

# SWITCH IT UP

FOR PLANT-BASED  
WOW FACTOR



Unilever  
Food  
Solutions



Support. Inspire. Progress.



# WHAT YOUR (NON-VEGAN) CUSTOMERS WANT

## DISCOVER PLANT-BASED DISHES THAT TICK ALL THE BOXES

It's no secret that plant-based cooking has been a growing trend for some time; and the Covid-19 pandemic has arguably exacerbated this growth, with more than 1 in 5 cutting back on meat consumption during lockdown<sup>1</sup>.

Meat-free food choices are increasingly becoming part of a "new normal" where offering show-stopping vegan dishes is a basic consumer expectation. But where should you begin?

We believe that with just a few simple swaps you can create amazing plant-based dishes,

make a positive impact on your menu and maximise profits for your business. In this guide, we explain how you can SWITCH IT UP in order to serve PLANT-BASED DISHES WITH WOW-FACTOR with dish inspiration that even your meat-loving customers will love.

### DID YOU KNOW?



# 1 IN 5

**cut back on meat  
consumption  
during lockdown<sup>1</sup>**



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<sup>1</sup>Attest consumer survey for The Vegan Society (n=1000 GB adults), April-20.

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# BUT IT'S NOT COMMERCIALLY VIABLE, RIGHT? **WRONG.**

Plant-based or suitable-for-vegan dishes are an essential part of any modern dining establishment's menu. But they're often an addition that's considered for only a small proportion of the customer base, making them seemingly not viable from a commercial perspective in many cases.

But dishes that are suitable for vegan diners can have mass-market appeal. The right dishes, made with the right ingredients and, importantly, marketed in the right way, can appeal to both vegans and meat-eaters alike – making them a fantastic menu addition that can help boost sales.

**For vegan dishes to have a viable place on non-vegan menus, they need to have mass-appeal.**

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<sup>1</sup>"Restaurants run out of vegan chefs as Britons ditch meat and dairy", The Guardian, 3rd November 2018. <sup>2</sup>Food Insights Report 2019, CGA.

## DID YOU KNOW?



### MONDAYS & WEDNESDAYS

**are the most popular days of the week to eat vegan<sup>1</sup>**



### 40%

**feel there are not enough vegan choices on menus<sup>2</sup>**



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## MEET THE CHEFS

We're excited to be working with plant-based cooking experts Lisa Hinze and Rupert Worden, whose consultancy **All About Greens** helps professionals and consumers alike to master the art of plant-based cooking - without compromising on the tastes and textures that we're all used to getting from meat or dairy products.

Together Lisa and Rupert have a wealth of professional cooking experience, which they now translate into creating exceptional and delectable vegan dishes.



LISA HINZE



RUPERT WORDEN



ALEX HALL

### EXECUTIVE CHEF UKI, UNILEVER FOOD SOLUTIONS

With over 20 years' experience, Alex has spent the last five within Unilever Food Solutions as the Executive Chef. Having studied for his Professional Chefs' diploma at Westminster College, he then went on to work in Fine Dining and Michelin starred establishments, before working for an event catering company. Alex now supports UFS customers across the UK and Ireland with menu and concept development.



# HOW TO GIVE YOUR PLANT-BASED DISHES MASS-APPEAL

One of the keys to making your plant-based menu options appealing to vegan, veggies and meat-eaters alike lies in how you describe them on your menu. This description will form an image in

your customers' minds that should ultimately do your plant-based dishes the justice they deserve. Here are our top tips to writing a plant-based menu that sounds as irresistible as it tastes.

**DO** include recognisable dishes on your menu - interpretations of classics with a plant-based twist to excite your customers.



**DO** use language that describes the textures you would also get from non-vegan dishes.

**CREAMY** 🍴  
**CRISP** 🍴  
**CRUMBLY** 🍴

**AVOID** using the word 'vegan' and use 'plant-based' instead - it feels less extreme.

~~VEGAN~~ 🍴  
**PLANT-BASED** 🍴

**DO** keep the language of your menu consistent, so your plant-based dishes don't stand out as overtly contrasting in style. For example, if you reference the origin of your meat or fish for quality, mention the brand of your plant based products too.

**DO** tell your customers about the branded products you use. Brands can be seen as a mark of quality.



**AVOID** referencing ingredients that could be considered obscure or are lesser known and therefore potentially off-putting.

~~AQUAFABA~~ 🍴  
~~FLAXSEED~~ 🍴  
~~SEITAN~~ 🍴

**FIND OUT MORE**

about how to design the perfect menu with our guide to *The Psychology of Menu Design*, created in partnership with the customer experience experts at Yumpingo. Visit [UFS.com/MenuDesign](https://UFS.com/MenuDesign)

# RECIPES FOR PLANT-BASED WOW FACTOR

Over the following pages you will find three starter and three main course recipes, carefully crafted to deliver maximum flavour, texture and customer appeal.



THE  
VEGETARIAN  
BUTCHER™

COOKS LIKE MEAT,  
TASTES LIKE MEAT,  
HAS THE TEXTURE  
OF MEAT



AWARD-WINNING  
VEGAN MAYO  
WITH ORIGINAL  
HELLMANN'S TASTE



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# VEGAN BUTTERMILK FRIED NOCHICKEN WITH RANCH SAUCE

## INGREDIENTS

**1kg** The Vegetarian Butcher NoChicken Chunks 1.75kg

### VEGAN BUTTERMILK MARINADE

**800ml** Soya Milk (unsweetened)  
**50g** Cider vinegar  
**200ml** Hellmann's Vegan Mayo 2.6L

### COATING

**500g** Plain flour  
**15g** Smoked paprika  
**8g** Onion Powder  
**8g** Garlic  
**8g** Cayenne pepper  
**4g** Ground black pepper  
**8g** Salt

### RANCH SAUCE

**280ml** Hellmann's Vegan Mayo 2.6L  
**6g** Onion Powder  
**15g** KNORR Professional Garlic Puree 750g  
**30ml** Lemon juice  
**4g** COLMAN'S English Mustard Powder 454g  
**10g** Flat parsley  
**10g** Dill  
**10g** Chives  
**6g** Lemon zest



## METHOD

### VEGAN BUTTERMILK MARINADE

1. Mix the Soya milk and vinegar together then leave to stand for 10 minutes.
2. Whisk in the Hellmann's Vegan Mayo.
3. Add the NoChicken Chunks into the "buttermilk" and place in the fridge until needed.



## SAMPLE MENU DESCRIPTIONS

### **Buttermilk 'What The Cluck'**

Buttermilk Fried NoChicken Nuggets,  
charred baby gem, ranch sauce

### **Buttermilk Fried 'Chicken' Nuggets**

Secret recipe crispy coated "NoChicken  
pieces", smokey charred baby gem,  
homemade ranch sauce

## COATING

Combine all the coating ingredients.

## RANCH SAUCE

1. In a bowl, mix the Knorr Professional Garlic Puree, onion powder, lemon juice, Colman's English Mustard Powder and salt into a paste.
2. Finely chop the parley, dill and chives.
3. Add the Hellmann's Vegan Mayo to the bowl then add the herbs and lemon zest then mix well.

## TO SERVE

1. Preheat fryer to 180c.
2. Remove the marinated NoChicken Chunks from the fridge then tap off excess liquid, then dip into the coating.
3. Place on a tray and repeat until all the NoChicken Chunks have been coated.
4. Cook the NoChicken Chunks in small batches in the fryer until golden brown, (approximately 2-3 minutes).
5. Place the cooked pieces onto absorbent paper to drain any excess oil.
6. Pile into a small serving bowl with shards of the charred corn and chargrilled baby gem alongside the ranch dressing.



## STARTER 2

Makes 10 portions

ARANCINI  
AL RAGÙ

## INGREDIENTS

## RISSOTTO

2g	Salt
1.6l	Water
40g	KNORR Professional Vegetable Jelly Bouillon 800g
150g	Onions
20ml	Olive oil
400g	Arborio rice
200ml	White wine
60g	Parmesan
60ml	Crème fraîche
50g	Vegan Butter

## RAGU

150ml	KNORR Tomato & Basil Concentrated Sauce 1.1L
150ml	Water
60g	Cashew
10ml	Balsamic vinegar
200g	The Vegetarian Butcher NoMince 2kg

## ROMESCO

200g	Almonds
30ml	Sherry Vinegar
4g	Paprika
10g	KNORR Professional Garlic Puree 750g
100ml	Rapeseed oil
400g	Ramiro red peppers
3g	Salt

## HERB MAYO

200ml	Hellmann's Vegan Mayo 2.6L
10ml	Lemon juice
25g	Basil
25g	Flat leaf parsley
25g	Tarragon

## TO ASSEMBLE THE ARANCINI

350ml	Soya Milk (unsweetened)
200g	Plain flour
200g	Panko Breadcrumbs
300ml	Aquafaba



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## METHOD

### RISOTTO

1. Bring the water to the boil then whisk in the Knorr Professional Vegetable Jelly Bouillon until dissolved then remove from the heat.
2. Finely dice the onion.
3. Heat the oil and vegan butter in a pan and add the onion then sweat until translucent.
4. Add the Arborio rice and gently fry for 1 minute, then add the white wine and cook until absorbed.
5. Slowly ladle the bouillon into the rice and stir constantly until each ladle of liquid has been absorbed then check the seasoning.
6. Once the rice is cooked, with a slight al dente bite, remove from the heat and stir through the vegan crème fraîche and parmesan, then allow to cool.

### RAGU

1. In a pan, combine all the ingredients except the No Mince, bring to the boil and turn down to a simmer for 15 minutes
2. Remove from the heat, then add to a blender and blitz until you have a creamy looking smooth sauce.
3. Return to the pan and add the No Mince, gently warm through whilst stirring for 3-4 minutes - adjust seasoning to taste
4. Remove from the heat and chill.

## SAMPLE MENU DESCRIPTIONS

### Arancini

Crispy bolognese risotto balls, romesco sauce, herby mayo

### Arancini

Bolognese stuffed risotto balls, romesco sauce, herby mayo







## ROMESCO

1. Add almonds to a blender and pulse until finely chopped.
2. Add the vinegar, paprika, Knorr garlic puree, salt, and pulse until combined.
3. Roughly chop the roasted red peppers and add to the mixture, pulsing until combined.
4. Drizzle in the oil until a smooth consistency.

## HERB MAYO

1. Plunge the herbs into boiling water for 15 seconds then remove and place into ice water.
2. Squeeze out any excess water then place into a blender along with the Hellmann's Vegan mayo and the lemon juice.
3. Blend until smooth and green then remove and spoon into a squeeze bottle.

## TO ASSEMBLE THE ARANCINI

1. Take chilled ragu mixture and shape into 15g balls and reserve in fridge.
2. Take the chilled risotto and shape into 60g balls and reserve in fridge.
3. To assemble arancini press the risotto ball flat into a slightly moistened hand, place the ragu into the middle of the rice, gently shape around to form an egg shape.
4. Place on a greaseproof lined tray and reserve in fridge. Repeat until all mixture used.
5. Pour the soya milk and aquafaba (whisked together), flour, and breadcrumbs into 3 separate trays then pass the arancini through the flour then soya milk and finally the breadcrumbs and ensure they are coated well.
6. Chill in the fridge for 15 minutes.

## TO SERVE

1. Pre-heat the fryer to 170c.
2. Remove the arancini from the fridge and cook for approximately 4-5 minutes until golden brown and hot in the middle then remove and drain any excess oil on kitchen paper.
3. Place 2 spoons of Romesco on a plate, sit the arancini on top and garnish with the herb mayo.

# MUSHROOM CALAMARI

## INGREDIENTS

### MARINADE

1kg	Oyster Mushrooms
425ml	Water
750g	Capers, in brine
1 x	Lemon
200g	Kombu

### CORIANDER MAYO

400ml	Hellmann's Vegan Mayo 2.6L
50g	Coriander
50ml	Lime juice
5g	Lime zest

### BATTER

425g	Plain flour
200g	Cornflour
750ml	Water, soda
10g	Salt

### TO SERVE

50g	Spring onions
20g	Red Chillies



## METHOD

### MARINADE

1. Zest half of the lemon and squeeze the juice into a bowl.
2. Add water, capers and kombu then mix.
3. Tear the oyster mushrooms in half if big then add to the bowl and marinade for a minimum of an hour.

### CORIANDER MAYO

1. Add the Hellmann's Vegan Mayo, lime zest and juice and coriander and blend until smooth.
2. Pour into a squeeze bottle and chill until needed.





## BATTER

Mix all the ingredients to a lumpy batter just before ready to use.

## TO SERVE

1. Pre-heat fryer to 180c
2. Drain the mushrooms from the marinade.
3. Dip each mushroom in the tempura batter then carefully place into the fryer.
4. Cook for 2-3 minutes or until the batter is crisp then remove and drain any excess oil on kitchen paper.
5. Place on to a serving plate or bowl and garnish with shredded spring onions and chilli.
6. Serve with a dip pot of the lime coriander Hellmann's Vegan Mayo.

## SAMPLE MENU DESCRIPTIONS

### **Calamari, Hellmann's Vegan Mayonnaise**

Tempura mushroom "Calamari", lime & coriander mayo

### **Tempura**

Calamari style crispy pulled shrooms, zingy lime & coriander dip

## MAIN 1

Makes 10 portions

# SMOKEY NOHOTDOG CURRYWURST

## INGREDIENTS

### SAUERKRAUT

<b>1kg</b>	White cabbage
<b>27g</b>	Salt
<b>375ml</b>	White wine vinegar
<b>250g</b>	Caster sugar
<b>7g</b>	KNORR Professional Garlic Puree 750g
<b>5g</b>	Fennel seeds
<b>5g</b>	Mustard seeds
<b>1 x</b>	Bay leaf

### CURRYWURST SAUCE

<b>600ml</b>	Knorr Professional Patak's Balti Ready To Use Sauce 2.2L
<b>350g</b>	Hellmann's Tomato Ketchup 430ml
<b>3g</b>	Curry powder medium
<b>3g</b>	Paprika

### SHALLOT RINGS

<b>200g</b>	Banana shallots
<b>200ml</b>	Soya Milk (unsweetened)
<b>100g</b>	Plain flour
<b>2g</b>	Smoked paprika
<b>2g</b>	Curry powder medium

### TO SERVE

<b>50ml</b>	Rapeseed oil
<b>5g</b>	Micro herbs
<b>10 x</b>	Sourdough slices
<b>1.5kg</b>	The Vegetarian Butcher NoHotdog 2.1kg

## METHOD

### SAUERKRAUT

1. Thinly slice the cabbage and place into a colander over a bowl then sprinkle with the salt, leave for one hour (minimum).
2. Place the rest of the ingredients in a pan and gently heat to dissolve the sugar and allow spices to infuse.
3. Drain the cabbage, and wring out excess liquid in a cloth .
4. Place cabbage in sealable container (clip top jar if possible) and pour over the warm solution.
5. Allow to pickle overnight (the longer the better).

### CURRYWURST SAUCE

1. Combine all ingredients in a pan and gently heat for 5 minutes then remove and blend until smooth.
2. Cover and keep warm until needed.



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## SHALLOT RINGS

1. Pre-heat the fryer to 160c.
2. Thinly slice shallots into rings and soak in soya milk for at least an hour.
3. Mix the flour, smoked paprika and curry powder together in a bowl.
4. Coat the rings with the seasoned flour and fry until golden brown and crispy, drain and season to taste.

## TO SERVE

1. Steam or poach the NoHotdogs for 10 minutes.
2. Remove the NoHotdogs from heat and take out of the packaging then make some angled slits about 1cm apart on both sides.
3. Add the oil to the pan and carefully add the NoHotdogs and cook for 2 minutes until the outer skins crisp up.
4. Toast the sour dough.
5. Arrange the sauerkraut on the toast evenly, place two dogs on top
6. Spoon over the curry sauce over and garnish with micro coriander and crispy shallot rings.

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## SAMPLE MENU DESCRIPTIONS

### Currywurst Smokey No Dog

Open double hot dog sandwich, pickled slaw, currywurst sauce, crispy onions & chunky chips

### Currywurst

Open Smokey No Dog sausage sandwich, classic bavarian style curry sauce, sauerkraut, crispy onions



## MAIN 2

Makes 10 portions

## NOCHICKEN POT PIE

## INGREDIENTS

## PIE MIX

450g	Onions
400g	Leeks
400g	Carrots
50ml	Olive oil
2g	Thyme
50g	Cornflour
300ml	White wine
300ml	Water
5g	Salt
10g	Lemon zest
2g	White Pepper
500ml	Soya Milk (unsweetened)
20g	KNORR Professional Vegetable Jelly Bouillon 800g
30g	Colman's Whole Grain Mustard
800g	The Vegetarian Butcher NoChicken Chunks 1.75kg

## TO MAKE THE PIE

750g Shortcrust pastry

## GRAVY

1g	Xanthan gum
20g	Tomato puree
65ml	Balsamic vinegar
30g	Caster sugar
60ml	Cranberry sauce
25g	Marmite Yeast Extract 600g Tub
150ml	Red wine
600ml	Water
20ml	Olive oil
150g	Onions
6g	Rosemary
1g	Salt
15g	KNORR Professional Vegetable Jelly Bouillon 800g
3g	Pectin Powder

## METHOD

## PIE MIX

1. Peel and thinly slice the onions and carrot then slice the leeks.
2. Heat oil in a pan and sweat vegetables for 5 minutes or until soft then add the thyme.
3. Add the wine and bring to the boil then reduce by half.
4. Sprinkle in the cornflour to create a smooth mixture then add the Colman's Wholegrain Mustard and Knorr Professional Vegetable Jelly Bouillon.
5. Pour in the water and soya milk then bring to a simmer for 20 minutes.
6. Fold in the NoChicken chunks, lemon zest and seasoning, then remove from the heat and chill until needed.



## TO MAKE THE PIE

1. Roll out the pastry and line 10 greased pie moulds.
2. Spoon in the filling and top with a pastry lid.
3. Bake at 170°C for 20-25 minutes or until golden.

## GRAVY

1. Heat oil in a saucepan and add the onion then cook for 10-12 minutes or until caramelised.
2. Add the sugar, caramelise again, then add the balsamic and reduce until syrupy, then add the tomato puree and cook out for 1 minute.
3. Pour the red wine, allow to reduce by 2/3's.
4. Add the Marmite, cranberry sauce, rosemary, bay leaf, Knorr Professional Vegetable Jelly Bouillon and water
5. Bring to the boil then cook for 5 minutes then remove from the heat and blend in the xanthan gum and pectin then return to the heat and simmer for 2 minutes.
6. Once the gravy has thickened, pass through a fine sieve.

## TO SERVE

1. Allow the pies to rest for 5 minutes before unmoulding and placing on to a serving plate.
2. Serve with mash potato, tender stem broccoli and a jug of the gravy.

## SAMPLE MENU DESCRIPTIONS

### **“What the Cluck” Pot Pie**

Chuckle pot pie, creamy mashed potatoes, tenderstem, red wine gravy

### **Pot pie**

Classic shortcrust creamy NoChicken pie, luxurious mashed potatoes, tenderstem broccoli, red wine gravy





# "SPIKED" LENTIL MOUSSAKA

## INGREDIENTS

### FILLING

90ml	Rapeseed oil
325g	Onions
240g	Carrots
200g	Celery
400g	Puy lentils
40ml	COLMAN'S Dijon Mustard 2.25L
35g	Marmite Yeast Extract 600g Tub
4g	Dried oregano
1.4l	Water
30ml	Balsamic vinegar
4g	Dried basil
300ml	Red wine
1.2kg	Aubergine
40g	Tomato puree
20g	KNORR Professional Garlic Puree 750g
1kg	Passata
35g	KNORR Professional Vegetable Jelly Bouillon 800g

### SAUCE

15g	KNORR Professional Vegetable Jelly
	Bouillon 800g
700ml	Water
20g	KNORR Professional Garlic Puree 750g
325g	Onions
225g	Cashew
850ml	Soya Milk (unsweetened)
80g	Cornflour
2g	Cayenne pepper
2g	Salt
15ml	Lemon juice
2g	White Pepper
150ml	Hellmann's Vegan Mayo 2.6L
90g	Engevita Savoury Super Yeast Flakes

### TO FINISH

100g	Panko Breadcrumbs
2g	Paprika
2g	Ground black pepper



## SAMPLE MENU DESCRIPTION

### Hellmann's Spiked Lentil Moussaka

Individual Moussaka, sticky lentils, crispy baked cheese topping, steamed greens

### Moussaka

Layered lentil ragu, roasted aubergine, cheesey cashew cream sauce, shredded greens

## METHOD

### FILLING

1. Peel and dice the onions and carrots then dice the celery.
2. Heat the oil in a saucepan and sweat the vegetables for 10 minutes, then add the Knorr Professional Garlic Puree and continue to sweat for another 1-2 minutes.
3. Add rinsed lentils and stir through the vegetable, then add the Colman's Dijon Mustard, tomato puree, balsamic, Marmite and red wine.
4. Bring to the boil and allow to reduce for a minute, then pour in the passata, dried herbs, water and Knorr Professional Vegetable Jelly Bouillon.
5. Bring back to the boil, then cover and reduce the heat to a simmer, cook for 30 minutes then remove the lid and cook for another 30 minutes until the lentils are soft and the sauce is reduced and thickened.
6. Remove from the heat and allow to cool.
7. Pre-heat oven to 180°C.
8. Thinly slice the aubergines into 1cm thick rounds the layout out on a flat baking tray and drizzle with oil and salt & white pepper.
9. Place into the oven and bake for 20 minutes then remove and allow to cool.

### SAUCE

1. Sweat the onion and add the Knorr Professional Garlic puree then cook for 5 minutes and then remove from the heat and place into a blender or food processor.
2. Pour in the water, cashews, soya milk, cornflour, salt, cayenne, nutritional yeast, pepper, lemon juice and Knorr Professional Vegetable Jelly Bouillon then pulse until smooth.
3. Pour the blended mixture into a saucepan and bring to the boil stirring constantly, reduce the heat and simmer for 3-4 minutes until thick and smooth, remove from heat and fold through the Hellmann's Vegan Mayo.

### TO FINISH

1. Pre-heat oven to 180°C.
2. Spoon the lentil ragu into a serving dish then add a layer of the aubergine, and finally cover with the sauce.
3. Mix the panko, paprika and black pepper together then sprinkle over the top.
4. Bake for 20 minutes or until core temperature reaches 75°C.



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# THE VEGETARIAN BUTCHER BANG BANG SALAD

## INGREDIENTS

### ADVANCE PREPARATION

200g	Cucumber
250g	Carrots
5g	Red chillies
300g	Chinese cabbage
100g	Radish
500g	The Vegetarian Butcher NoChicken Chunks 1.75Kg
100g	Spring onions

### ASSEMBLE

400ml	Knorr Professional Blue Dragon Chow Mein Sauce 2.2L
15g	Sesame seeds
30g	Coriander
120g	Peanuts

## SAMPLE MENU DESCRIPTION

### Plant-Based Bang Bang Salad

Chinese cabbage, cucumber, carrots and radish, Chow Mein sauce and sesame seeds

## METHOD

### ADVANCED PREPARATION

1. Finely slice the cucumber, radish and julienne the carrots.
2. Shred the Chinese cabbage then slice the red chillies and spring onions.
3. In a pan on a gentle heat sauté 'The Vegetarian Butcher' NoChicken Chunks until golden.

### ASSEMBLE

1. Mix together the carrots, radish, cucumber and Chinese cabbage with half the KNORR Blue Dragon Chow Mein Sauce.
2. Place into base of a bowl.
3. Top with shredded 'The Vegetarian Butcher' NoChicken Chunks, finely sliced spring onions, chopped coriander, red chillies and crushed peanuts.
4. Drizzle with rest of KNORR Blue Dragon Chow Mein Sauce and sesame seeds.





## MAIN 5

Makes 10 portions

# TERIYAKI GLAZED NOCHICKEN BURGER

## INGREDIENTS

<b>750g</b>	The Vegetarian Butcher NoChicken Chunks 1.75kg
<b>100ml</b>	Knorr Professional Blue Dragon Teriyaki Marinade 1.1L
<b>300g</b>	Cucumber
<b>3g</b>	Star anise
<b>60g</b>	Caster sugar
<b>100ml</b>	White wine vinegar
<b>30g</b>	Red chillies
<b>200g</b>	White cabbage
<b>5g</b>	Lemongrass
<b>25g</b>	Spring onions
<b>10g</b>	Knorr Professional Ginger Puree 750g
<b>100ml</b>	Hellmann's Vegan Mayo 2.6L
<b>25ml</b>	Vegetable oil
<b>10pc</b>	Vegan brioche roll

## METHOD

### CUCUMBER & CABBAGE PICKLE

1. Bring the vinegar, star anise, lemongrass and sugar to the boil then simmer until the sugar is dissolved then remove from the heat.
2. Peel the cucumber into long strips then pour half the pickle liquor over and add in the sliced chilli then cover and leave to marinade overnight.
3. Shred the cabbage and pour the remaining pickle liquor over then cover and leave to marinade overnight.

### GINGER AND SPRING ONION MAYO

1. Mix the Hellmann's Vegan Mayo with the finely sliced spring onions and Knorr Professional Ginger Puree.

### NOCHICKEN AND ONIONS

1. Rub the NoChicken Chunks with the Knorr Professional Blue Dragon Teriyaki Marinade, then cover and chill for 10 minutes.
2. Remove the marinated NoChicken Chunks from the fridge, then Sauté in the vegetable oil for 2 minutes each side over a medium heat.
3. Toast the vegan brioche buns.
4. Spread the ginger & spring onion mayo on the base.
5. Top with pickled cabbage, cucumber, Teriyaki NoChicken Chunks and bun lid.

## SAMPLE MENU DESCRIPTION

### Teriyaki Glazed NoChicken Burger

The Vegetarian Butcher NoChicken, Cucumber & cabbage pickle, ginger & spring onion mayo





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## GET IN TOUCH

Talk to us and learn how we can support your business to embrace plant-based.

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**Web:** [ufs.com/plantbased](https://ufs.com/plantbased)



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