

Simple switches and signature dips from Hellmann's,  
Official Partner of UEFA Women's EURO 2025™

# Dips that deliver

## Recipe Guide



OFFICIAL PARTNER

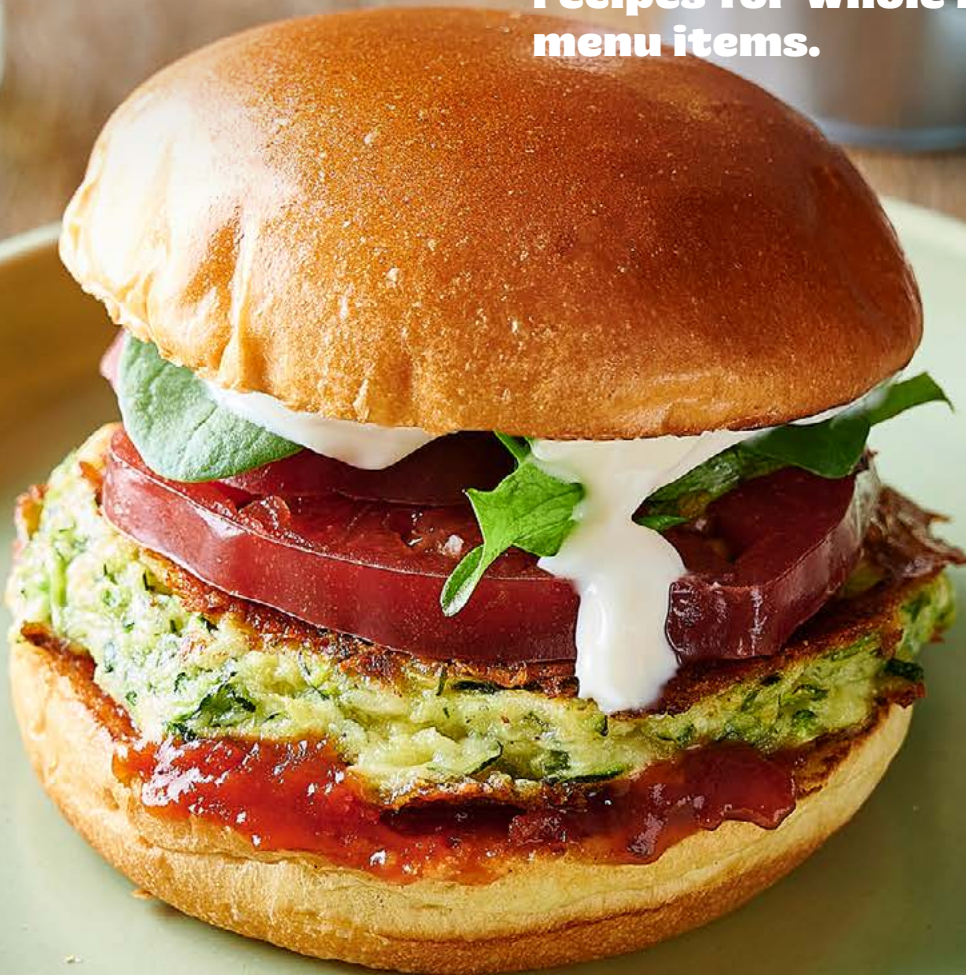


# SIMPLE SWITCHES

The right sauce can make all the difference. A bold statement, a creamy classic, or an exotic new twist can take a menu staple to the next level, without full reinvention.

With the **UEFA Women's EURO 2025™** set to drive a surge in both walk-in and delivery orders, now is the time to get ahead with simple switches.

**This recipe guide contains dips that deliver for your customers and your business. A guide packed with simple yet game-changing sauces to serve alongside existing menu items as dips, or to use as sauces in your recipes for whole new menu items.**



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HELLMANN'S is the  
**Nº1**  
MAYONNAISE  
CHOICE\*  
for your business and your  
guests, delivering on taste,  
texture and quality.

\*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!







# 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 REAL MAYONNAISE**

Uses traditional ingredients for a scratch-made taste. It's made with egg yolks, vegetable oil, lemon juice and vinegar.

## **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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