



When planning a takeaway service for a UK restaurant, focusing on easy-to-prepare, transport-friendly dishes is key. To ensure the quality of food remains intact during transit, it's important to choose dishes that hold up well without losing flavour, texture, or presentation. Here are some of the easiest and most practical foods to prepare:



### 1. Burgers and Wraps

**Why:** Easy to assemble and transport; you can offer a variety of fillings (e.g., beef, chicken, vegetarian).

**How to maintain quality:** Wrap in foil or place in a sturdy, vented takeaway box. For burgers, keep sauces separate to prevent sogginess.

### 2. Pizza

**Why:** A classic takeaway food that is simple to prepare in bulk and stores well.

**How to maintain quality:** Ensure the pizza is partially cooled before packaging to avoid steam buildup, which can make the crust soggy. Use pizza boxes with small vents to allow heat to escape.

### 3. Fish and Chips

**Why:** Popular in the UK and holds up well for delivery.

**How to maintain quality:** Keep fish and chips in separate compartments (if possible) to maintain crispiness. Wrap in greaseproof paper and then place in a box to prevent moisture.

### 4. Curries and Rice

**Why:** Curries are easy to prepare in large quantities and are often even better the next day.

How to maintain quality: Package curries in sealed containers and rice in a separate container to avoid sogginess. Use heat-retaining packaging to keep dishes warm.

## 5. Pasta Dishes

Why: Pastas such as spaghetti Bolognese, carbonara, or penne arrabbiata travel well and are filling.

How to maintain quality: Use airtight containers to prevent pasta from drying out. If serving with sauce, keep pasta and sauce separate until ready to eat.

## 6. Salads

Why: Lightweight, healthy, and easy to prepare.

How to maintain quality: Keep dressings separate to prevent wilting. Choose hearty salads (e.g., with grains or roasted vegetables) that don't wilt easily.

## 7. Sushi

Why: A growing trend in the UK takeaway scene, sushi is quick to prepare, especially with pre-made rolls.

How to maintain quality: Package in compact, sealed containers to preserve freshness. Add wasabi and soy sauce separately.

## 8. Sandwiches and Bagels

Why: Simple to prepare and can be tailored to various tastes.

How to maintain quality: Wrap tightly in paper or place in a sandwich box. For hot sandwiches or bagels, use foil to maintain heat.

## 9. Stews and Soups

Why: Hearty and comforting, these dishes are ideal for delivery, especially in colder months.

How to maintain quality: Package in insulated containers that prevent spillage and retain warmth. You could also offer side bread to complement the dish.

## 10. Stir-fries

Why: Stir-fries are fast to prepare and can be packed with vegetables and protein.

How to maintain quality: Ensure that stir-fried dishes are packed in airtight containers to retain their moisture and prevent them from drying out.



#### Tips for Maintaining Food Quality During Transit:

**Packaging:** Invest in quality takeaway containers that are designed to keep food fresh. Use vented boxes for hot foods, and make sure containers are leak-proof for soups and sauces.

**Temperature control:** Consider using heat-retaining packaging or delivery bags to keep food warm. You could even offer hot packs or warming inserts.

**Separate sauces and garnishes:** Where applicable, keep sauces, dressings, and garnishes separate from the main dish to avoid sogginess or wilting.

**Use insulated delivery bags:** These help maintain temperature and prevent food from getting cold during delivery. A family-run supplier of eco-friendly disposables and tableware, Ambican focuses on packaging solutions for the catering industry.

Website: Ambican

<https://ambican.com/>

Tel: 0208 965 8399

**Prep in batches:** For efficiency, prepare ingredients in bulk to quickly assemble orders while ensuring consistency in quality.

For stunning ideas Cote at home can be viewed by accessing <https://www.cote.co.uk/> and clicking on the 'More' tab at the top of the website. You will see that they provide the raw ingredients with cooking suggestions. An innovative slant on food to go.

By focusing on simple, flavourful dishes that hold up well to transport, you can provide a high-quality takeaway experience for your customers.