THE COMPLETE *Seasonal* COUNTER

INSPIRATION FOR THE SEASON AHEAD



Verstegen adds that extra something.

Verstegen
SPICES & SAUCES

A *season* TO STAND OUT

As the festive season fast approaches, attention naturally turns to orders, centrepieces and the busy weeks ahead. With so much to prepare, value-added products may not feel like an immediate priority. Yet this period brings customers through the door who may be visiting an independent butcher for the first time, or perhaps the only time, that year.

This makes the festive season a powerful opportunity to showcase everything your counter can offer. Alongside traditional Christmas centrepieces, oven-ready dishes, festive sides, sharing trays and warming winter meals can demonstrate the quality, convenience and creativity that set your business apart. They offer customers something new, create additional sales opportunities and give occasional visitors a reason to return once the festivities are over.

In this edition, we have brought together practical ideas to support you throughout the festive period and beyond. Each one is designed to bring fresh inspiration to your counter, help customers serve something memorable with confidence and create sales opportunities well into the New Year.



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Festive TAPAS & SIDES

COLOUR, CONVENIENCE & PROFIT FOR THE FESTIVE COUNTER

Festive sides and tapas-style trays bring colour, flavour and added value to the counter through eye-catching, oven-ready products that are practical to prepare. From pigs in blankets, gratins and roasties to vibrant sharing trays, they suit everything from festive gatherings to easy family suppers. Paired with a centrepiece or sold through a simple main-plus-two-sides offer, they make choosing easier for customers while encouraging complete-meal sales and delivering attractive margins throughout the season.

SCAN HERE FOR MORE TAPAS & SIDE DISH RECIPES

MINI TOAD-IN-THE-HOLE *bites*

Ingredients

mini pigs in blankets
mini Yorkshire puddings
instant mashed potato
Verstegen Hachee Sauce
Verstegen Decoration Mix France
Verstegen Pink Pepper Berries
rosemary sprigs

Method

Spoon **Hachee Sauce** into each mini Yorkshire pudding and pipe with mashed potato.

Top each with a mini pig in a blanket and arrange four in a tapas foil.

Garnish with **Decoration Mix France**, Pink Pepper Berries and fresh rosemary.

Cooking

Oven cook at 170°C for approx. 15–20 minutes.



HONEY-GLAZED *Brie* BLANKET BITES

Ingredients

mini chipolata sausages
Verstegen Honey Mustard Sauce
Verstegen Decoration Mix Dijon
streaky bacon
Brie
rosemary sprigs



Method

Top each chipolata with a thin slice of Brie and wrap in streaky bacon.

Cover the base of a tapas foil with a thin layer of **Honey Mustard Sauce**. Arrange the wrapped chipolatas on top and garnish with **Decoration Mix Dijon** and fresh rosemary.

Cooking

Oven cook at 170°C for approx. 15–20 minutes.

ORANGE-GLAZED PIGS IN *blankets* WITH BRIE



Ingredients

mini chipolata sausages
Verstegen Orange Mint Sauce PURE
Verstegen Decoration Mix France
streaky bacon
Brie
orange zest
thyme sprigs

Method

Wrap each chipolata in streaky bacon.

Arrange the pigs in blankets in a tapas foil, placing a wedge of Brie between each one.

Cover with **Orange Mint Sauce PURE** and garnish with **Decoration Mix France**, fresh orange zest and thyme sprigs.

Cooking

Oven cook at 170ºC for approx. 15–20 minutes.

Festive PIGS IN BLANKETS WITH MASH

Ingredients

mini pigs in blankets
instant mashed potato
Verstegen Hachee Sauce
Verstegen Decoration Mix France
Verstegen Pink Pepper Berries
rosemary sprigs



Method

Cover the base of a tapas foil completely with **Hachee Sauce**.

Pipe the mashed potato over the sauce and top with five pigs in blankets.

Garnish with **Decoration Mix France**, **Pink Pepper Berries** and rosemary sprigs.

Cooking

Oven cook at 170ºC for approx. 15–20 minutes.

FESTIVE GARLIC *sausage* ROLL SLICES

Ingredients

1kg pork sausage meat of choice
puff pastry
50g **Verstegen Sliceable Garlic Sauce**, diced
Verstegen World Grill French Garden PURE
Verstegen Pink Pepper Berries
rosemary sprigs

Method

Mix the sausage meat with the diced **Sliceable Garlic Sauce**.

Place onto the puff pastry and form into a large sausage roll. Chill overnight if possible.

Brush with **World Grill French Garden PURE** and cut into approx. 2cm-thick discs.

Layer six slices in each tapas foil and garnish with **Pink Pepper Berries** and rosemary sprigs.

Cooking

Oven cook at 180ºC for approx. 15–20 minutes.



FESTIVE *turkey* STACKS

Ingredients

small turkey steaks, approx. 30g each
mini chipolata sausages
streaky bacon
Verstegen World Grill Sea Salt & Lampong Pepper PURE
Verstegen Sliceable Blue Cheese Sauce
Verstegen Decoration Mix France
Verstegen Pink Pepper Berries
cranberry sauce
rosemary sprigs

Method

Top each turkey steak with a mini chipolata and wrap in streaky bacon.

Coat with **World Grill Sea Salt & Lampong Pepper PURE** and arrange five stacks in each tapas foil.

Add a small amount of cranberry sauce and diced **Sliceable Blue Cheese Sauce** between each stack.

Garnish with **Decoration Mix France**, **Pink Pepper Berries** and fresh rosemary sprigs.

Cooking

Oven cook at 180ºC for approx. 15–20 minutes.



Honey MUSTARD-GLAZED PARSNIPS



Ingredients

1kg parsnips
40g **Verstegen World Grill Honey Mustard**
Verstegen Decoration Mix Dijon

Method

Quarter the parsnips and coat with **World Grill Honey Mustard**.

Fill into tapas foils and garnish with **Decoration Mix Dijon**.

Cooking

Oven cook at 180ºC for approx. 20–25 minutes.

HARISSA HOT HONEY & GARLIC CAULIFLOWER *gratin*



Ingredients

cauliflower florets
Verstegen Yoghurt Garlic Sauce
Verstegen World Grill Harissa Hot Honey PURE
grated Cheddar cheese
chorizo, finely diced

Method

Steam the cauliflower at 99ºC for approx. 4 minutes, until slightly softened but still retaining a bite. Chill immediately in ice-cold water.

Mix 20g of **World Grill Harissa Hot Honey PURE** with 1kg of **Yoghurt Garlic Sauce**.

Place the chilled cauliflower into a tapas foil and cover with the prepared sauce. Top with grated Cheddar and finely diced chorizo.

Cooking

Oven cook at 170ºC for approx. 15–20 minutes.

ROYAL MINT & ROSEMARY *Chantenay* CARROTS



Ingredients

1kg Chantenay carrots
40g **Verstegen World Grill Royal Mint & Rosemary PURE**
rosemary sprigs
mint leaves

Method

Steam the carrots at 99ºC for approx. 8 minutes, until slightly softened but still retaining a bite. Chill immediately in ice-cold water.

Transfer to a mixing bowl, add **World Grill Royal Mint & Rosemary PURE** and mix well.

Place the desired weight into each tapas foil and garnish with fresh rosemary and mint leaves.

Cooking

Oven cook at 180ºC for approx. 20–25 minutes.

CAULIFLOWER & BROCCOLI *cheese* BAKE

Ingredients

cauliflower florets
broccoli florets
Verstegen Gratin Sauce
Verstegen Decoration Mix France
grated Cheddar cheese



Method

Steam the cauliflower and broccoli at 99ºC for approx. 4 minutes, until slightly softened but still retaining a bite. Chill immediately in ice-cold water.

Place the chilled florets into a tapas foil and cover with **Gratin Sauce**.

Top with grated Cheddar and garnish with **Decoration Mix France**.

Cooking

Oven cook at 170ºC for approx. 15–20 minutes.

GARLIC BUTTER *hasselbacks*



Ingredients

Maris Piper potatoes
40g **Verstegen World Grill French Garden PURE**
rosemary sprigs
garlic, sliced

Method

Slice into each potato without cutting all the way through.

Combi steam in the Rational at 180ºC with 60% steam for approx. 25 minutes. Chill immediately.

Coat the chilled potatoes with **World Grill French Garden PURE** and arrange four in each tapas foil.

Garnish with a slice of fresh garlic and a rosemary sprig.

Cooking

Oven cook at 180ºC for approx. 20–25 minutes.

GARLIC BUTTER *roasties*

Ingredients

1kg baby new potatoes
40g **Verstegen World Grill French Garden PURE**
rosemary sprigs

Method

Place the potatoes onto a tray and combi steam in the Rational at 180ºC with 60% steam for approx. 18 minutes, until they begin to roast. Chill immediately.

Transfer to a mixing bowl, add **World Grill French Garden PURE** and mix well.

Place the desired weight into each tapas foil and garnish with rosemary sprigs.

Cooking

Oven cook at 180ºC for approx. 20–25 minutes.



GARLIC & *Gouda* CAULIFLOWER GRATIN

Ingredients

cauliflower florets
Verstegen Yoghurt Garlic Sauce
Verstegen Schnitzel Mix Gouda
grated Cheddar cheese



Method

Steam the cauliflower at 99ºC for approx. 4 minutes, until slightly softened but still retaining a bite. Chill immediately in ice-cold water.

Place the chilled florets into a tapas foil and cover with **Yoghurt Garlic Sauce**.

Top with grated Cheddar and garnish with **Schnitzel Mix Gouda**.

Cooking

Oven cook at 170ºC for approx. 15–20 minutes.

BRUSSELS *sprouts* & BACON

Ingredients

Brussels sprouts
bacon lardons
Verstegen World Grill Sea Salt & Lampong Pepper PURE

Method

Halve the Brussels sprouts and coat with **World Grill Sea Salt & Lampong Pepper PURE**.

Place into tapas foils and top with a small handful of bacon lardons.



Cooking

Oven cook at 180ºC for approx. 15–20 minutes.

KUMAR'S *Curries*

Kumar's
curries & bumbu's

INDIAN & SOUTHEAST ASIAN FLAVOURS, READY TO SERVE

Bring authentic Indian and Southeast Asian flavours to your counter with Kumar's ready-to-serve curry sauces. Developed by our Malaysian chef, Suresh Kumar, each distinctive recipe has its own balance of spices, aromatics and savoury depth, from richly spiced Butter Chicken to Bali, Rendang and Massaman. Simply combine with meat and vegetables to create colourful dishes ready for the oven, with reliable results and minimal preparation.

Butter CHICKEN



Ingredients

1kg chicken thighs
1kg **Kumar's Butter Chicken Sauce**
20g **Verstegen Binding DS PURE**
10g **Verstegen Spicemix for Chicken**
250g onions, sliced
250g peppers, diced

Method

Dice the chicken thighs, add the vegetables and season everything with **Spicemix for Chicken** and **Binding DS PURE**.

Add the **Butter Chicken Sauce** and fill into smooth-wall foil trays.

Cooking

Oven cook covered at 170°C for 30–35 minutes, stirring halfway through.

Massaman CHICKEN

Ingredients

1kg chicken thighs
1kg **Kumar's Massaman Sauce PURE**
20g **Verstegen Binding DS PURE**
10g **Verstegen Spicemix for Chicken**
250g red onions, sliced
250g peppers, diced
250g mushrooms, halved
150g new potatoes, thinly sliced
100g peanuts (optional)



Method

Dice the chicken thighs, add the vegetables and season everything with **Spicemix for Chicken** and **Binding DS PURE**.

Add the **Massaman Sauce PURE** and fill into smooth-wall foil trays.

Cooking

Oven cook covered at 170°C for 30–35 minutes, stirring halfway through.





SCAN HERE FOR MORE KUMAR'S RECIPES

Rendang CHICKEN

Ingredients

1kg chicken thighs
1kg **Kumar's Rendang Sauce PURE**
20g **Verstegen Binding DS PURE**
10g **Verstegen Spicemix for Chicken**
500g onions, sliced
250g peppers, diced

Method

Dice the chicken thighs, add the vegetables and season everything with **Spicemix for Chicken** and **Binding DS PURE**.

Add the **Rendang Sauce PURE** and fill into smooth-wall foil trays.

Cooking

Oven cook covered at 170°C for 30–35 minutes, stirring halfway through.



Bali CHICKEN

Ingredients

1kg chicken thighs
1kg **Kumar's Bali Sauce**
20g **Verstegen Binding DS PURE**
10g **Verstegen Spicemix for Chicken**
250g onions, sliced
250g peppers, diced

Method

Dice the chicken thighs, add the vegetables and season everything with **Spicemix for Chicken** and **Binding DS PURE**.

Add the **Bali Sauce** and fill into smooth-wall foil trays.

Cooking

Oven cook covered at 170°C for 30–35 minutes, stirring halfway through.

Vacuum COOKING

(SOUS-VIDE) | PERFECT PIE FILLINGS, DONE RIGHT

Vacuum cooking is a practical way to produce tender, flavourful pie fillings with consistency and control. Sealing the meat, vegetables and sauce together helps retain moisture, develop flavour and deliver dependable results batch after batch.

Fillings can be prepared in advance, chilled and held until needed, making production easier to plan and pie assembly quick and efficient. From familiar favourites to globally inspired recipes featuring Kumar's ready-to-serve curry sauces, these ideas offer variety, authentic flavour and strong added-value potential for the counter.



SPICY Bombay CHICKEN PIE

Ingredients

1kg chicken thighs, diced
20g **Verstegen World Spice Blend Massala PURE**
30g **Verstegen Binding DS PURE**
350g **Verstegen Bombay Curry Sauce PURE**
40g **Verstegen Sambal Oelek**
Verstegen World Grill Indian Mystery PURE
Verstegen Cumin Seeds
150g onion, diced
Scotch pie cases and lids

Method

Combine **World Spice Blend Massala PURE** and **Binding DS PURE**, add to the chicken and mix well.
Add **Bombay Curry Sauce PURE**, **Sambal Oelek** and the onion. Mix well.
Place into a boilable vacuum bag and vacuum pack.
Steam in the Rational at 85°C with 100% steam for 1 hour 30 minutes.
Fill the Scotch pie cases and add the lids.
Brush with **World Grill Indian Mystery PURE** and top with **Cumin Seeds**.

Cooking

Oven cook at 190°C for 20–25 minutes.

Pulled PORK & SPARE RIB PIE

Ingredients

pork collar
Verstegen Marinade Spare Rib
Verstegen Oriental Spare Rib Sauce
Verstegen World Grill Cielo Rosso PURE
Scotch pie cases and lids



Method

Marinate the pork collar overnight in a boilable vacuum bag with **Marinade Spare Rib**, using 150g per 1kg of pork.
Cook using the overnight pulled pork setting.
Chill to fridge temperature within 90 minutes.
Remove from the bag and shred, adding 500g of **Oriental Spare Rib Sauce** per 1kg of shredded pork.
Fill the Scotch pie cases and add the lids.
Brush with **World Grill Cielo Rosso PURE**.

Cooking

Oven cook at 190°C for 20–25 minutes.

Important -
Applies to all Vacuum-Cooked Pie Fillings

Before cooking, apply a probe pad to the filled vacuum bag. For recipes using an overnight programme, insert the Rational probe through the pad before cooking.

For all other fillings, insert a clean probe through the pad once cooking is complete and record the internal temperature for HACCP purposes.

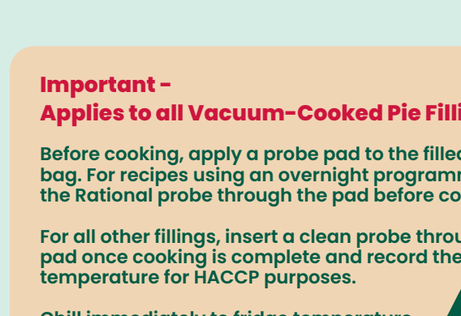
Chill immediately to fridge temperature within 90 minutes.

DOWNLOAD MORE SOUS-VIDE RECIPES HERE

BEEF keema RENDANG PASTIES

Ingredients

1kg minced beef
10g **Verstegen World Spice Blend Massala PURE**
400g **Kumar's Rendang Sauce PURE**
20g **Verstegen Binding DS PURE**
40g **Verstegen Sambal Oelek**
Verstegen World Grill Indian Mystery PURE, for brushing



100g onion, diced
100g frozen peas
15g coriander, chopped
12g salt

Method

Combine the mince, **Binding DS PURE** and **World Spice Blend Massala PURE**.
Add the onion, peas, coriander, salt, **Sambal Oelek** and **Rendang Sauce PURE**. Mix until smooth and well combined.
Place into a boilable vacuum bag and vacuum pack.
Steam in the Rational at 85°C with 100% steam for 1 hour 15 minutes.
Fill into puff pastry or hot water pastry rounds and crimp.
Brush with **World Grill Indian Mystery PURE**.

Cooking

Oven cook at 190°C for 20–25 minutes.

CHICKEN tikka PIE

Ingredients

1kg chicken thighs, diced
20g **Verstegen World Spice Blend Massala PURE**
30g **Verstegen Binding DS PURE**
500g **Verstegen Tikka Sauce**
Verstegen Cumin Seeds
150g onion, diced
20g coriander, chopped
Scotch pie cases and lids

Method

Combine **World Spice Blend Massala PURE** and **Binding DS PURE**, add to the chicken and mix well.
Add **Tikka Sauce**, the onion and coriander. Mix well.
Place into a boilable vacuum bag and vacuum pack.



Steam in the Rational at 85°C with 100% steam for 1 hour 30 minutes.
Fill the Scotch pie cases and add the lids.
Brush with egg wash and top with **Cumin Seeds**.

Cooking

Oven cook at 190°C for 20–25 minutes.

BUTTER CHICKEN & MANGO *chutney* PIE

Ingredients

1kg chicken thighs, diced
20g **Verstegen World Spice Blend Massala PURE**
30g **Verstegen Binding DS PURE**
400g **Kumar's Butter Chicken Sauce**
100g mango chutney
150g onion, diced
Scotch pie cases and lids

Method

Combine **World Spice Blend Massala PURE** and **Binding DS PURE**, add to the chicken and mix well.

Add **Butter Chicken Sauce**, the onion and mango chutney. Mix well.

Place into a boilable vacuum bag and vacuum pack.

Steam in the Rational at 85°C with 100% steam for 1 hour 30 minutes.

Fill the Scotch pie cases and add the lids.

Brush with egg wash and top with **World Spice Blend Massala PURE**.

Cooking

Oven cook at 190°C for 20–25 minutes.



CHICKEN & *mushroom* PIE

Ingredients

1kg chicken thighs, diced
20g **Verstegen Spicemix for Chicken**
30g **Verstegen Binding DS PURE**
400g **Verstegen Mushroom Sauce**
Scotch pie cases and lids

Method

Combine **Spicemix for Chicken** and **Binding DS PURE**, add to the chicken and mix well.

Add the **Mushroom Sauce** and mix well.

Place into a boilable vacuum bag and vacuum pack.

Steam in the Rational at 85°C with 100% steam for 1 hour 30 minutes.

Fill the Scotch pie cases and add the lids.

Brush with egg wash.

Cooking

Oven cook at 190°C for 20–25 minutes.





Important –
Applies to all Vacuum-Cooked Pie Fillings

Before cooking, apply a probe pad to the filled vacuum bag. For recipes using an overnight programme, insert the Rational probe through the pad before cooking.

For all other fillings, insert a clean probe through the pad once cooking is complete and record the internal temperature for HACCP purposes.

Chill immediately to fridge temperature within 90 minutes.

LAMB KEEMA *Massaman* PIE

Ingredients

1kg minced lamb
12g **Verstegen World Spice Blend Massala PURE**
20g **Verstegen Binding DS PURE**
40g **Verstegen Sambal Oelek**
400g **Kumar's Massaman Sauce PURE**
Verstegen World Grill Indian Mystery PURE
200g frozen peas
12g salt
100g onion, diced
15g coriander, chopped
Verstegen Fennel Seeds
Scotch pie cases and lids

Method

Combine **World Spice Blend Massala PURE** and **Binding DS PURE**, add to the lamb and mix well.

Add **Sambal Oelek**, **Massaman Sauce PURE**, peas, salt, onion and coriander. Mix until smooth.

Place into a boilable vacuum bag and vacuum pack.

Steam in the Rational at 85°C with 100% steam for 1 hour 30 minutes.

Fill the Scotch pie cases and add the lids.

Brush with **World Grill Indian Mystery PURE** and top with **Fennel Seeds**.

Cooking

Oven cook at 190°C for 20–25 minutes.

Asian BLACK PEPPER BEEF PIE

Ingredients

beef shin, trimmed
Verstegen Spicemix for Steak
Verstegen Oriental Black Pepper Sauce
Verstegen Black Sesame Seeds
Verstegen White Sesame Seeds
Scotch pie cases and lids

Method

Season the beef with **Spicemix for Steak**, place into a boilable vacuum bag and vacuum pack.

Cook using the overnight pulled pork setting.

Chill to fridge temperature within 90 minutes.

Remove from the bag and shred or dice.



Mix 1kg of cooked beef with 500g of **Oriental Black Pepper Sauce**.

Fill the Scotch pie cases and add the lids.

Brush with egg wash and top with **Black Sesame Seeds** and **White Sesame Seeds**.

Cooking

Oven cook at 190°C for 20–25 minutes.

HIDDEN *heroes*

CRUNCH, COLOUR & COUNTER APPEAL

Crumbs, schnitzel mixes and coating systems transform familiar cuts with colour, texture and distinctive flavour, creating eye-catching products with minimal extra preparation. Our Batter & Shake system produces a smooth, lump-free batter and an even base for your chosen coating. From schnitzels, parmos and Kievs to burgers, meatballs and filled bakes, these hidden heroes make it easy to refresh familiar favourites, introduce new flavour combinations and add value to the counter.

SCAN HERE FOR MORE SCHNITZEL & CRUMB RECIPES

PORK LOIN *schnitzels*

Ingredients

pork loin steaks, thinly sliced
Verstegen Batter & Shake
Your choice of Verstegen coating:
Verstegen Crispy Breading Asian
Verstegen Crispy Breading Cheese & Onion
Verstegen Crispy Breading Spicy Tomato
Verstegen Fantasy Crumb Yellow
Verstegen Schnitzel Mix Chimichurri
Verstegen Schnitzel Mix Gouda
Verstegen Schnitzel Mix Stroganoff
Verstegen Schnitzel Mix Tex Mex

Method

Coat in **Batter & Shake**, followed by **Crumb/Schnitzel Mix** of your choice.

Cooking

Oven cook at 160ºC for 15–20 minutes.



CRISPY SATAY CHICKEN *Kievs*



Ingredients

chicken fillets
Verstegen Batter & Shake
Verstegen Schnitzel Mix Satay
Verstegen Sliceable Garlic Sauce
Verstegen Satay Sauce Ready to Use
spring onions, sliced
red onion, sliced

Method

Cut a pocket into each chicken fillet and make a second cut across the top.

Place a slice of **Sliceable Garlic Sauce** into each pocket.
Coat the fillets in **Batter & Shake**, followed by **Schnitzel Mix Satay**.
Place another slice of **Sliceable Garlic Sauce** into the cut on top of each fillet.
Place onto a bed of **Satay Sauce Ready to Use** and garnish with sliced spring onion and red onion.

Cooking

Oven cook at 170ºC for 30 minutes.

Oriental BLACK PEPPER CHICKEN TENDERS



Ingredients

chicken fillets
Verstegen Batter & Shake
Verstegen Crispy Breading Asian
Verstegen Oriental Black Pepper Sauce
Verstegen White Sesame Seeds
1 tin bamboo shoots
1 tin water chestnuts
mixed peppers, sliced
red onion, sliced

Method

Cut the chicken fillets into strips.
Coat the chicken strips in **Batter & Shake**, followed by **Crispy Breading Asian**.
Place onto a bed of **Oriental Black Pepper Sauce** with the bamboo shoots, water chestnuts, sliced peppers and red onion.
Garnish with **White Sesame Seeds**.

Cooking

Oven cook at 170ºC for 25 minutes.

SATAY LAMB *chops*



Ingredients

lamb chops, French-trimmed
Verstegen Batter & Shake
Verstegen Schnitzel Mix Satay

Method

Apply **Batter & Shake** to the fat of the lamb chops.
Coat with **Schnitzel Mix Satay**.

Cooking

Oven cook at 170ºC for 20–25 minutes.

SPICY TOMATO BEEF *cannons*



Ingredients

500g beef mince
25g **Verstegen Hamburger Mix Complete PURE**
Verstegen Batter & Shake
Verstegen Crispy Breading Spicy Tomato
Verstegen Pineapple Chilli Sauce

Method

Mix the beef mince with **Hamburger Mix Complete PURE**.
Form into cannon shapes.
Coat in **Batter & Shake**, followed by **Crispy Breading Spicy Tomato**.
Place onto a bed of **Pineapple Chilli Sauce** and garnish as desired.

Cooking

Oven cook at 180ºC for 25 minutes.

SPICY TOMATO *meatballs*



Ingredients

500g beef mince
25g **Verstegen Hamburger Mix Complete PURE**
Verstegen Batter & Shake
Verstegen Crispy Breading Spicy Tomato
Verstegen Italian Herb & Tomato Sauce PURE

Method

Mix the beef mince with **Hamburger Mix Complete PURE**.
Form into meatballs.
Coat in **Batter & Shake**, followed by **Crispy Breading Spicy Tomato**.
Place onto a bed of **Italian Herb & Tomato Sauce PURE** and garnish as desired.

Cooking

Oven cook at 180ºC for 25 minutes.

TOMATO & MOZZARELLA *parmo*

Ingredients

chicken fillets
Verstegen Batter & Shake
Verstegen Crispy Breading Spicy Tomato
Verstegen Italian Herb & Tomato Sauce PURE
Verstegen Decoration Mix France
mozzarella cheese slices
tomato slices

Method

Butterfly the chicken fillets.
Coat the fillets in **Batter & Shake**, followed by **Crispy Breading Spicy Tomato**.
Spoon **Italian Herb & Tomato Sauce PURE** over the coated fillets.
Layer with the mozzarella and tomato slices, then garnish with **Decoration Mix France**.

Cooking

Oven cook at 170ºC for 25–30 minutes.



Caribbean BEEF SLICES



Ingredients

beef mince
Verstegen Hamburger Mix Complete PURE
Verstegen Sliceable Chimichurri Sauce
Verstegen Schnitzel Mix Caribbean
Verstegen Black Sesame Seeds
Verstegen World Grill Jamaican Jerk PURE
Verstegen Pineapple Chilli Sauce
pineapple
spring onions, sliced

Method

Mix the beef mince with **Hamburger Mix Complete PURE**.
Weigh into 150g portions and place a slice of **Sliceable Chimichurri Sauce** in the centre. Form into slices using a burger press.
Brush with **World Grill Jamaican Jerk PURE** and coat the top with **Schnitzel Mix Caribbean**.
Place onto a bed of **Pineapple Chilli Sauce** and garnish with fresh pineapple, sliced spring onions and **Black Sesame Seeds**.

Cooking

Oven cook at 170ºC for 25–30 minutes.

CARIBBEAN *lemon* CHICKEN



Ingredients

chicken fillets
Verstegen Lemon Coriander Sauce PURE
Verstegen World Grill Ginger Lemon & Chilli PURE
Verstegen Schnitzel Mix Caribbean
lemon, sliced
spring onions, sliced

Method

Brush the chicken fillets with **World Grill Ginger Lemon & Chilli PURE**.
Coat the top of each chicken breast with **Schnitzel Mix Caribbean**.
Place onto a bed of **Lemon Coriander Sauce PURE** and garnish with sliced spring onions and sliced lemon twists.

Cooking

Oven cook at 170ºC for 25–30 minutes.

Indonesian PORK TOMAHAWKS

Ingredients

pork loin chops, French-trimmed
Verstegen World Grill Indonesian PURE
Verstegen Crispy Breading Asian

Method

French-trim the pork loin chops and remove the skin.
Brush with **World Grill Indonesian PURE**.
Coat with **Crispy Breading Asian** and garnish as required.

Cooking

Oven cook at 160ºC for 25–30 minutes.



Festive FINISHING TOUCHES

Sauces and seasonings made for sharing, serving & celebrating

Perfect for festive tables, hampers and thoughtful little gifts, our Micro Sauces and Spice Grinders deliver big flavour in a compact format. Easy to display and simple to add to the sale, they bring extra choice and seasonal appeal to any counter.







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

Featured PRODUCTS

Article No.	Product Name	Contents	PURE
112606	Bombay Curry Sauce PURE	2.7 lt	✓
399801	Gratin Sauce	2.7 lt	
408803	Hachee Sauce	2.7 lt	
303602	Honey Mustard Sauce	2.7 lt	
116702	Italian Herb & Tomato Sauce PURE	2.7 lt	✓
1148203	Kumar's Bali Sauce	2.8 kg	
1449903	Kumar's Butter Chicken Sauce	2.8 kg	
1449803	Kumar's Massaman Sauce PURE	2.8 kg	✓
1450003	Kumar's Rendang Sauce PURE	2.8 kg	✓
116103	Lemon Coriander Sauce PURE	2.7 lt	✓
399701	Mushroom Sauce	2.7 lt	
115503	Orange Mint Sauce PURE	2.7 lt	✓
477502	Oriental Black Pepper Sauce	2.7 lt	
477002	Oriental Spare Rib Sauce	2.7 lt	
409103	Pineapple Chilli Sauce	2.7 lt	
133306	Sambal Oelek	750 g	
450702	Satay Sauce Ready to Use	2.7 lt	
1481301	Sliceable Blue Cheese Sauce	6 x 250 ml	
017702	Sliceable Chimichurri Sauce	6 x 250 ml	
017601	Sliceable Garlic Sauce	6 x 250 ml	
386402	Tikka Sauce	2.7 lt	
116902	Yoghurt Garlic Sauce	2.7 lt	
131702	Marinade Spare Rib	2.5 lt	
310103	World Grill Cielo Rosso PURE	2.5 lt	✓
462602	World Grill French Garden PURE	2.5 lt	✓
488102	World Grill Ginger Lemon & Chilli PURE	2.5 lt	✓
1459302	World Grill Harissa Hot Honey PURE	2.5 lt	✓
449802	World Grill Honey Mustard	2.5 lt	
463002	World Grill Indian Mystery PURE	2.5 lt	✓
407902	World Grill Indonesian PURE	2.5 lt	✓
848402	World Grill Jamaican Jerk PURE	2.5 lt	✓
305702	World Grill Royal Mint & Rosemary PURE	2.5 lt	✓
350802	World Grill Sea Salt & Lampong Pepper PURE	2.5 lt	✓
735701	Batter & Shake	40 x 80 g	
1173402	Crispy Breading Asian	2 kg	
1176302	Crispy Breading Cheese & Onion	2.5 kg	
1176402	Crispy Breading Spicy Tomato	2.5 kg	
280705	Fantasy Crumb Yellow	5 kg	
1038603	Schnitzel Mix Caribbean	3 kg	
249903	Schnitzel Mix Chimichurri	3 kg	
1038003	Schnitzel Mix Gouda	3 kg	
1038203	Schnitzel Mix Satay	3 kg	
244503	Schnitzel Mix Stroganoff	3 kg	
249702	Schnitzel Mix Tex Mex	2.75 kg	
371278	Binding DS PURE	475 g	✓
1192283	Cumin Seeds	205 g	✓
198002	Decoration Mix Dijon	1.5 kg	
1190301	Decoration Mix France	450 g	
1193583	Fennel Seeds	120 g	✓
1059204	Hamburger Mix Complete PURE	4 kg	✓
094983	Pink Pepper Berries	140 g	✓
1198478	Sesame Seeds Black	515 g	
099378	Sesame Seeds White	560 g	
054583	Spicemix for Chicken	430 g	
1191283	Spicemix for Steak	480 g	
1194083	World Spice Blend Massala PURE	365 g	✓



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