



**HELLMANN'S**  
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# FLAVOURFUL ON-TREND RECIPES

TO COMPLEMENT A DELICIOUS RANGE OF  
**850ML CONDIMENTS**  
FROM THE NATION'S FAVOURITE MAYONNAISE BRAND\*



**WE'RE ON THE SIDE OF FOOD**



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\*Nielsen Retail Grocery Value Sales MAT 18/04/2020

## FOREWORD

COVID 19 has a significant impact on our industry and we have had to rapidly adapt to changing times. In this new world, we expect a move away from customised food offerings but our consumers still lead busy lives and want quick access to exciting, flavourful food. Thus the Food to Go sector will still play a key part in the future of food service, particularly with grab & go and pre-prepared items.

Hellmann's would like to support Food to Go operators with a touch of tasty inspiration through this recipe booklet. We hope you enjoy and wish you all the best for the future!

Audrey Crone  
UFS Chef



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# THE RECIPES IN THIS BOOKLET HAVE BEEN CREATED WITH OUR HELLMANN'S 850ML CONDIMENTS RANGE

**73%** OF GUESTS HAVE A BETTER IMPRESSION OF AN ESTABLISHMENT WHEN IT USES BRANDS THEY LIKE<sup>1</sup> SO CHOOSE THE NATION'S FAVOURITE MAYONNAISE BRAND\* TO COMPLIMENT YOUR DISHES



PRODUCT NAME	CASE	INGREDIENTS	CLAIMS
Mayo Sauce	6 x 850ml	Sunflower oil (55%), water, spirit vinegar, sugar, salt, EGG yolk (1,5%), modified maize starch, thickener (xanthan gum), preservative (potassium sorbate), acid (citric acid), antioxidant (calcium disodium), colour (beta-carotene)	Vegetarian, gluten free, perfect for sandwiches & burgers
Ketchup	6 x 856ml	Tomato paste (32%), water, spirit vinegar, sugar, modified maize starch, salt, thickener (xanthan gum), acidity regulator (citric acid), preservative (potassium sorbate)	Vegan, gluten free, made with sun ripened tomatoes
Taco Sauce	6 x 850ml	Water, sunflower oil, spirit vinegar, sugar, tomato paste, modified maize starch, EGG yolk, salt, preservative (potassium sorbate), garlic powder, thickener (xanthan gum), bird's eye chilli, lemon juice concentrate, acidity regulator (citric acid), white pepper, colour (paprika extract), antioxidant (calcium disodium EDTA)	Vegetarian, gluten free, deliciously creamy and spicy tasting
Garlic Sauce	6 x 850ml	Water, sunflower oil (31%), spirit vinegar, garlic (7%) [garlic pieces (4%), garlic puree (3%) (contains SULPHITES)], sugar, modified maize starch, salt, extra virgin olive oil (1,3%), EGG yolk (0,6%), acid (citric acid), preservative (potassium sorbate), thickener (xanthan gum), lemon juice concentrate, bay leaf, antioxidant (calcium disodium EDTA)	Vegetarian, gluten free, made with garlic pieces
Sweet Chilli	6 x 850ml	Glucose-fructose syrup, water, spirit vinegar, sugar, red pepper (2%), modified starch, salt, garlic powder, chilli pepper, thickener (xanthan gum), preservative (sodium benzoate)	Vegan, gluten free, perfect for wraps & sandwiches
BBQ Sauce	6 x 826ml	Sugar, tomato paste (27%), water, spirit vinegar, caramelised onion (5%) (onion, sugar), bell pepper, cucumber, salt, modified maize starch, mango puree concentrate, lemon juice concentrate, acid (citric acid), spices (paprika powder, curry powder), smoke flavouring, preservatives (potassium sorbate, sodium benzoate)	Vegan, gluten free, made with caramelised onions



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<sup>1</sup>UFS Consumer and Operator Brand Research, Cambridge Direction 2018 (n=200 consumers). \*IRE Nielsen Retail Grocery Value Sales MAT 18/04/2020.

# BANH MI

A Vietnamese style sandwich on a baguette can be traditionally dry but by adding **HELLMANN'S Mayo Sauce** balance is restored, elevating the intense flavours.

## INGREDIENTS:



- 10 Baguettes
- 300ml HELLMANN'S Mayo Sauce
- 150ml KNORR Professional Thai Red Curry Concentrated Sauce 1.1lt
- 600g Pulled Chicken
- 100g Grated Carrot
- 60g Red Onion, Sliced
- 200g Cucumber, Julienne
- 80g Red Peppers, Thinly Sliced
- 150g Pickled Red Cabbage
- 5g Coriander



## METHOD:

To make the Roll:

- Combine  $\frac{1}{2}$  of the HELLMANN'S Mayo Sauce with the KNORR Professional Thai red Curry and mix with the chicken, set aside for use.
- Mix the grated carrot, sliced peppers, cucumber, red onion, pickled red cabbage and coriander together in a bowl.
- Cut the roll from the top.
- Squeeze in the remaining HELLMANN'S Mayo on the upper inside of the side of the roll.
- Spread the chicken mix on the opposite side of the roll.
- Add the vegetable mix on top and serve garnished with picked coriander.



## PRODUCT SPOTLIGHT

**Elevate your dishes with the addition of this light & creamy Hellmann's Mayo Sauce** - Audrey Crone, UFS Chef

- Gluten free
- Vegetarian
- Hellmann's is the nation's favourite mayonnaise brand\*



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# NIÇOISE STYLE TUNA ROLL WITH KETCHUP

Our delicious HELLMANN'S Tomato Ketchup unites this classic combination, bursting with flavour to excite your customers.

## INGREDIENTS:



- 10 Seeded Rolls
- 150ml HELLMANN'S Mayo Sauce
- 150ml HELLMANN'S Tomato Ketchup
- 600g Tuna in Spring Water
- 150g Red Onion, Sliced
- 150g Roast Red Pepper, Diced
- 80g Black Olives Slices
- 30ml HELLMANN'S Balsamic Dressing
- 350g Tomatoes, Sliced
- 200g Cucumbers, Sliced
- 150g Batavia Lettuce
- 400g Boiled Egg Sliced



## METHOD:

To make the Sandwich:

- Combine the roast peppers, onion, olives and HELLMANN'S Balsamic Vinaigrette and set aside for use.
- Spread the HELLMANN'S Mayo Sauce on the base of the roll.
- Place the Batavia lettuce on the base.
- Layer the cucumber and tomatoes on top. Spread the tuna over.
- Top with the onion, olive and pepper mix.
- Layer the sliced boiled egg.
- Drizzle with HELLMANN'S Tomato Ketchup.
- Place the top of the Roll onto the sandwich.

### CHEFS TIP:

Can be toasted and served hot or enjoyed cold!



## PRODUCT SPOTLIGHT

**A tangy, real tomato taste** - Audrey Crone, UFS Chef

- Gluten free
- Made with sustainably sourced tomatoes
- Vegan
- From the makers of the nation's favourite mayo brand\*



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# NEW ORLEANS PO' BOY WITH FISH GOUJONS

A Po' Boy is a traditional sandwich from Louisiana of fried fish served on a crisp French roll.

## INGREDIENTS:



- 10 Crusty French Rolls
- 300ml HELLMANN'S Taco Sauce
- 800g Fish Goujons
- 400g Sliced Tomato
- 250g Sliced Pickle
- 150g Rocket



## METHOD:

To make the Roll:

- Cook the Fish Goujons in the oven at 200°C for 8 minutes until cooked through and golden brown.
- Cut the roll from the top and open out.
- Spread ½ the HELLMANN'S Taco Sauce on both sides of the roll opening.
- Place the rocket on the base.
- Layer the tomatoes and pickle along the length of the roll.
- Spread the cooked hot fish goujons along the length of the roll.
- Drizzle with HELLMANN'S Taco sauce.

### CHEFS TIP:

Why not try with the beloved Scampi as an alternative!



## PRODUCT SPOTLIGHT

**A creamy sauce with a spicy kick and a nice bit of heat** - Audrey Crone, UFS Chef

- Gluten free
- Vegetarian
- Hellmann's is the nation's favourite mayonnaise brand\*



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# LEBANESE CHICKEN WRAP

A Middle Eastern inspired sandwich solution - simple, healthy and packed full of flavour.

## INGREDIENTS:



- 10 Khobez Wraps
- 700g of Tabouleh
- 600g Sliced Pulled Chicken
- 400g Red Cabbage Slaw
- 150ml HELLMANN'S Chunky Garlic Sauce
- 150ml HELLMANN'S Taco Sauce



## METHOD:

To make the Wrap:

- Squeeze the HELLMANN'S Chunky Garlic Sauce in the centre of the wrap. Leave the bottom 1/3rd not covered.
- Spread the Tabbouleh over the chunky garlic sauce.
- Layer the chicken and red cabbage slaw in the centre of the wrap.
- Drizzle with HELLMANN'S Taco sauce.
- Fold the base of the wrap up and the 2 sides into the centre and serve wrapped.

### CHEFS TIP:

Can be heated and served hot or enjoyed cold!



## PRODUCT SPOTLIGHT

**Great depth of flavour with real garlic chunks** - Audrey Crone, UFS Chef

- Gluten free
- Vegetarian
- Hellmann's is the nation's favourite mayonnaise brand\*



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# THAI SPICY PULLED BEEF

Our delicious HELLMANN'S Sweet Chilli Sauce is bursting with flavour to excite your customers.

## INGREDIENTS:



- 10 Artisan Rolls
- 150ml HELLMANN'S Mayo Sauce
- 150ml HELLMANN'S Sweet Chilli Sauce
- 800g Spicy Pulled Beef
- 500g Red Cabbage Coleslaw Mix
- 5g Coriander
- 20g Spring Onion
- 100ml HELLMANN'S Balsamic Dressing
- 10g KNORR Professional Ginger Puree 750g
- 150g Cucumber, Sliced
- 150g Batavia Lettuce



## METHOD:

To make the Sandwich:

- Combine HELLMANN'S Balsamic Dressing with the KNORR Professional Ginger Puree.
- Mix the dressing with the Coleslaw, Spring onion and coriander, set aside for use.
- Cut the roll along the side.
- Squeeze the HELLMANN'S Mayo Sauce onto the base of the roll.
- Place the Batavia lettuce on the base.
- Spread the coleslaw mix over the lettuce.
- Top with the Spicy pulled Beef.
- Drizzle with the HELLMANN'S Sweet Chilli Sauce.
- Close the lid of the roll.

**CHEFS TIP:**  
Can be toasted  
and served hot  
or enjoyed cold!



## PRODUCT SPOTLIGHT

**The perfect balance of spicy  
and sweet** - Audrey Crone, UFS Chef

- Gluten free
- Vegan
- From the makers of the nation's favourite mayo brand\*



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# GOURMET SAUSAGE WITH HELLMANN'S BBQ SAUCE

A tasty new take on the much loved pork sausage.

## INGREDIENTS:



- 20 Gourmet Sausages, Cooked
- 10 Soft Rolls
- 300ml HELLMANN'S Sweet BBQ Sauce
- 120g Onion, Sliced
- 20ml Vegetable Oil
- 300g Red Cheddar Cheese
- 60g Spring Onions, Sliced
- 60g Rocket
- 120g Crispy Onions



## METHOD:

For the caramelised onions:

- Heat the oil in a pan.
- Add the onions and cook slowly over a low heat, stir occasionally to prevent sticking until they become soft and a golden brown colour, these can be cooked in the oven too.

To make the Sandwich:

- Cut the roll on the top using a sharp knife.
- Squeeze some HELLMANN'S Sweet BBQ sauce on the length of the roll.
- Place two sausages into the roll and spread the rocket down one side.
- Sprinkle the caramelised onion, cheddar cheese, spring onions and crispy onions on top.
- Drizzle with more HELLMANN'S Sweet BBQ sauce.

### CHEFS TIP:

Use a top quality local sausage and showcase the provenance.

## PRODUCT SPOTLIGHT

**An authentic Smokey BBQ taste** - Audrey Crone, UFS Chef

- Gluten free
- Vegan
- From the makers of the nation's favourite mayo brand\*



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