

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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THE WORLDS
Nº1
MAYONNAISE
CHOICE*
for your business and your
guests, delivering on taste,
texture and quality.

*Source: Euromonitor, Cooking Ingredients & Meals retail value sales - excluding foodservice. For more info at: unilever.com/brands/nutrition/hellmanns

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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