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FROM THE
NATION'S
FAVOURITE
MAYO
BRAND²



HELLMANN'S
EST. 1913

HELLMANN'S
EST. 1913

FLAVOURFUL ON-TREND RECIPES

TO COMPLIMENT A DELICIOUS
RANGE OF 850ML CONDIMENTS



WE'RE ON THE SIDE OF FOOD


Suitable for
VEGETARIANS


GLUTEN
FREE

CARTE D'OR

Colman's

HELLMANN'S

Knorr

FUTURE
50
FOODS

fair kitchens



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Perfect for burgers
and sandwiches



GLUTEN
FREE

Glutenmøntes / (c) Færø Gluten / (c) Bezahmet

Thick cut local ham with Hellmann's Mayo Sauce

10
SERVES

CHEFS TIP:
Telling the story
behind your local
ham ensures you can
charge appropriately
for a premium
product.

Ingredients

- 1 kg Thick cut local dry cured ham
- 20 Slices of seeded cob bread
- 300ml **HELLMANN'S Mayo Sauce**
- 70g Lettuce leaves

Method

- Squeeze the **HELLMANN'S Mayo sauce** on both slices of bread
- Place the lettuce on the base slice of bread.
- Top with the thick cut ham
- Place the remaining bread on top and slice to serve
- Serve with potato chips



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Mexican Birria Melt

10
SERVES

CHEFS TIP:
Serve with some of
the juices to dip the
sandwich

Ingredients

- 20 Slices of Sourdough Bread
- 800g Spicy Pulled Beef
- 11g KNORR Professional Beef Bouillon 40 lt.
- 100ml water.
- 200ml **HELLMANN'S Taco Sauce**
- 100ml **HELLMANN'S Mayo Sauce**
- 500g Mozzarella grated

Mexican foods continue to delight, customers are getting more adventurous, Birria is a brothy meat stew, which is shredded to make tacos, we have taken this spicy pulled beef and turned it into this indulgent toasted sandwich.

Method

To make the Sandwich:

- Spread the **HELLMANN'S Taco Sauce** on both slices of bread
- Make up the KNORR Professional beef bouillon with water
- Add to the pulled beef and warm for service
- Spread the Spicy pulled Beef mix over the base layer of bread
- Top with Mozzarella cheese
- Place the top slice of bread on the sandwich
- Spread the **HELLMANN'S Mayo Sauce** on the top of the sandwich for that extra crispiness
- Toast until golden brown and cheese has melted
- Serve Warm



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10
SERVES



Spicy Sweet Chilli sauce is always a favourite, toss with crispy chicken strips and peppers winner chicken dinner!

Sweet Chilli Chicken

Ingredients

- 10 Pre cooked demi baguettes
- 800g Breaded Chicken strips
- 400ml **HELLMANN'S Sweet Chilli Sauce**
- 300g Sliced peppers

Method

To make the Sandwich:

- Cook the chicken strips in the oven as per manufacturers instructions
- Slice the baguettes down the centre of the roll
- Toss the chicken strips with the peppers and **HELLMANN'S Sweet Chilli Sauce**
- Fill the baguette with the Chicken mix

**TOP TIP:
SERVE HOT**



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Chicken Tikka Roll with Hellmann's Garlic Sauce

Ingredients

- 10x 80g Cooked Chicken Breasts
- 150ml KNORR Tikka Masala Sauce RTU
- 2.2 ltr
- 10 Bread Rolls
- 300ml HELLMANN'S Chunky Garlic Sauce**
- 100g Pickled Red Onion
- 300g Cucumber sliced

CHEFS TIP: too make your own pickled red onion, thinly slice the onion.

Mix 100ml of Vinegar, 100ml of Water and 10g of caster sugar, warm to dissolve the sugar and toss the onions in the mix. Use as desired.

Method

To make the Chicken:

Coat the Chicken breasts in the KNORR Professional Tikka Masala Sauce

Place on a tray and heat in the oven on 180°C for 10 minutes or until heated through

Keep Warm for service

To make the Roll :

Cut the roll along the top

Lay the cucumber slices along the length of the roll

Squeeze the **HELLMANN'S Chunky Garlic Sauce** in a zig zag along the roll

Cut the hot chicken into chunks and spread evenly along the roll

Top with pickled onions



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Roast Turkey with Tomato, Mozzarella, Pesto and HELLMANN'S Mayo Sauce



An Italian inspired sandwich with lean turkey protein perfect for our summer menus.

Ingredients

- 20 Slices of Sour Dough Bread
- 300ml **HELLMANN'S Mayo Sauce**
- 10 Slices of Roast Turkey Breast
- 80g Basil Pesto
- 350g Tomatoes, sliced
- 300g Grated Mozzarella
- 100g Baby Spinach leaves

(Knorr Future 50 Food)

Method

To make the Sandwich:

Coat both slices of bread with **HELLMANN'S Mayo Sauce**

Lay the Sliced Turkey on the base of the sandwich

Layer the sliced beef tomatoes

Drizzle the Pesto over the tomatoes

Spread the mozzarella and the baby spinach leaves on top and place the remaining slice of bread onto the sandwich

Toast and serve warm

CHEFS TIP;

Best served toasted and served hot, can be served cold if required.



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10
SERVES

BBQ pulled Jackfruit Poke Bowl

A Vegan
version of the
popular Poke Bowl
with Cow peas
adding the protein
element.

Ingredients

1kg	Cooked Basmati and Wild rice mix
150g	Lettuce mixed leaves
500g	Drained Jackfruit pulled
300g	Roast Peppers
300g	Avocado cut into ¼'s
400g	Cow Peas, cooked
110g	Pickled Red Onions
300ml	Hellmann's Sweet BBQ Sauce

Method

For Poke Bowl:

Mix the jackfruit with half of the Hellmann's Sweet BBQ Sauce

Using your bowl as a clock face place the rice into the chosen bowl at the 4 o'clock positions

Place the leaves at 11 to 2 o'clock position

Place the roast peppers in between the leaves and the rice

Spoon the Jackfruit mix into the bowl at the 6 o'clock position, follow this with Avocado and Cow peas

Garnish with pickled red onion

Drizzle with remaining **HELLMANN'S Sweet BBQ sauce** and serve

CHEFS TIP: Use young Jackfruit in water and drain well for a pulled meat substitute



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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! 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 Chili	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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