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RECIPE GUIDE



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with
**HELLMANN'S
MAYONNAISE**

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**HELLMANN'S
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At Hellmann's, we are thrilled to introduce our latest innovation - Hellmann's Professional



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Hellmann's Professional has a thicker, velvety texture which allows it to bind breadings, coleslaws, potato salads and more with ease, so you can do more with less.



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Hellmann's Professional brings a velvety, rich texture that enhances the mouthfeel of your dishes.



SUSTAINABLE SOURCING

Show your commitment to sustainability by using Hellmann's, a brand dedicated to responsible sourcing and eco-friendly practices.

DISCOVER MORE
ABOUT HELLMANN'S
PROFESSIONAL



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*UK Nielsen and Kantar Retail Grocery Value sales MAT 16/10/2022.



PADRON PEPPERS, SAFFRON AIOLI & SOURDOUGH

Celebrate the Euros with this Spanish inspired bar snack using Hellmann's Professional to make a saffron Aioli.

Ingredients

- 500g Padron Peppers
- 200ml Hellmann's Professional
- 0.25g Saffron
- 20ml Olive oil
- 20g Knorr Professional Garlic Puree
- 1 loaf Sourdough bread
- 5g Sea salt

Method

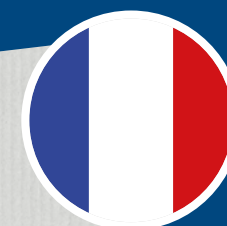
- Wash and dry the Padron Peppers.
- Warm the Saffron and olive oil together in a pan and leave for 1 hour to infuse.
- Strain the oil and whisk through the HELLMANN'S Professional with the KNORR Professional Garlic Puree.

To serve:

- Heat up a large skillet, add the Padron Peppers and sear all over for 2-4 minutes.
- Sprinkle with sea salt and serve in a bowl.
- Serve with a side of the HELLMANN'S saffron aioli and warmed sourdough bread.

CROQUE TEAR & SHARE

Take on the French classic Croque monsieur using Hellmann's Professional through the rich cheese sauce.



Ingredients

- 5 Sourdough pain (200g each)
- 50g Butter
- 50g Flour
- 500ml Milk
- 200g Hellmann's Professional Mayonnaise
- 25g Dijon mustard
- 200g Comte
- 250g Ham
- 2g White pepper, ground

Method

For the 'Croque' mix:

- In a pan over a low heat cook out the roux with melted butter and flour for 4 minutes.
- Add the milk a little at time to create a smooth, thick white sauce.
- Mix in the Dijon mustard, diced ham and comte, leave to chill slightly.
- Fold in the HELLMANN'S Professional.
- Place in piping bag and chill.

To serve:

- Slice the pain diagonally in a criss-cross pattern.
- Gently open the cuts and pipe in the 'croque' mix.
- Cook in a preheated oven at 175°C for 10 minutes until golden and piping hot.



CURRYWURST, PILSNER ONIONS, RED CABBAGE & BEETROOT SAUERKRAUT

A classic German Bratwurst, with a rich currywurst sauce using Hellmann's Professional and a great take on the traditional fermented sauerkraut.



Ingredients

200ml	Hellmann's Professional	25g	Demerara sugar
10g	Medium curry powder	5g	Salt
5g	Paprika	1	Bay leaf
100g	Knorr Professional Balti Ready To Use Sauce	10g	Crispy onions
10	Bratwurst	5g	Thyme
800g	Onions	250g	Red cabbage
25g	Butter	250g	Beetroot
250ml	Light pilsner	10g	Salt
		1g	Caraway seeds

Method

For the Currywurst sauce:

- Toast the medium curry powder and paprika lightly in a pan. Leave to cool and blend with the KNORR Balti sauce. Pass through a fine sieve and blend in the HELLMANN'S Professional. Place in a squeezezy bottle for service.

For the sauerkraut:

- Toast the caraway seeds.
- Wash and finely slice the red cabbage and grate the beetroot. Massage in salt and the toasted caraway seeds and leave for 1 hour at room temperature.
- Compact the mixture into a sterilised jar with a rubber sealed lid, ensuring there are no air bubbles and the cabbage is submerged under the brine.
- Leave in a dark area at room temperature for 3-4 days checking periodically allowing lacto-fermentation to develop. Afterwards it can be refrigerated for up to 6 weeks.

For the Pilsner onions:

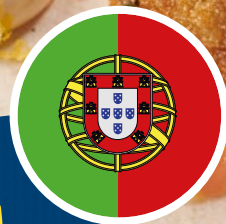
- Melt the butter in a pan and then add finely sliced onions, bay leaf, salt and sugar.
- Cook over a low heat for 40 minutes, stirring occasionally until the onions are cooked down and lightly caramelised.
- Remove the bay leaf. Add the pilsner and reduce to a sticky glaze, keep for service.

To serve:

- Place the Bratwurst over indirect heat to bring up the internal temperature and finish over a Char grill.
- Serve on a base of pilsner onions, topped with currywurst sauce, crispy onions, picked thyme and a side of red cabbage & beetroot Sauerkraut.

PATEIS DE BACALHAU

Great bar snack for the Euros inspired by this classic dish from Portugal. Using Hellmann's Professional to enrich the fritters and a side of lemon mayonnaise.



Ingredients

- 300ml Hellmann's Professional
- 400g Salt cod
- 400g Potato
- 3 Lemon
- 20g Parsley
- 20g Knorr Professional Garlic Puree
- 50g Semolina
- 200g Tomato
- 100g Olive oil
- 5g Paprika
- 40g Capers
- 3g Ground Black pepper

Method

For the tomatoes and capers:

- Finely dice the tomatoes, zest one lemon, finely chop half the parsley and capers. Mix together with olive oil.

For the lemon mayonnaise:

- Mix together zest and juice of one lemon with 200ml of HELLMANN'S Professional. Keep chilled for service.

For the fritters:

- Soak the salt cod in water, drain and pat dry. Flake.
- Wash and bake the potatoes in an oven at 170°C until cooked.
- Cut in half and press through a fine sieve leaving the skins behind.
- Gently mix together the remaining HELLMANN'S Professional, salt cod, mash potato, KNORR Professional Garlic Puree, onion, finely chopped parsley, black pepper and zest of 2 lemons.
- Shape into 30 quenelles and chill to firm up.

To serve:

- Dust 3 salt cod fritters per portion with plenty of semolina and deep fry at 170°C for 4 minutes until golden and piping hot throughout.
- Serve topped with the tomatoes & capers and a side of the lemon HELLMANN'S Professional.

BELGIUM FRITES, ANDALOUSE & KIP KAP

Belgium inspired bar snack. Frites with classic Andalouse sauce using Hellmann's Professional and Kip Kap (pressed pig cheek).



Ingredients

- 200ml Hellmann's Professional
- 50g Red peppers
- 10g Tomato puree
- 1kg Potatoes waxy
- 5g Sea salt
- 1kg Pig cheek
- 25g Knorr Professional Ham Paste Bouillon
- 1L Water
- 200g Carrots
- 200g Shallots
- 25g Cornichons
- 15g Parsley
- 20g Capers
- 1 Gelatin sheet

Method

For the Andalouse:

- Roast the red pepper, cover, leave to chill and peel.
- Cook out the tomato puree with equal parts water.
- Blend together until smooth.
- Fold through the HELLMANN'S Professional Mayonnaise.

For the kip kap:

- In a large pan brown the pig cheek and braise in the KNORR Professional Ham Paste Bouillon with whole peeled carrots and roughly chopped shallots for 3-4 hours until tender.
- Remove the cheek, leave to cool slightly and pick into fine pieces.
- Add finely chopped shallots, cornichons, capers and finely chopped parsley.
- Dissolve the hydrated gelatine sheet into 100ml of the strained ham stock and add to the pig cheek mix.
- Press the mix into a lined tray or terrine and chill.

For the Frites:

- Wash the potatoes, leave the skin on and cut into 1cm widths.
- Steam for 5 mins until pliable but not cooked through.
- Drain, lay out on a lined tray and refrigerate for at least 1 hour until dry and cold.
- Blanch the frites at 130°C in batches for 7 minutes to cook without colour.
- Drain out on lined tray and chill again for 30 minutes.

To serve:

- Deep fry the Frites at 180°C until golden, drain and season with sea salt.
- Serve with a side of sauce Andalouse using HELLMANN'S Professional.
- And Kip kap chopped into 2 cm cubes.



SAUSAGE ROLL, PICKLED VEGETABLES & WATERCRESS MAYONNAISE

Next level bar snack version of this classic. With Hellmann's Professional for this vibrant watercress dip.



Ingredients

500g	Sausage meat
25g	Butter
100g	Shallots
2g	White pepper, ground
500g	Puff pastry
200ml	Hellmann's Professional
100g	Watercress
20g	Parsley, flat leaf
5g	Thyme
2	Egg yolks
10ml	Colman's English Mustard
5g	Sea Salt
50g	Radish
50g	Red onion
50g	Cucumber
100ml	White wine vinegar
10g	Caster sugar

Method

For the watercress dip:

- Pick the watercress and flat leaf parsley from the large stalks, blanch in boiling salted water for 10 seconds and refresh in iced water.
- Drain and dry the watercress.
- Blend with HELLMANN'S Professional.

For the sausage rolls:

- Finely chop the shallots and sweat for 5 minutes in a pan with melted butter and chill.
- Mix the shallots with the sausage meat, half the thyme (picked) and ground white pepper.
- Roll into a sausage, wrap in clingfilm and chill.

- Mix the egg yolk with COLMAN'S English Mustard and pass through a fine sieve.
- Roll out the puff pastry into a large rectangle 3mm thick and brush with $\frac{1}{2}$ the glaze.
- Place on top the sausage meat mix. Fold over pastry, crimp edges and chill for 1 hour.

For the pickled vegetables:

- Heat the vinegar, sugar, salt with 100ml water until the sugar dissolves. Leave to cool.
- Finely slice the red onion, julienne the cucumber and cut the radish into 1/4s.
- Place into separate containers and pour over the pickling liquor. Leave overnight.

To serve:

- Remove the sausage roll from the chiller and brush with the rest of the egg glaze and top with picked thyme and sea salt.
- Bake at 165°C for 20-25 minutes until the pastry is flaky, golden and the filling cooked to food safe temperature.
- Serve warm with pickled vegetables and the HELLMANN'S Professional watercress dip.

TALEGGIO ARANCINI & BASIL FAVA BEAN DIP

Bar snack, taking inspiration from Italy with a fava bean dip using Hellmann's Professional.



Ingredients

- 200ml Hellmann's Professional
- 200g Fava beans
- 20g Knorr Professional Garlic Puree
- 20g Basil
- 300g Arborio rice
- 25g Knorr Professional Vegetable Paste Bouillon
- 1L Water
- 75g Shallots
- 20ml Olive oil
- 3 Eggs
- 200g Plain flour
- 200g Panko crumbs

Method

For the Fava Bean Dip:

- Peel the skins from the fava beans.
- Blend 150g fava beans with the Hellmann's Professional, 10g basil and Garlic puree.
- Chill for service.
- With the rest of the fava beans add 10ml olive oil and season, keep for service.

For the Arancini:

- Bring the water to the boil then whisk in the KNORR Professional Vegetable Paste Bouillon.
- Peel and dice the shallot.
- Heat the oil, and sweat the finely diced shallots for 2-3 minutes. Add the rice and cook for a further 2-3 minutes.
- Add ¼ of the bouillon and cook until the rice has absorbed the liquid then repeat until the rice has softened but still has bite. Allow to cool until needed.
- Pick the smallest basil leaves and deep fry for 5 seconds, remove and leave to dry and crisp.
- Blend the panko with the rest of the basil.
- Divide the rice mix into 30 balls.
- Dice the taleggio into 30 small cubes.
- Press a cube into the centre of each rice ball and shape the arancini into cones, using the palms of your hands.
- Pane the arancini cones in seasoned plain flour, beaten whole egg and the basil panko crumb. Keep chilled for service.

To serve:

- Deep fry 3 arancini per portion at 170°C for 4-5 minutes until golden and piping hot throughout.
- Place some HELLMANN'S Fava Bean dip on the base of a small plate.
- Top with 3 arancini, garnish with fava beans and deep fried basil.

BITTERBALLEN

A classic Netherlands bar snack. Umami braised beef and Hellmann's Professional Mustard dip.



Ingredients

- 200ml Hellmann's Professional
- 50ml Dijon mustard
- 400g Beef Cheek
- 400g Onions
- 25g Knorr Professional Beef Paste Bouillon
- 1 Bay leaf
- 15g Marmite
- 2g Nutmeg, ground
- 1L Water
- 50g Butter
- 50g Plain flour
- 200g Panko Breadcrumbs
- 4 Eggs
- 3g Salt
- 2g White pepper, ground

Method

For the Mustard Dip:

- Blend 150g of Hellmann's Professional with the Dijon yellow mustard.
- Place in squeeze bottle and chill for service.

For the beef:

- Seal and colour the beef cheek in a pan, add the onions and bay leaf.
- Top with KNORR Professional Beef bouillon by whisking the Beef paste into 1 litre boiling water. Add the Marmite for a more intense umami taste.
- Braise the beef covered in the combi at 150°C for 2-3 hours until soft.
- Remove the bay leaf and beef. Pick the beef into small pieces.
- Meanwhile, blend the onions and KNORR Professional Beef bouillon to a thick, smooth mixture.

For the Bitterballen:

- Melt the butter, and bring to foaming point.
- Add the plain flour and nutmeg, stirring continuously for 2 minutes.
- Add the blended beef bouillon and onion mixture a ladle at a time to the roux until you have a thick sauce.
- Fold through the picked beef cheek and marmite till well incorporated.
- Place on a lined tray, leave to chill and set.
- Divide the mix into 60 small balls and pane with seasoned flour, whisked eggs and panko crumb.
- Chill for service.

To serve:

- Deep-fry 6 Bitterballen per portion until piping hot throughout and golden.
- Serve with a side dish of the HELLMANN'S Professional mustard dip.





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