



RECIPE GUIDE



Unilever
Food
Solutions

CHOOSING **THE RIGHT** MAYONNAISE...

Hellmann's is the number one* mayonnaise choice for your business and residents, delivering on taste, texture and quality across more dishes and more applications, whilst helping you to do more with less.

Hellmann's Real and Professional Mayo are a welcome addition to any kitchen, giving exceptional quality to create amazing dishes filled with the added calories benefit for those residents that really need it.



REAL

Authentic rich & creamy mayonnaise that delivers great results in all your dishes. Ideal for dips and mayo mixes

PROFESSIONAL

Made to deliver outstanding performance across all professional applications. Holds moisture, heat stable, shear stable and competitively priced

VEGAN

One mayo to serve every need. Original Hellmann's taste, 100% plant-based and with no allergens to declare

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Sausage Roll, Pickled Vegetables & Watercress Mayonnaise

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 ½ 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.

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





Bitterballen

Ingredients

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



Sundried Tomato & Basil Mayonnaise

150ml Hellmann's Mayonnaise

40g Sundried tomatoes

8g Basil

Finely shred the basil leaves. Place the sundried tomatoes, Hellmann's Mayonnaise in a blender and blitz.

Fold through the shredded basil.



Bourbon & BBQ Mayonnaise

150ml Hellmann's Mayonnaise

60g Barbecue sauce

15ml Bourbon

Place all ingredients into a bowl and whisk together.

Charred Ramiro Pepper Mayonnaise

150ml Hellmann's Mayonnaise

70 g Ramiro red peppers

10 g Flat leaf parsley

Place the peppers onto a tray using a blow torch cook the peppers until the skin is blistered and blackened. Once cool, rub the skins off the peppers then deseed and chop. Place all ingredients into a blender and blitz together.



Wasabi & Ginger Mayonnaise

150ml Hellmann's Mayonnaise

25g Wasabi paste

10g Ginger purée

Place all ingredients into a bowl and whisk together.

Classic Burger Sauce

150ml Hellmann's Mayonnaise
50g Hellmann's Tomato Ketchup
30g Hellmann's American Mustard
30g Gherkin (finely diced)
30g Shallot (finely diced)
20ml Gherkin juice

Place all ingredients into a bowl and whisk together.



Avocado & Jalapeño Mayonnaise

150ml Hellmann's Mayonnaise
75g Avocado
30g Sliced jalapeños in brine (drained weight)
5ml Lemon juice

Half the avocado and remove the stone. Peel the avocado and place in a blender with the Hellmann's Mayonnaise, lemon juice and blend until smooth. Finely dice the jalapeños and fold through.



Truffle, Bacon & Roast Garlic

400ml Hellmann's Mayonnaise
20ml Truffle oil
35g Crispy bacon (chopped)
20g Chives
30g Roasted garlic purée

Place all ingredients into a bowl and whisk together.



Blue Cheese Mayonnaise

200ml Hellmann's Mayonnaise
75g Dolcelatte
1g Ground black pepper

Place the Hellmann's Mayonnaise and dolcelatte in a blender and blitz together. Season with black pepper.



Smoky Ancho Chilli & Lime

400ml Hellmann's Mayonnaise
10g Ancho chilli – crushed
5g Lime zest
40ml Lime juice

Place all ingredients into a bowl and whisk together.



Currywurst, Pilsner Onions, Red Cabbage & Beetroot Sauerkraut

Ingredients

200ml Hellmann's Professional
10g Medium curry powder
5g Paprika
100g Knorr Professional Balti Ready To Use Sauce
10 Bratwurst
800g Onions
25g Butter
250ml Light pilsner
25g Demerara sugar
5g Salt
1 Bay leaf
10g Crispy onions
5g Thyme
250g Red cabbage
250g Beetroot
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 squeeze 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 Chargrill.
- Serve on a base of pilsner onions, topped with currywurst sauce, crispy onions, picked thyme and a side of red cabbage & beetroot Sauerkraut.

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