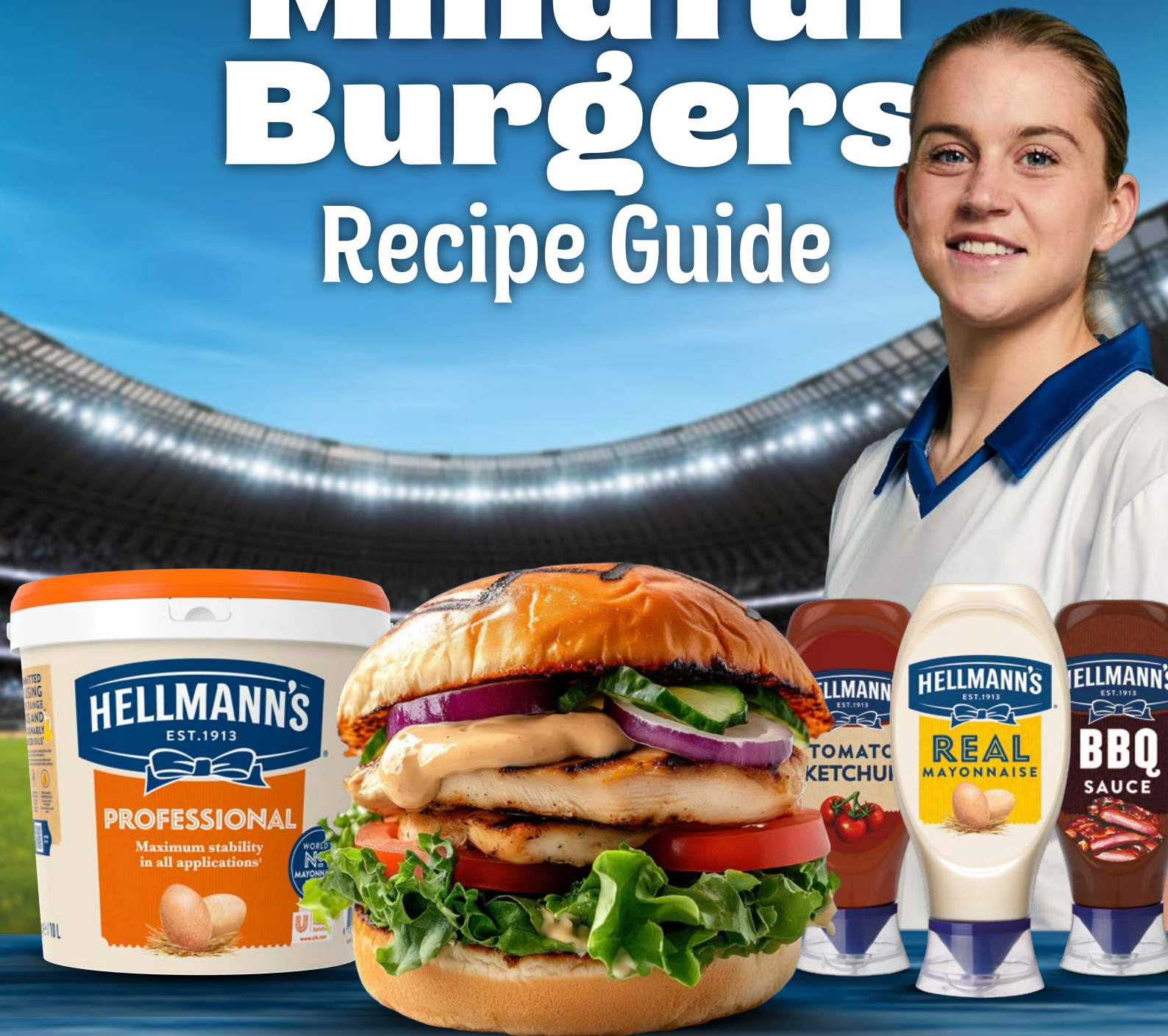


Recipes and inspiration from Hellmann's,  
Official Partner of UEFA Women's EURO 2025™

# Mindful Burgers

## Recipe Guide



OFFICIAL PARTNER



# IT ALL STACKS UP

When it comes to creating crowd-pleasing classics, a great burger never goes out of style. But today's diners are looking for more - healthier choices, modern flavours, and sustainable ingredients.

With the **UEFA Women's EURO 2025™** tournament set to drive demand in workplaces, universities, and other contract catering venues, now is the time to elevate your menu.

As official partners of the tournament, we have created this recipe guide to bring you a fresh take on burgers that are balanced, delicious, and built for the future.

**Compete with the high street** and keep your diners coming back for more.

Packed with inspiration to help you serve up on-trend, feel-good burgers that work for both your business and your diners. Let's create a winning atmosphere!



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\*Aggregated UK Wholesaler Value sales 52 WE 18/02/24



# THE RUSSO BURGER

## Serves 4

4 brioche burger buns

4 small chicken fillets (butterflied, brushed with olive oil, salt and pepper)

1 ball mozzarella (sliced)

Sundried tomatoes (roughly chopped)

Rocket (washed)

1 red onion (sliced into rings)

Hellmann's Mayonnaise

Hellmann's Garlic & Herb Sauce

## Prep time 10 mins

## Cooking time 10 mins

1. Preheat your grill or pan on medium-high heat.
2. Spread a thin layer of Hellmann's Real Mayonnaise on the burger buns before lightly toasting. The mayo helps the buns get extra golden and crispy.
3. Grill the chicken fillets for 5-6 minutes on each side along with the red onion.
4. When the chicken is done, top each with a slice of mozzarella and allow to melt.
5. Spread Hellmann's Garlic & Herb Sauce onto the toasted buns.
6. Place the mozzarella grilled chicken on the bun base, add rocket, grilled red onion and chopped sundried tomatoes.



Your delicious  
**Hellmann's  
Russo  
Burger**  
is ready for kick off!  
Enjoy!





# VEGGIE STACK BURGER WITH HERB RICOTTA

A perfect vegetarian and gluten-free option but to be enjoyed by all. Other chargrilled vegetables such as sweet potato or mushrooms can work great in this burger or try feta, goat's cheese or bocconcini instead of ricotta if preferred.

## Serves 10

4 aubergines  
4 courgettes  
3 red peppers  
500g ricotta  
¼ bunch basil  
¼ bunch flat leaf parsley  
Cracked black pepper  
400g Knorr Professional Bolognese Sauce Ready To Use Sauce GF  
To Use Sauce GF  
250g baby rocket

## Chargrilled Veggies

1. Prepare vegetables by slicing aubergine into rounds, approximately 1cm thick. Cut courgette into long strips and cut peppers into strips approximately 2cm wide.
2. Heat a chargrill to medium high. Chargrill vegetables until tender. Remove from heat and keep warm, keeping aubergine separate to use as burger 'buns'.

## Herb Ricotta

3. Mix ricotta with herbs and pepper until combined. Season.

## To Assemble

4. Warm Knorr Professional Bolognese Sauce Ready To Use Sauce GF in a small pan until heated through. Simmer for 3-4 minutes.
5. Using courgette rounds as your burger bun, top them with rocket, aubergine, peppers and a scoop of herb ricotta. Drizzle over parmigiana sauce and serve sprinkled with extra basil leaves.

## To Serve

6. Serve with Hellmann's Real Mayonnaise GF and sweet potato chips.



# IN AND OUT STYLE BURGER

This is certainly not your average burger. Iceberg lettuce is best to use in this dish as it's firm to hold and its leaves remain in tight layers when sliced. Any excess lettuce can be used in simple salads making iceberg an economical choice as well.

## SERVES 10

850g beef mince  
75g Knorr Professional Barbeque Sauce GF  
5 iceberg lettuce  
150g Knorr Professional Arrabbiata Ready To Use Sauce GF  
200g Hellmann's Professional Mayonnaise  
500g frozen onion rings, thawed  
10 slices extra tasty cheese  
4 tomatoes, sliced  
10 dill pickles, thinly sliced

## Beef Patty

1. Place beef mince in a large bowl with Knorr Professional Barbeque Sauce GF and mix with hands until fully combined. Cover and refrigerate for 30 minutes.
2. Heat a chargrill or hot plate to medium high. Cook beef patties until well browned and cooked through. At the last-minute place cheese on top of patties and allow to melt. Remove and keep warm.

## Lettuce 'Burger Buns'

3. Cut two lettuce cheeks from each lettuce, keeping leaves tightly together on each portion. Cut each portion in half to form two halves of a 'burger bun'.

## Sauce

4. Mix Knorr Professional Arrabbiata Ready To Use Sauce GF with Hellmann's Professional Mayonnaise until fully combined.

## To Assemble

5. Deep fry onion rings until crisp and golden. Drain on paper towel.
6. Place beef patty on a lettuce 'bun' base, top with tomato, onion rings and dill pickle. Drizzle with the tomato mayonnaise mix and top with remaining lettuce bun.

## To Serve

7. Serve with extra pickles and potato wedges.



# BRAISED MUSHROOMS BURGER

## Serves 10

800g chestnut or field mushrooms  
125ml olive oil  
3 garlic cloves  
75g Knorr Professional Barbeque Sauce  
250g Hellmann's Professional Mayonnaise  
10 bread rolls  
150g baby spinach  
400g chargrilled red peppers cut into strips  
300g feta

## Mushrooms

1. Slice mushrooms thinly. Toss with oil, garlic and cracked black pepper.
2. Bake in combi oven at 180°C for 20 minutes until tender and slightly crisp.

## Chipotle Mayo

3. Meanwhile mix Knorr Professional Barbeque Sauce with Hellmann's Professional Mayonnaise.

## To Assemble and Serve

4. Toast split rolls. Spread with chipotle mayo. Top with baby spinach, mushrooms, peppers and crumbled feta.
5. Serve with chips if desired.



**This recipe uses king mushrooms, which have a great 'meaty' flavour.**

Seasoned with Knorr Professional Barbeque Sauce and Hellmann's Real Mayonnaise, who needs a meat patty in a burger?



# THE EARTH BURGER

A golden lentil patty with pickled onions, heirloom tomatoes, mixed lettuce leaves, and the savoury and creamy textures of Knorr Professional Arrabbiata Ready To Use Sauce GF and Hellmann's Vegan Mayonnaise on a charcoal bun.

## SERVES 10

125ml white wine vinegar  
100ml water  
40g sugar  
400g red onions, thinly sliced  
200g Knorr Professional Arrabbiata Ready To Use Sauce GF  
150g Hellmann's Vegan Mayonnaise GF  
10 lentil patties, frozen  
10 brioche buns, plain or charcoal  
200g mixed leaves  
1kg heirloom tomatoes, sliced  
French fries

## Burger

1. Combine vinegar, water and sugar, stirring to dissolve sugar. Add onions and set aside.
2. Deep fry lentil patties until golden brown.
3. Drain and keep warm.

## Buns and Sauce

4. Meanwhile lightly toast brioche buns and warm through Knorr Professional Arrabbiata Ready To Use Sauce GF.
5. Drain onions and squeeze to remove excess liquid.

## To Assemble and Serve

6. To assemble, spread base of buns with Knorr Professional Arrabbiata Ready To Use Sauce GF and top with mixed leaves, lentil patty, sliced tomato and pickled onion. Spread burger lids with Hellmann's Vegan Mayonnaise GF and serve with fries.



# ZUCCHINI FRITTER BURGER

Zucchini tofu patties form the perfect base for fresh kumato tomatoes, rocket, creamy Hellmann's Vegan Mayonnaise and a sweet & sour flavour hit from Knorr Professional Arrabbiata Ready To Use Sauce GF.

## Serves 10

50ml oil  
10 courgettes  
200g Hellmann's Vegan Mayonnaise GF  
10 brioche buns, split  
400g kumato tomatoes, sliced  
120g rocket leaves  
100g baby spinach leaves  
200g Knorr Professional Arrabbiata Ready To Use Sauce GF  
Chips, to serve  
Hellmann's Vegan Mayonnaise GF, to serve

## Burger

1. Heat oil in a large pan over medium heat. Cook zucchini tofu patties in batches until golden brown then remove and drain on paper towel. Keep warm. Alternatively, cook patties on a flat grill plate.

## Buns and Sauce

2. Mix together Hellmann's Vegan Mayonnaise GF with water. Set aside.
3. Toast buns until golden.

## To Assemble and Serve

4. To assemble burgers, spread base of bun with Knorr Professional Arrabbiata Ready To Use Sauce GF. Top with zucchini tofu patty, tomato and rocket. Spread bun lid with mayonnaise, place on burger.
5. Serve burger with chips and extra Hellmann's Vegan Mayonnaise GF.

## Chef's Tip

6. If preferred, spread base of bun with Knorr Professional Tomato & Basil GF.





Many customers are demanding good quality vegetarian burger options. **This simple chargrilled veggie burger is quick and easy to prepare and full of flavour.**

# CHARGRILLED VEGETABLE BURGER

## Serves 10

1.5kg aubergine, sliced  
800g red peppers  
1kg halloumi cheese, sliced  
80ml olive oil  
Salt and pepper  
120g basil leaves  
40g pine nuts  
2 garlic cloves  
60g parmesan cheese, grated  
250g Hellmann's Professional Mayonnaise  
150ml olive oil  
10 burger buns, halved  
50g curly lettuce  
Sweet potato fries

## Burger

1. Drizzle aubergine, red pepper and halloumi with oil and season with salt and pepper; chargrill.

## Pesto

2. Blend basil, pine nuts, garlic and cheese in a food processor until combined. Add Hellmann's Professional Mayonnaise to pesto and combine.

## To Assemble and Serve

3. Grill the buns, place lettuce on bottom bun, top with aubergine, red pepper and halloumi and pesto mayonnaise and bun. Serve with sweet potato fries.

## Chef's Tip

4. You can use a variety of chargrilled vegetables for this burger; just make sure you season them well.



# FURIKAKE CAULI BURGER

## Serves 10

125g sesame seeds, toasted  
25g sea salt, to taste  
3 nori sheets, cut into thin strips  
30g bonito flakes  
5g sugar, optional  
10 wholemeal seeded buns  
250g baby cos lettuce  
10 100g cauliflower steaks  
100g Blue Dragon Teriyaki Sauce  
400g Hellmann's Professional Mayonnaise  
20g dill leaves, picked

## Furikake

1. Mix ingredients together.
2. Tip: can be stored in a cool, dry place out of direct sunlight for up to two months.

## Burger

3. Lightly toast burger buns ready to serve.
4. Wash and drain cos lettuce and set aside ready to use.
5. Combine Blue Dragon Teriyaki Sauce and Hellmann's Professional Mayonnaise until well mixed. Transfer to squeeze bottle.
6. Seal cauliflower steaks on the grill.
7. Brush with teriyaki mayonnaise and bake for 10 minutes at 180°C, or until soft.
8. Remove from oven and sprinkle with furikake seasoning.

## To Assemble

9. Assemble burger and drizzle with extra teriyaki mayonnaise and garnish with dill.

**Cauliflower steak with Japanese sprinkle, goes sandwich style.**

**Yes please - I will take two... keep your costs down by substituting proteins for veggies.**

# RAJMA (KIDNEY BEAN CURRY) BURGER

**Rajma translates as 'kidney bean' in English.**



## Serves 10

400g can kidney beans, rinsed and drained  
600g beef mince  
3 cloves garlic, crushed  
1 egg  
150g dry breadcrumbs  
50g Knorr Professional Patak's Tikka Paste  
300g sweet potato, roughly grated  
½ bunch coriander, roughly chopped  
10 slices tasty cheese  
10 wholemeal rolls  
150g Hellmann's Professional Mayonnaise  
350g mango chutney  
250g mixed lettuce  
3 tomatoes, seeded and chopped  
1 red onion, sliced

## Rajma Beef Patty

1. Place kidney beans in a large bowl and roughly mash. Add mince, garlic, egg, breadcrumbs, Knorr Professional Patak's Tikka Paste, grated sweet potato, coriander and mix until fully combined. Shape into ten patties, cover and refrigerate for 30 minutes.
2. Heat a well-oiled hot plate to medium high. Cook patties for 3-4 minutes on each side then transfer to a lined tray.
3. Continue to bake the patties in a pre-heated oven for 10 minutes at 180°C or until cooked through. Top each patty with a slice of cheese in the last minute of baking to melt. Keep warm.

## To Assemble

4. While the patties are in the oven, split and lightly toast buns.
5. Mix Hellmann's Professional Mayonnaise with mango chutney.
6. Spread both sides of bun with the mango chutney mayonnaise mix. Top with lettuce, tomato, patty and onion.

## To Serve

7. Serve with spice roasted cauliflower and broccoli.





# THE KALEESI BURGER

## Serves 10

kg beef mince  
20g Knorr Cream of Tomato Classic Soup  
500g shiitake mushroom  
75ml tamari  
150ml maple syrup  
50ml olive oil  
10 kale leaves  
3 heirloom tomatoes, sliced  
20g sumac  
320g Hellmann's Professional Mayonnaise  
30g Knorr Garlic Purée  
10 12-grain seeded rolls  
Snow pea sprouts, to serve

## THE QUEEN OF BURGERS.

Liven up your menu with this delicious beef and mushroom burger. Diners will love the shiitake 'bacon' with its sticky maple flavour that contrasts perfectly with the crispy kale.

## Beef Patty

1. Place beef mince and Knorr Cream of Tomato Classic Soup in a large bowl, season then mix with hands until fully combined. Shape into ten patties, cover and refrigerate for 30 minutes.
2. Heat a chargrill or hot plate to medium high. Cook beef patties until well browned and cooked through. Remove and keep warm.

## Shiitake Bacon

3. Thinly slice mushrooms. Mix tamari, maple syrup and oil in a large bowl until fully combined. Add mushrooms and gently toss to coat.
4. Place the prepared mushrooms on a lined baking tray. Use two trays if needed – mushrooms will not dry and become sticky if they are crowded on a tray.
5. Bake in a preheated oven at 180°C until sticky and crisp around the edges. Keep warm.

## Sumac Aioli

6. Mix Hellmann's Professional Mayonnaise with Knorr Garlic Purée until fully combined.

## To Assemble

7. Deep fry kale leaves and drain on paper towel.
8. Split and lightly toast rolls.
9. Spread both sides of each roll with sumac aioli. Top with crispy kale, patty, tomato, onion, shiitake bacon and snow pea sprouts.

## To Serve

10. Serve with sweet potato wedges and extra shiitake bacon.





# Special Sauces for Signature Stacks

When it comes to burgers, your special sauce is the star of the show. But could you think outside the box? Unconventional flavours are soaring in popularity and can lend a fresh personality to your next burger creation.

From the simple to the sophisticated, there is no end to the knockout flavours you can share with your diners. May the sauce be with you!





# CHILLI JAM

## Serves 10

300g Blue Dragon Sweet Chilli Sauce  
100g Knorr Professional Barbecue Ready  
To Use Sauce GF  
75ml rice wine vinegar  
¼ bunch coriander, chopped

**METHOD** Heat Blue Dragon Sweet Chilli Jam in a small pan over medium heat with Knorr Professional Barbecue Ready To Use Sauce GF and rice wine vinegar. Cook for 5 minutes stirring until reduced. Remove from heat, cool and stir through coriander.



# BIG MAC SAUCE

## Serves 10

275g Hellmann's Real Mayonnaise GF  
100g sweet pickle relish  
75g American mustard  
50ml white wine vinegar  
5g sweet paprika  
2g onion powder, garlic powder & white pepper

**METHOD** Place all ingredients in a bowl and mix until fully combined.



# SIGNATURE BURGER SAUCE

## Serves 10

300g Hellmann's Real Mayonnaise GF  
125g Barbecue Ready To Use Sauce GF  
125g [Blue Dragon Sweet Chilli Sauce](#)  
5ml liquid smoke

**METHOD** Place all ingredients in a bowl and mix until fully combined.



# SMOKED MAPLE BACON RELISH

## Serves 10

100ml maple syrup  
5ml liquid smoke  
250g bacon, chopped  
300g [Hellmann's Tomato Ketchup](#)

**Method** Mix maple syrup with liquid smoke until fully combined.

Heat a little oil in a non-stick frying pan over medium heat. Add bacon and cook for 3–4 minutes, then add the maple syrup mixture. Cook for a further 3–4 minutes until deep golden and reduced. Stir through Hellmann's Tomato Ketchup and serve warm.



# BACONNIASE

## Serves 10

300g streaky bacon, finely chopped  
100ml bacon fat  
300g Hellmann's Real Mayonnaise GF  
50ml apple cider vinegar  
2g onion powder

**METHOD** 1. Add bacon to pan and cook for five minutes or until deep golden and crisp. Remove from heat, drain bacon on paper towel and reserve fat in pan, discarding any sediment.

2. Place Hellmann's Real Mayonnaise GF in a bowl and combine with vinegar and onion powder. Fold through bacon and bacon fat until fully combined.





# Your BURGER SAUCE Essentials

Explore our wide range of high-quality product solutions and get set to punch out crowd-pleasing classics and forward-facing burger sauces with ease.



## HELLMANN'S PROFESSIONAL MAYONNAISE

Professional mayo designed by chefs for professional kitchens and for maximum stability in all applications.



## HELLMANN'S VEGAN MAYO

The authentic taste of Hellmann's Real Mayonnaise in a vegan-friendly recipe that is ideal for plant-based menus.





# Our FRONT OF HOUSE Range

## HELLMANN'S 430ML

Our classic range of Hellmann's mayonnaise, in 100% recycled squeeze bottles, perfect for front and back of house application.



## DISPENSERS

Great for your brand, great for the planet. Hellmann's branded dispensers save on plastic and product waste while boosting your front-of-house brand presence.



## PORTION PACKS

An ideal grab-and-go solution, Hellmann's sachets are hygienic, recognised by all and perfectly portioned.



## HELLMANN'S 850ML

Available in a range of popular flavours, our Hellmann's 850ml range are easy to use with one hand, perfect for fast, efficient service or customers on-the-go.





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