tbsp. (6 pumps) TruFlavour Pickle By Monin



PREPARATION

1. In a mixing bowl, whisk all ingredients together until well combined.
2. Place into a container, cover tightly and refrigerate until use.



MONIN[™]

Property of Monin. Do not reproduce without permission.

DILL PICKLE DINNER ROLLS

YIELD 15-20 rolls

ACTIVE TIME 20 minutes **TOTAL TIME** 3 hours

INGREDIENTS



- 5 tsp. dry active yeast
- 2 Tbsp. granulated sugar
- 1/2 cup warm water
- 2 cups small curd cottage cheese
- 1/4 cup minced shallots
- 2 eggs, beaten
- 9 Tbsp. (18 pumps) TruFlavour Pickle By Monin
- 1/4 cup melted butter
- 6 cups bread flour
- 2 tsp. salt
- 1/2 tsp. baking soda



PREPARATION

1. In a cup, combine the yeast, sugar, and water and mix well. Allow to sit for 5 minutes.
2. While the yeast is being prepped, blend together the cottage cheese, eggs, shallots, and TruFlavour using a food processor until smooth.
3. Add the blended mix to the bowl of a stand mixer equipped with the dough hook attachment.
4. Add the yeast water to the bowl and set to low speed.
5. In a separate bowl, mix remaining ingredients.
6. With the mixer running, add the flour mix 1 cup at a time until fully combined.
7. Turn the mixer up to medium and allow to mix until a smooth dough is reached, about 10 minutes.
8. Grease a large bowl and add the dough to it and cover with plastic wrap and allow to proof for 1 hour.
9. Degas the dough by punching it in the middle and divide into evenly desired sized balls.
10. Spread the balls on a parchment sheet lined sheet pan and cover with plastic wrap and allow to proof for an additional hour.
11. While the dough proofs, preheat the oven to 350 degrees Fahrenheit.
12. Add the sheet tray to the oven and bake until golden brown, about 15 minutes.
13. Allow to cool slightly then serve immediately.

MONIN[®]



PICKLED DEVILED EGGS

YIELD 24 eggs

ACTIVE TIME 10 minutes **TOTAL TIME** 30 minutes

INGREDIENTS



- 12 eggs
- 1 quart of water
- 1 tsp. baking soda
- 1/4 cup mayonnaise
- 2 Tbsp. (4 pumps) TruFlavour Pickle By Monin
- 2 tsp. white vinegar
- 2 tsp. whole grain mustard
- Salt to taste

PREPARATION

1. In a small sauce pot combine the water and baking soda and bring to a boil.
2. Carefully add the eggs and boil for 10 minutes. Once boiled remove from heat and strain off the water.
3. Transfer the eggs to an ice bath and chill for 10 minutes, then carefully peel the eggs.
4. Cut the eggs and half and very carefully remove the egg yolks, reserving the whites.
5. Add the yolks and the remaining ingredients into a food processor and blend until smooth.
6. Taste for seasoning and then transfer the filling to a piping bag.
7. Pipe the filling into the reserved egg whites and serve.



MONIN[®]

Property of Monin. Do not reproduce without permission.

PICKLE REMOULADE

YIELD 1 ½ cups

ACTIVE TIME 10 minutes **TOTAL TIME** 10 minutes

INGREDIENTS



- | | |
|--|--------------------------|
| 1 cup mayonnaise | 1/2 tsp. Cajun seasoning |
| 2 Tbsp. whole grain mustard | 1/2 tsp. smoked paprika |
| 2 Tbsp. (4 pumps) TruFlavour Pickle By Monin | 1/8 tsp. cayenne pepper |
| 1 Tbsp. grated horseradish | |
| 1 Tbsp. lemon juice | |
| 1 Tbsp. chopped parsley | |
| 1 clove garlic, minced | |
| 1 tsp. Worcestershire sauce | |

PREPARATION

1. In a mixing bowl, whisk all ingredients together until well combined.
2. Place into a container, cover tightly and refrigerate until use.



MONIN[™]

Property of Monin. Do not reproduce without permission.

PICKLE TARTAR SAUCE

YIELD 1 cup

ACTIVE TIME 10 minutes **TOTAL TIME** 10 minutes

INGREDIENTS



- 1 cup mayonnaise
- 4 pumps TruFlavour Pickle By Monin
- 1 tsp. yellow mustard



PREPARATION

1. In a mixing bowl, whisk all ingredients together until well combined.
2. Place into a container, cover tightly and refrigerate until use.



MONIN[™]

Property of Monin. Do not reproduce without permission.