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## FLAVOURFUL ON-TREND RECIPES

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# Steak Sandwich with Garlic Sauce



## Ingredients

- 10 6oz Striploin steaks
- 80ml Rapeseed Oil
- 10 Ciabatta Rolls
- 15g KNORR Professional Garlic Puree
- 500g Chestnut mushrooms
- 400g Red onions
- 15g Thyme
- 50g Butter
- 3g Seasoning
- 200g Crispy Onions

**200ml HELLMANN'S  
Chunky Garlic Sauce**

**100ml HELLMANN'S  
Mayo Sauce**

## Method

Slice the red onions and mushrooms.

Heat a large pan, add  $\frac{1}{3}$  of the oil and  $\frac{1}{2}$  the garlic. Lightly fry the sliced red onions and repeat for the mushrooms separately until golden. Add picked fresh thyme, toss to mix. Remove from the heat and keep hot.

Rub the steak with oil and season. Preheat a large frying pan or char grill, baste the steaks with butter and thyme while cooking to the desired liking, remove and allow to rest.

### To assemble;

Spread Spread the Mayo Sauce on the base of the toasted ciabatta, layer the sliced steak pieces, red onions and mushrooms.

Drizzle with lashings of **HELLMANN'S Chunky Garlic** sauce and top with crispy onions.

Replace the top of the roll and serve.



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# Double Smash Bacon Cheese Burger

A "smash" burger is literally pressed onto a hot griddle which caramelises and crisps up the surface of the burger for added texture and flavour.

## Ingredients

- 2kg Minced beef – 15%vl
- 2g Salt
- 2g Ground black pepper
- 300g Smoked Streaky Bacon
- 10 pc Brioche bun
- 450g Mature cheddar cheese
- 150g Little gem lettuce
- 300g Tomatoes, sliced
- 100g Red onion – thinly sliced
- 100g Red onion – pickled

**200ml Hellmann's  
Tomato Ketchup**



## Method

**For the Burger:** Preheat the griddle.

Divide the minced beef into 20 x 100g meatballs.

Place the minced beef ball on to the griddle and press down to 'smash' it for the first 10 seconds of cooking.

Cook for 2 minutes, season with salt and pepper and turn over.

Press burger down to smash it again and leave cook for further 2 minutes or until correct core temperature is reached.

**To Serve:** Cook the bacon on the griddle. Toast the burger bun. Top the burgers with sliced cheese and melt. Lay the lettuce on the base of the bun and place one patty on top. Add the second cheese burger on top. Drizzle with **HELLMANN'S Tomato Ketchup**. Add the sliced tomatoes and sliced red onions. Place the bun on top. Serve with skin on fries.

**SUSTAINABLY  
GROWN TOMATOES**



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# Chicken 'Shawarma' Flat bread



Inspired by a shawarma this slow cooked chicken is perfect to finish on the terrace BBQ.

The smell will have your customers queuing up, so delicious and messy you can barely get your mouth around it.  
**YUM!**

## Ingredients

- 1.2kg Chicken Thighs
- 10g Knorr Professional Garlic Puree 750g
- 50g Knorr Patak's Tikka Masala Paste 1.1kg
- 11g Knorr® Professional Chicken Paste Bouillon 40L
- 300ml Water
- 10ml Sunflower oil
- 10pc Khobez wrap
- 70g Little gem lettuce
- 400g Tabouleh
- 100g Red cabbage
- 100g Red onion – thinly sliced
- 200g Cucumber – sliced lengthways

**100ml HELLMANN'S  
Chunky Garlic Sauce**

**100ml HELLMANN'S  
Taco Sauce**

## Method

**For the Chicken Thigh:** Mix the oil and garlic pour onto the chicken. Add the KNORR Tikka Masala paste and mix well.

Thread the chicken thighs onto a skewer, place in the centre of a piece of parchment and tinfoil.

Pour the stock over the chicken and wrap the parchment and foil into a parcel. Cook wrapped in parchment and foil in the oven at 160o C for 1.5 hours. Once cooked remove from the oven and allow to cool for 20 minutes.

Slice and serve or place the chicken and cooking liquor into a mixer and pulse gently until the chicken is shredded.

Reheat for service or chill to correct core temperature and reheat portions as required.

**To Serve:** Warm the Khobez flatbread. Place the shredded lettuce in the centre of the flatbread with the tabbouleh, cucumber and shredded red cabbage either side. Top with shredded chicken and pickled red onions. Drizzle with **HELLMANN'S Chunky Garlic sauce** and **HELLMANN'S taco sauce**. Roll the Flat bread in tin foil to serve.

**TOP TIP:** Finish the chicken on the BBQ for a smoky depth of flavour.



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# Crispy Fried Fish Taco

## Ingredients

- 1.0kg Cod
- 100g Plain flour
- 100g Cornflour
- 5g Paprika, smoked
- 2g Dried Chipotle Chilli Powder
- 5g Knorr Aromat 900g
- 2 pc Sweet corn – cob
- 100g Red cabbage
- 250g Carrots
- 3pc Lime
- 5g Coriander
- 20 pc Plain Flour Tortillas
- 2 pc Avocado
- 25g Spring onions
- 200ml HELLMANN'S Mayo Sauce**

## Method

### For the Cod:

Cut the cod into strips.

Mix the flour cornflour, KNORR aromat, chilli powder and paprika.

Dust the cod in the flour mix.

Deep fry the cod at 180o C for 3 minutes until crispy and core temperature is reached.

Char grill the corn.

### To serve:

Warm the tortillas.

Top with red cabbage and carrot Julienne.

Top with crispy fried fish and sliced avocado.

Slice the kernels off the corn. Add dots of **HELLMANN'S Mayo sauce** along the taco, zest the lime over the Mayo and top with a squeeze of lime juice. Garnish the taco with corn kernels, spring onions, wedge of lime and coriander.



A tasty take on a Californian classic, these fish taco's are a perfect summer dish.



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10  
SERVES

# BBQ Hot Dog The Ultimate Dirty Dog



We have taken the best local gourmet sausage and topped it with our Sweet barbecue sauce to bring you the ultimate dirty dog, perfect for outdoor summer dining.

## Ingredients

### For the pickled red onion:

- 200g Red onion – thinly sliced
- 125ml Apple cider vinegar
- 1 Clove
- 50g Caster sugar
- 1g Whole star anise

### For the Hot Dog:

- 10 110g Gourmet sausages
- 10 Brioche burger buns
- 30 Onion rings
- 30g Spring onion – julienne

**200ml HELLMANN'S Sweet BBQ Sauce**

## Method

### For the pickled red onion:

Heat the Apple cider vinegar with the clove and star anise.

Dissolve the caster sugar and allow to cool.

Add the red onion and refrigerate for use.

### To serve:

Cook your sausage on a grill, rolling to achieve consistent colour.

Deep fry the onion rings for 2 minutes until golden brown.

Warm the hot dog roll and slice on the top, place the sausage into the bun.

Drizzle the **HELLMANN'S Sweet BBQ Sauce** over the sausage.

Spread the pickled red onion along the length of the Hot dog, lay 3 onion rings on top and sprinkle with the sliced spring onions.



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# Soba noodle salad bowl with sweet chilli sauce

**TOP TIP**  
Don't over crowd the noodles as they will clump together easily.

## Ingredients

- 540g Soba Noodles
- 40ml Sesame oil
- 300g Edamame Bean and pak choi Salad
- 150g Lettuce mixed leaves
- 300g Cucumber pickle
- 500g Sweet potato wedges (cooked)
- 150g Radish sliced
- 250g Red cabbage
- 2g Mint
- 2g Coriander
- 5g Sesame seeds

**200ml HELLMANN'S Sweet Chilli Sauce**



Sweet potato, buckwheat noodles, and red cabbage from the **Future 50 Foods** provide the perfect base for a zesty salad bowl with sweet chilli sauce for a spicy kick.

## Method

### For the Noodles:

Bring a pot of seasoned water to the boil, add the soba noodles and cook for 2 minutes, remove and cool in an ice bath immediately.

Drain well and toss in the sesame oil.

Keep refrigerated for service.

Stir occasionally to keep separated. Cool.

### For Buddha Bowl:

Twirl the Soba noodles on a fork and place them in the bowl at 10 O' Clock. Place the Edamame Bean and Pak Choi Salad, Lettuce mixed leaves, Red Cabbage, Cucumber pickle, Radish around in a circle, place the Sweet potato wedges on top.

Pick mint and coriander and sprinkle on top with sesame seeds.



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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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