WHERE *comfort* MEETS CREATIVITY



Verstegen adds that extra something.

Verstegen
SPICES & SAUCES

WELCOME

As the colder months continue, we know your customers are looking for warmth, comfort, and quality they can truly taste. This edition is designed to help you deliver exactly that, with flavour inspiration that adds value to your counter, drives repeat sales, and showcases the true taste of our premium quality ingredients.

At Verstegen, we believe great flavour begins with craftsmanship in the way our ingredients are grown, blended, and brought to life in your hands. Every product we make is designed to help you save time, maintain consistency, and create dishes that keep customers coming back.

Inside, you'll find fresh ideas for winter products, practical inspiration for the Valentine's season, and recipes that show how premium sauces, blends, and vacuum-cooked dishes can deliver comfort and creativity in equal measure.

LET'S MAKE THIS YEAR YOUR MOST FLAVOURFUL YET.



pure

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FROM *forest* TO FORK

At Verstegen, sustainability is built into every ingredient we source and every decision we make. As a Certified B Corp, we're proud to meet the highest verified standards of social and environmental performance, using our business as a force for good.



VERSTEGEN'S THREE PILLARS OF SUSTAINABILITY

SPACE FOR NATURE

We aim to leave the world in good shape for future generations. By supporting our supply chain partners in adopting regenerative agricultural methods, we help to restore biodiversity, protect natural habitats, and create resilient food systems. Our regenerative farms act as natural corridors for wildlife, and by avoiding the use of pesticides, we help nature thrive.

BETTER FOR PEOPLE

We are committed to making a positive social impact throughout our entire supply chain. Farmers receive a fair price for their spices, alongside safe working conditions, training, and long-term support. We also explore new ways, such as carbon credit initiatives, to help farmers earn more and invest in their futures.

GOOD FOR THE CLIMATE

We are reducing our climate footprint by using energy and raw materials efficiently and by helping farmers transition to regenerative agriculture. Techniques such as ground cover crops and diverse planting keep soils healthy, capture carbon, and support a resilient, future-proof food system.

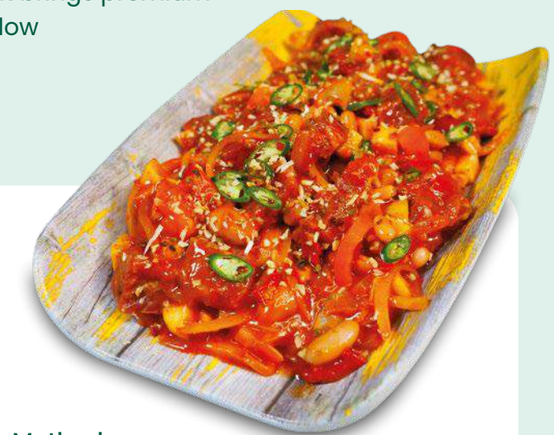
B Corp certification is an international accreditation awarded to for-profit companies that demonstrate a significant, positive impact on people and the planet. Businesses with this designation have been independently verified by B Lab, a global non-profit organisation, to meet high standards of social and environmental performance, transparency and accountability. Whether small or large, these companies have made sustainability a permanent part of their DNA, creating lasting value in multiple ways.

Certified B Corporation

Focus
CHILLI CON CARNE SAUCE

ONE SAUCE. ENDLESS POSSIBILITIES.

Warm, rich, and full of depth, our Chilli Con Carne Sauce is more than just a mealtime favourite, it's the foundation for a whole range of value-added creations. Designed for consistency and convenience, it brings premium quality to your counter while keeping waste low and creativity high.



CHILLI BEAN *steak* WINTER WARMER

Ingredients

1 kg Topside or Rump diced

20g **Verstegen Binding DS Pure**

25g **Verstegen Spice Mix Mexican Pure**

900g **Verstegen Chilli Con Carne Sauce Pure**

20g **Verstegen Sambal Oelek** (Chilli Paste) optional

150g White Onion sliced

150g Peppers diced

250g Tinned Mixed Beans drained

150g Potato diced

Garnish – Chillies & **Verstegen Decoration Mix Italia Pure**

Method

Mix the **Binding DS & Spice Mix Mexican** with the beef.

Add the vegetables, beans and **Chilli Con Carne Sauce**, mix well and garnish with fresh chopped chillies and **Decoration Mix Italia**.

Oven cook covered at 150°C for 45 minutes stirring occasionally.



Explore more recipe ideas online, simply scan the QR code to discover how this single sauce can transform your counter products.

CHILLI BEEF *taco* LASAGNE



Ingredients

1kg Beef Mince

20g **Verstegen Binding DS Pure**

20g **Verstegen Spice Mix Mexican Pure**

1kg **Verstegen Chilli Con Carne Sauce Pure**

20g **Verstegen Sambal Oelek** (Chilli Paste) optional

Verstegen Gratin Sauce

Verstegen Sliceable Nacho Sauce

Verstegen Decoration Mix France

Flour Tortilla Wraps (cut to size)

Grated Cheddar

Method

Mix the **Binding DS & Spice Mix Mexican** with the beef mince.

Mix well and add the **Chilli Con Carne Sauce** & **Sambal Oelek**.

Line the bottom of a smooth wall foil with a tortilla, a layer of mix and repeat.

Top the last tortilla with **Gratin Sauce**, **Nacho Sliceable Sauce** slices and grated cheddar.

Garnish with **Decoration Mix France**.

Oven cook at 160°C for 25-30 minutes



HIDDEN *heroes*

CLASSIC FLAVOUR. PROVEN RESULTS.

Verstegen's Hidden Heroes selection is all about unlocking value from classic flavours that deserve a second look. With our Chasseur and Hachée Sauces, you can create rich, comforting dishes that showcase premium quality while saving time and reducing prep.

Easy to use, consistently reliable, and endlessly versatile, these sauces are your shortcut to hearty, flavour-led products that sell out time and time again.



CHASSEUR *beef* OLIVES

Ingredients

Beef Topside thin slices

Verstegen Spice Mix for Steak

Verstegen Binding DS Pure

Verstegen Chasseur Sauce

Verstegen Decoration Mix Espagnol

Sage & Onion Stuffing

Looped Skewers

Method

Season a slice of topside with **Spice Mix for Steak** and place stuffing in the middle.

Roll and secure with a looped skewer.

Dust with **Binding DS** and cover with **Chasseur Sauce**.

Garnish with **Decoration Mix Espagnol**.

Oven cook at 180°C for 20-25 minutes.

SCAN HERE FOR MORE CHASSEUR SAUCE RECIPES





HACHEE CIDER *pork* STEAKS

Ingredients

2x125g Spare Rib Chops

200g **Verstegen Hachee Sauce**

Verstegen World Grill Seasalt and Lampong Pepper Pure

15g Wholegrain Mustard

½ Leek shredded

100ml Dry Cider

Verstegen Decoration Mix France

Fresh Thyme

Method

Combine the **Hachee Sauce** with the wholegrain mustard, shredded leek and dry cider.

Coat the pork chop in **World Grill Seasalt and Lampong Pepper**.

Place the coated pork chop on the bed of sauce.

Garnish with **Decoration Mix France** and fresh thyme.

Oven cook at 160°C for 1 hour.

SCAN HERE FOR MORE HACHEE SAUCE RECIPES



Vacuum COOKING (SOUS-VIDE)

MODERN CRAFT, RELIABLE RESULTS



With vacuum cooking (Sous-Vide), butchers can deliver tender, flavourful products with absolute consistency, ideal for both chilled displays and busy hot counters.

By sealing seasoned meats and prepared meals in a vacuum bag and cooking them slowly at low temperature, juices, texture and taste are locked in every time, ready for finishing, regenerating or holding hot without loss of quality.

Together with Rational, the specialists in commercial ovens and precision cooking systems, Verstegen makes Sous-Vide simple, efficient and profitable. This modern method reduces shrinkage and waste, improves yield and ensures premium results across every batch, from slow-cooked pie fillings and braising cuts to roasted joints, vegetable sides and ready-to-heat marinated meats for your hot counter.

More flavour. Less waste. Greater control. Vacuum cooking brings modern precision to traditional butchery, giving you dependable quality, day after day, however you choose to serve it.

DOWNLOAD MORE SOUS-VIDE RECIPES HERE

RATIONAL



CLASSIC chicken CHASSEUR



Ingredients

450g **Verstegen Chasseur Sauce**
10g **Verstegen Binding DS Pure**
10g **Verstegen Sous-Vide Mix Brown**
1kg Chicken Thighs boneless and halved
10g Silverskin Onions
100g Button or Chestnut Mushrooms halved
150g Carrot diced
1 Vacuum Cooking Bag

Method

Mix the **Binding DS Pure** with the **Sous-Vide Mix Brown** and season the halved chicken thighs.

Add the vegetables to the **Chasseur Sauce** and mix thoroughly.

Fill the vacuum cooking bag, seal and cook for 60 minutes at 85°C in the steamer or water bath.

Cool down rapidly.

ITALIAN vegetable RATATOUILLE

Ingredients

500g **Verstegen Italian Herb and Tomato Sauce Pure**
10g **Verstegen Binding DS Pure**
5g **Provencal Herb Mix with Pepper Pure**
400g Courgette
150g Pepper
150g Red onion
150g Mushrooms
150g Cherry tomatoes
1 Vacuum cooking bag



Method

Chop all the vegetables into similar sized pieces. Leave the cherry tomatoes whole.

Blend the **Provencal Herb Mix Pure** with the **Binding DS Pure** and season the vegetables.

Add the **Italian Herb and Tomato Sauce Pure** and mix thoroughly.

Fill the vacuum cooking bag with the ratatouille.

Vacuum seal and cook for 30 minutes at 85°C in the steamer or water bath.

Cool down rapidly.



Retro REVIVAL

BRINGING BACK THE CLASSICS

Some things are simply too good to leave in the past. Inspired by the original value-added favourites of the 1990s, our Lemon Coriander and Black Bean sauces are making a comeback, refreshed for today's market.

We've reimagined these timeless Verstegen classics with a contemporary twist in both flavour and presentation, proving that true taste never goes out of style.

CLASSIC INSPIRATION. MODERN EXECUTION. UNMISTAKABLE FLAVOUR.



Original Lemon & Coriander Chicken





LEMON PEPPER *chicken*

Ingredients

1kg Chicken Fillet Strips
10g **Verstegen Binding DS Pure**
10g **Verstegen Tjap Tjoi Composition**
400g **Verstegen Lemon Coriander Sauce Pure**
400g **Verstegen Asian Black Pepper Sauce**
Verstegen White Sesame Seeds
Verstegen Star Anise Pure
100g Red Onion sliced
100g Peppers sliced
50g Water Chestnuts tinned
50g Bamboo Shoots tinned
Spring Onion thinly sliced

Method

Blend the **Binding DS** and the **Tjap Tjoi Composition** together and coat the chicken strips.

Add all the sliced vegetables, water chestnuts and bamboo shoots to the bowl and mix in the **Lemon Coriander Sauce** and **Asian Black Pepper Sauce**.

Mix well and place into serving dish.

Garnish with **White Sesame Seeds**, **Star Anise** and spring onion.

Oven cook at 170°C for 20-25 minutes.



CARIBBEAN LEMON *chicken*

Ingredients

Chicken Fillets
Verstegen Lemon Coriander Sauce Pure
Verstegen World Grill Jamaican Jerk Pure
Red & Yellow Peppers sliced
Red Onion sliced
Spring Onions thinly sliced
Water Chestnuts tinned
Bamboo Shoots tinned
Verstegen Black Sesame Seeds
Verstegen White Sesame Seeds



Method

Combine all of the vegetables with the **Lemon Coriander Sauce**.

Place a layer of the coated vegetables into a foil tray.

Coat the chicken fillets generously with **World Grill Jamaican Jerk**.

Place the seasoned chicken fillets on top of the vegetables in the foil tray.

Garnish with **Black and White Sesame Seeds** and spring onion.

Oven cook at 170°C for 20-25 minutes.

SCAN HERE FOR MORE LEMON CORIANDER SAUCE RECIPE IDEAS



SCAN HERE FOR MORE BLACK BEAN SAUCE RECIPE IDEAS







Oriental BLACK BEAN PARCELS

Ingredients

Beef Topside thin slices

Verstegen Black Bean Sauce

Verstegen World Spice Blend Japan

Verstegen World Grill Korean

Verstegen Black Sesame Seeds

Carrot, Pepper, Spring Onion thin slices

Bamboo Shoots tinned

Water Chestnuts tinned

Method

Dust the topside slices with **World Spice Blend Japan**, place the sliced vegetables, and roll up.

Brush with **World Grill Korean** and top with a water chestnut and bamboo shoot and secure with a skewer.

Sit on a bed of **Black Bean Sauce**, garnish with **Black Sesame Seeds**.

Oven cook at 170°C for 25-30 minutes















ASIAN *pork* MEDALLIONS IN BLACK BEAN SAUCE

Ingredients

Pork Tenderloin medallions

Verstegen World Grill Ginger Lemon & Chilli

Verstegen Black Bean Sauce

Peppers thinly sliced

Spring Onion thinly sliced

Bamboo Shoots tinned

Water Chestnuts tinned

Bamboo Skewers

Method

Skewer 3 pork medallions and brush with **World Grill Ginger Lemon & Chilli**.

Place on a bed of Black Bean Sauce topped with a handful of oriental vegetables.

Garnish with spring onion.

Oven cook at 170°c for 20-25 minutes.

THE FINISHING *touch* YOUR STEAKS DESERVE

Boost Valentine's sales with our **Micro Sauce** and **Glass Grinder** displays.







NEED A NEW OR REPLACEMENT RACK? JUST GET IN TOUCH.

VERSTEGEN'S *winter selection*

Article No.	Product Name	Contents	PURE
477502	Asian Black Pepper Sauce	2.7 lt	
369402	Black Bean Sauce	2.7 lt	
399601	Chasseur Sauce	2.7 lt	
139303	Chilli Con Carne Sauce	2.7 lt	pure
399801	Gratin Sauce	2.7 lt	
408803	Hachee Sauce	2.7 lt	
116702	Italian Herb & Tomato Sauce	2,7 lt	pure
116103	Lemon Coriander Sauce	2.7 lt	pure
1139701	Sliceable Nacho Cheese Sauce	6x250 ml	
133301	Sambal Oelek (Chilli Paste)	750 g	
371278	Binding DS	475 g	pure
1198478	Black Sesame Seeds	515 g	
283701	Decoration Mix Espagnol	1 kg	
284903	Decoration Mix France	900 g	
197903	Decoration Mix Italia	1.25 kg	pure
1190066	Provencal Herb Mix with Pepper	85 g	pure
317683	Sous-Vide Mix Brown	380 g	
1191283	Spice Mix for Steak	480 g	
1193683	Spice Mix Mexican	330 g	pure
809583	Star Anise	95 g	pure
309882	Tjap Tjoi Composition	360 g	
099378	White Sesame Seeds	560 g	
1198983	World Spice Blend Japan	350 g	
848402	World Grill Jamaican Jerk	2.5 lt	pure
410702	World Grill Japanese Flowers	2.5 lt	
1414402	World Grill Korean	2.5 lt	
350802	World Grill Seasalt & Lampong Pepper	2.5 lt	pure
488102	World Grill Ginger Lemon & Chilli	2.5 lt	pure
976541	Bearnaise Micro Sauce	6x80 ml	
1004141	Hollandaise Micro Sauce	6x80 ml	
683241	Honey Mustard Micro Sauce	6x80 ml	
976341	Mushroom Micro Sauce	6x80 ml	
977541	Pepper Micro Sauce	6x80 ml	
676141	Smoky BBQ Micro Sauce	6x80 ml	
100041	Steak Diane Micro Sauce	6x80 ml	
098041	Stilton Micro Sauce	6x80 ml	
682841	Sweet Chilli Micro Sauce	6x80 ml	
093643	Black Lampong Pepper Grinder	6x40 g	
095043	Four Seasons Pepper Grinder	6x43 g	
227743	Garlic Pepper Grinder	6x28 g	
834843	Pink Himalayan Salt Grinder	6x84 g	
937743	Sea Salt Grinder	6x85 g	
196043	Sweet Chilli Grinder	6x60 g	
094243	White Muntok Pepper Grinder	6x48 g	

Expert GUIDANCE FOR YOUR COUNTERS

Looking to explore new flavours or add fresh inspiration to your counters? We offer **free samples** from our professional range, giving you the opportunity to trial our sauces, marinades, blends and value-adding products before you stock them.

You can also book a free in-store, hands-on demo with one of our Butchery Specialists. Our experienced team provides practical support, recipe advice and training to help you develop new products, refine your displays and maximise the benefits of vacuum cooking in your business.

From product development to presentation, we're here to help you bring out the best in your range, every cut, every time.

PERSONAL ADVICE. PRACTICAL SOLUTIONS. PROVEN RESULTS.



SCAN HERE FOR SAMPLE AND DEMO REQUESTS

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Verstegen adds that extra something.

Verstegen
SPICES & SAUCES