



*Enjoy great taste*

# SEASONAL RECIPES USING VERSTEGEN SAUCES

keep | collect | create



  
**spring**

  
**summer**

  
**autumn**

  
**winter**

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## Verstegen Pure

More and more Verstegen products now have the **Verstegen Pure label**. This label means there are no declarable allergens, MSG, or phosphates, as well as containing a minimal amount of salt.

In the few instances when a sauce doesn't earn the Pure label, it's a conscious choice on our part, because the sauce would otherwise be missing an essential flavour component. After all, what would Oriental sesame sauce be without sesame seeds?

Verstegen Pure is completely in tune with the trend towards an increasingly informed consumer and also with the new legislation on food labelling. Verstegen Pure allows you, the butcher, to easily answer the demand for responsible food options. With Verstegen Pure, we're proving that responsibility and taste can go hand in hand.



## Declarable allergens

- ① Cereals containing gluten
- ② Shellfish (crustaceans)
- ③ Eggs
- ④ Fish
- ⑤ Peanuts
- ⑥ Soya
- ⑦ Milk (includes lactose)
- ⑧ Nuts
- ⑨ Celery and celeriac
- ⑩ Mustard
- ⑪ Sesame seed
- ⑫ Sulphur dioxide and sulphites
- ⑬ Lupin
- ⑭ Molluscs

# Contains phosphate

\* Contains MSG





# Bacon Wrapped Chicken Chasseur with Stuffing

## Ingredients:

2 Chicken fillets  
4 Rashers of bacon  
2 Pre-made stuffing balls  
200g Chasseur Sauce 399601

## Garnish:

Decoration Blend France 284903  
Rosemary Sprig

## Method:

Wrap 2 chicken fillets in bacon, 2 rashers per fillet. Pour the Chasseur Sauce into a foil tray and arrange the chicken and bacon and stuffing balls on the sauce. Finish with a grind of Season Pepper Mushroom. Cook for 25 minutes at 180°C or until the chicken is cooked through.



# Cider, Mustard and Leek Hachee Casserole

## Ingredients:

2 x 125g Spare rib chops  
200g Hachee Sauce 408803  
15g Dijon mustard  
½ Leek shredded  
100ml Dry cider

## Garnish:

Baby leek and fresh thyme

## Method:

Combine all the ingredients together in a foil tray, cover with foil and cook for 1hr at 160°C.



# Sausage Meat and Suet Dumpling Hachee Casserole

**Ingredients:** Makes 2 silver foil trays

300g Sausage meat

300g Pre-made dumpling mix

500g Hachee Sauce 408803

**Garnish:**

World Grill French Garden 462602

Decoration Blend France 284903

**Method:**

Divide the sausage meat and dumpling mix into 25g balls (12 of each). Spoon in 250g of Hachee Sauce to a foil tray and place 6 of each balls on top of the sauce, arranging alternately on top of the sauce. Brush the dumplings with World Grill French Garden. Garnish with Decoration Blend France. Bake in the oven for 25 minutes at 170°C.



# Chicken Dinner Mini Meal

**Ingredients:**

1 Medium sized, ready-made

Yorkshire pudding

30g Hachee Sauce 408803

1 Cocktail pig in blanket

1 Small stuffing ball

60g Piece of chicken breast

Ready-made mashed potato

**Garnish:**

Sage leaf and mixed herbs



**Method:**

Cover the base of the Yorkshire pudding with 30g of Hachee Sauce. Top the sauce with mashed potato. Arrange the pig in blanket, stuffing ball and chicken fillet on the mash. Garnish with a sage leaf or mixed herbs. Cook in the oven for 20 minutes at 160°C.





## Sausage and Mash Mini Meal

### Ingredients:

1 Medium sized 4 inch bought in  
Yorkshire pudding  
30g Hachee Sauce 408803  
Ready-made mashed potato  
3 Cocktail sausages

### Garnish:

Sprig of rosemary

### Method:

Cover the base of the Yorkshire pudding with 30g Hachee Sauce. Top the sauce with mashed potato. Arrange the 3 cocktail sausages on the mash and garnish with rosemary. Cook in the oven for 20 minutes at 160°C.



## Bacon Bangers and Mash

### Ingredients:

6 Chipolatas  
3 Rashers streaky bacon  
250g Hachee Sauce 408803  
Ready-made mashed potato

### Method:

Put the sauce in a foil tray, top the sauce with the pre-made mash potato. Wrap each chipolata with ½ rasher of bacon and place on top of the mash. Cook in the oven at 160°C until the chipolata is brown and cooked through.

*Tip: Add mustard to the mashed potato.*



# Beef Lasagne

## Ingredients:

1KG Minced beef  
8g Beef Steak Spices 051578  
20g Bond DS 371278  
Gratin Sauce 399801  
Grated cheddar cheese  
Lasagne sheets (no pre-cook)  
1KG Italian Tomato & Herb Sauce 116702

## Garnish:

Decoration Blend France 284903  
Cherry tomatoes

## Method:

In a bowl, mix the minced beef and the Bond DS & Beef Steak Spices. Add the tomato sauce to the beef & mix well ensuring that there are no clumps of meat and that it is a smooth paste.

A 1KG mix of meat and sauce will fill 4 x 2 portion aluminium trays.

Divide half the mix equally into 4 trays. Spread out & lay lasagne sheets over the mix making sure not to overlap the sheets. Repeat again with the remaining mix & lasagne sheets.

Use no more than 2 layers of lasagne as any more will produce a dry product. Take 2 tablespoons of Gratin Sauce & spread out over the top of the pasta. Top with grated cheese.

Cook at no higher than 150°C gas mark 3-4 for 35 minutes.

To cook from frozen: 130°C gas mark 1. Turn up to 170°C gas mark 3 for the last 5 minutes to brown the top.





# Sage and Onion Chicken Meatball Chasseur

## Ingredients:

250g Minced chicken thigh  
20g Sage and onion stuffing mix  
10g Burger Mix Complete 857004  
2.5g Normandy Spice Mix 822983  
3 Rashers of bacon cut in half  
250g Rich Chasseur Sauce 399601

## Method:

Combine the minced chicken, stuffing mix, burger mix and Normandy Spice Mix and divide into 6 equal meatballs. Wrap each meatball in half a rasher of bacon. Spoon the Chasseur Sauce into a foil tray and arrange the meatballs accordingly. Garnish with more of the Normandy Spice Mix. Bake in the oven for 25 minutes at 170°C.



# Smokey Pork Boston Beans

## Ingredients:

250g Diced pork leg  
125g Mixed beans  
175g Balsamic and Thyme Sauce 415502  
50g Gourmet Pepper Sauce 130302  
50g Diced smoked streaky bacon  
50g Dry cider  
2.5g Beef Steak Spices 051578  
2.5g Bond DS 371278

## Garnish:

Sage leaf and cherry tomato

## Method:

Coat the pork in the Beef Steak Spice mix and Bond DS then combine with all the other ingredients in a foil tray. Bake for 30 minutes at 160°C until the meat is tender.



# Baked Potato with Sliceable Sauces

## Ingredients:

4 Jacket potatoes - cooked  
25g Sliceable Chimichurri Sauce 017702  
25g Sliceable Garlic Sauce 017601  
25g Sliceable Mushroom Sauce 017402  
25g Sliceable Pepper Sauce 017802

## Method:

Cross cut the jacket potatoes and squeeze to open.  
Top with 25g of your favourite sliceable sauce and garnish of your choice. Wrap in foil. Warm through the oven until the sauce has melted.



SLICEABLE  
SAUCES

# Portobello Mushroom with Sliceable Sauces

## Ingredients:

4 Peeled large Portobello mushroom  
25g Sliceable Chimichurri Sauce 017702  
25g Sliceable Garlic Sauce 017601  
25g Sliceable Mushroom Sauce 017402  
25g Sliceable Pepper Sauce 017802

## Method:

Stuff the flat mushroom with your favourite sliceable sauce and garnish with fresh herbs, crumbs or World Grill oils.  
Roast for 15 minutes at 170°C.



SLICEABLE  
SAUCES





# Pork, Spring Onion and Garlic Gratin

## Ingredients:

Makes 3

500g Pork mince

50g Gourmet Pepper Sauce 130302

30g Spring onion

20g Burger Mix Complete 857004

35g Sliceable Garlic Sauce 017601

Streaky bacon

## Garnish:

Onion

Sage

Cheese



## Method:

Combine the pork mince, Gourmet Pepper Sauce, spring onion and Burger Mix Complete and divide into 3 balls.

Press a hole into the top of the meat ball big enough to stuff the garlic sliceable.

Wrap in a rasher of bacon, sprinkle with cheese and garnish with a sage leaf and onion rings.

Roast for 25 minutes at 170°C until golden brown on top.



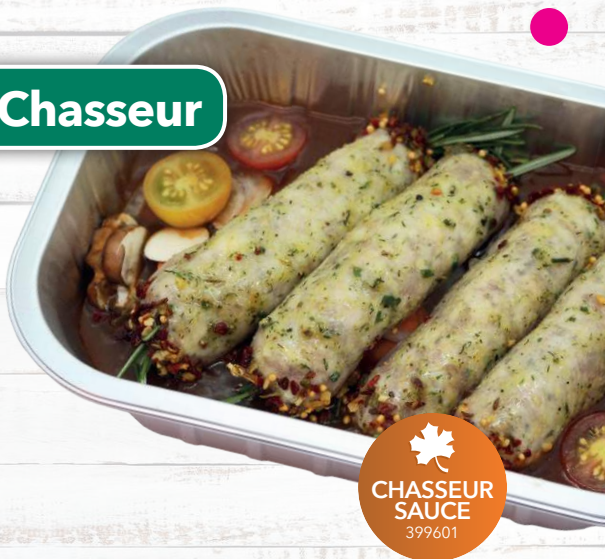
# Toulouse Sausage Chasseur

## Ingredients:

4 Toulouse sausages  
4 Chestnut mushrooms sliced  
¼ Onion sliced  
200g Chasseur Sauce 399601  
World Grill French Garden 462602

## Garnish:

Rosemary  
Cherry tomatoes  
Decoration Blend Espagnol 283701



## Method:

Arrange the sliced mushrooms and onions in a foil tray and add the Chasseur Sauce. Brush each sausage with World Grill French Garden, dip each end into the deco blend and spike the ends with the rosemary. Finish with cherry tomatoes cut in half. Roast in the oven for 25 minutes at 170°C.



# Roasted Vegetable and Garlic Tray Bake

## Ingredients:

350g Mixed vegetable  
(peppers, mushroom, onion, courgette)  
4 Rashers of steaky bacon  
50g Sliceable Garlic Sauce 017601  
3 Cherry tomatoes on the vine

## Garnish:

World Grill French Garden 462602

## Method:

Combine all the ingredients in a foil tray and drizzle with World Grill French Garden. Roast for 20 minutes at 170°C.





# Meatball Shepherd's Pie

## Ingredients:

500g Minced lamb  
250g Hachee Sauce 408803  
25g Burger Mix Complete 857004  
12g Gyros Spice Mix Pure 000401  
Ready-made mashed potato  
World Grill Royal Mint & Rosemary 305702  
Grated cheese

## Method:

Combine the minced lamb, Burger Mix Complete and Gyros Spice Mix and form 35g meatballs.

Put the sauce in the bottom of the foil tray and top with the mashed potato.

Arrange the meatballs on top of the potato and drizzle with the World Grill Mint & Rosemary and grated cheese.

Cook at 160°C until the meatballs have reached a core temperature of 70°C.



# Beef and Local Ale Hachee Casserole

## Ingredients:

250g Diced rump steak  
250g Hachee Sauce 408803  
2g Beef Steak Spices 051578  
50g Diced carrot  
50g Button mushroom  
100ml Local ale  
2g Bond DS 371278

## Garnish:

Cherry tomatoes on the vine  
Fresh thyme

## Method:

Combine all the ingredients together in a foil tray, cover with foil and cook for 1hr at 160°C.



# Mixed Game Pepper Pot Pie

## Ingredients:

350g Mixed diced game  
25g Diced smoked streaky bacon  
2.5g Beef Steak Spices 051578  
2.5g Bond DS 371278  
100g Gourmet Pepper Sauce 130302  
100g Grand Veneur Sauce 450402  
Short crust pastry

## Garnish:

Glaze with World Grill Basic Sea Salt and Lampong Black Pepper

## Method:

Line a pie tin with the short crust pastry and cut out a top for the pie. Season the meat with the Beef Steak Spices and dust with the Bond DS, combine with the 2 sauces. Fill the pie and seal on the lid with egg wash, egg wash the lid. Bake for 50 minutes at 170°C.





# Hachee Cottage Pie

## Ingredients:

350g Minced beef  
75g Grated carrot  
50g Frozen peas  
25g Burger Mix Complete 857004  
10g La Spezia Spice Mix 582778

## Fillings:

Hachee Sauce 408803  
Powdered mash potato

## Garnish:

World Grill French Garden 462602  
Grated cheddar cheese



## Method:

Combine the mince, Burger Mix Complete, La Spezia Spice Mix del Mondo, grated carrot and peas.

Form 170g of meat around the base of a 16.5cm foil tin. Spoon into the lined tin 75g of Hachee Sauce.

Pipe the mash onto the Hachee Sauce and top with grated cheese.

Drizzle with World Grill French Garden.

Cook for 20 minutes at 160°C.





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