

BBQ-INSPIRATION?

PUT LATIN-AMERICA ON THE MENU!



Pulled beef burger
Mexico

Vega shashlik
Caribbean

Vega pepper slice
Colombia

Stuffed trout
Peru

Bbq steak roll
Brazil

Smokey bbq burger
Argentinie



Enjoy great taste



Coriander

STOKE THE FIRE WITH LATIN-AMERICAN BBQ INSPIRATION!

Latin-American cuisine is hot. In some areas, this is literally true in taste terms, but it's certainly popular too. More and more restaurants serving Latin-American cuisine are opening. And that makes sense, because the diversity of this culinary tradition means there is something for everyone. That's why this season Verstegen is bringing Latin-American inspiration to the BBQ to easily respond to this trend with original products.

Dozens of influences

Latin-American cuisine encompasses the cooking of South and Central America. These culinary traditions are a real melting pot of flavours and food cultures, although Spanish and Portuguese influences tend to dominate. If you go further north, there are also African influences. There is a world to discover in Latin America, from fiery, spirited dishes to mildly spicy flavours. And from sweet to sour.

We've incorporated all these flavours into BBQ products that you can use to surprise and inspire your customers. The recipes have been put together on the basis of the existing Verstegen range. All of these have Latin-America influences that deliciously flavour meat, fish, poultry, vegetable and vegetarian dishes

So put Latin America on the menu and take your customers on a journey to every corner of this delicious, varied continent, for an extraordinary BBQ fiesta!

New sauces, new combinations

We have completely renewed our range of sauces and divided it into three distinctive lines: Classic, Guilt Free and Connoisseur. For the most flavoursome taste combinations, for Latin-American dishes too.

Classic Oranje brulsaus:

An orange snack sauce with a fresh, sweet and sour flavour and chunks of onion and gherkin.

Connoisseur American grill & burger sauce:

A typical grill flavour, thanks to smoked bell pepper and chili.

Connoisseur Chimichurri sauce:

A spicy bell pepper and tomato sauce.

Connoisseur Salsa cajun:

A friendly sauce with mustard, a touch of yogurt, and green herbs.

Connoisseur Chunky garlic sauce:

A full tomato flavour with onion chunks and roasted garlic.

Connoisseur Lemon coriander sauce:

A fresh sweet and sour lemon sauce in combination with spicy coriander.

Guilt Free Salsa tex-mex:

A fresh Mexican sauce spiced up with onion and chunks of bell pepper.



White Muntok pepper





South American
passion from

ARGENTINA



Los gigantes Recipe no.: 11004721

Ingredients

1 kg Minced meat
(70% pork/ 30% beef)

60 g **Mix for hamburger chimichurri** -
art.no. 218901

Lean smoked bacon (in slices)

Classic Smokey bbq sauce
art.no. 116502

Preparation

Mix the minced meat with the **Mix for hamburger chimichurri**. Shape into large burgers of the desired weight. Wind the slices of lean smoked bacon around the burgers. Brush the top with the **Classic Smokey bbq sauce**.



Sauce combination tip: Connoisseur
American grill & burger sauce - *art.no. 1029101.*



*Classic Smokey
bbq sauce*

Smokey bbq burger Recipe no.: 11004722

Ingredients

1 kg Minced beef

30 g **Bond vero pure**
art.no. 581710

30 g **Spicemix for pulled pork smokey paprika pure** - *art.no. 027301*

Preparation

Mix the minced beef with the **Bond vero** and the **Spicemix for pulled pork smokey paprika**. Shape the burgers to the desired weight.



Sauce combination tip: Guilt Free
Salsa tex-mex - *art.no. 332801.*



Rosemary

Colourful vega shashlik Recipe no.: 11004726

Ingredients

350 g **Vega binding mix**
art.no. 1020602

8 g **Spicemix for minced meat**
art.no. 011502

15 g table salt

500 g Canned mushrooms
(drained)

150 g Sunflower oil

Bamboosticks gunshaped 180 mm *art.no. 420101*

World Grill of your choice

Preparation

Mix the **Vega binding mix**, the **Spicemix for minced meat**, the table salt, the drained canned mushrooms and the sunflower oil. Vacuum seal the mixture and press it flat. Leave the mixture to rest for several hours. Freeze the mixture. Grind the mixture through the 4.5 mm plate. Shape the sticks to the desired weight and insert a **Bamboostick gunshaped 180 mm**. Marinate the outside with a **World Grill** of your choice.

Sauce combination tip: Connoisseur
Lemon coriander sauce - *art.no. 116105.*



World Grill Argentina fire



Food swings in

BRAZIL



Tomato

Ladies' ribs Recipe no.: 11004730



Ingredients

- 1 kg Pork blade
- 20 g **Cajun blend** - *art.no. 288003*
- 100 g **Marinade western** *art.no. 130402*
- 15 g **Inject-tumble no-fos** *art.no. 184401*

Preparation

Cut the pork blade lengthways into slices of approx. 1 cm thick. Mix the **Cajun blend** and the **Inject-tumble no-fos** together. Season the slices of pork blade with this mixture. Marinate the spiced pork blade slices with the **Marinade western**. Vacuum seal the spiced pork slices and cook them in the steamer at 90 °C, 100% steam for 120 minutes. Leave to cool. Coat the cooked Ladies' ribs with the **Marinade western**.

Sauce combination tip: Connoisseur Salsa cajun bucket: *art.no. 116003*, bottle: *art.no. 116010*.



Oregano

Bbq steak roll Recipe no.: 11004729

Ingredients

- 1 kg Beef steak
- Bamboosticks gunshaped 180 mm** *art.no. 420101*
- Cottoncord red/white** *art.no. 383601*
- Spicemix for pulled pork smokey paprika pure** - *art.no. 027301*

Preparation

Roll the steak and tie with **Cottoncord red/white**. Roll the steak roll in the **Spicemix for pulled pork smokey paprika**. Insert the **Bamboostick gunshaped 180 mm** past the strings through the steak roll.

Sauce combination tip: Connoisseur Chunky garlic sauce - *art.no. 1029201*.



Allspice





Culinary tradition from

COLOMBIA



World Grill
Smokey barbecue

Bbq chicken roll Recipe no.: 11004713



Ingredients

- 1 kg Chicken breast
- 20 g **Spicemix cajun with salt** - art.no. 053074
- 80 g **World Grill Smokey barbecue** - art.no. 378102
- 10 Slices of Cheddar
- Spring onion (whole)
- Cottoncord red/white** art.no. 383601

Preparation

Season the chicken breast on the inside with **Spicemix cajun with salt**. Spread a seasoned chicken breast with spring onion and cheddar. Place another seasoned chicken breast on this and tie with **Cottoncord red/white**. Marinate the outside with the **World Grill Smokey barbecue**.

Sauce combination tip:
Guilt Free Salsa tex-mex
art.no. 332801.



Chilies

Vega pepper slice Recipe no.: 11004724

Ingredients

- 350 g **Vega binding mix** art.no. 1020602
- 8 g **Spicemix for minced meat** art.no. 011502
- 15 g table salt
- 500 g Canned mushrooms (drained)
- 150 g Sunflower oil
- Bell pepper (red, yellow or green)
- Taste Extension Chilli & smoked paprika** - art.no. 1004401

Preparation

Mix the **Vega binding mix**, the **Spicemix for minced meat**, the table salt, the drained canned mushrooms and the sunflower oil. Vacuum seal the mixture, press it flat and let it rest for several hours. Freeze the mixture and grind it through the 4.5 mm plate. Fill the peppers with the Vega mix. Cut into slices. Decorate the Vega pepper slice with the **Taste Extension Chilli & smoked paprika**.

Sauce combination tip: Connoisseur
American grill & burger sauce
art.no. 1029101.



Bell pepper



Cultures come together in

PERU



Thyme

Turmeric



Monkey balls Recipe no.: 11004720

Ingredients

1 kg Minced meat
(70% pork/ 30% beef)

Lean smoked bacon (sliced)

Bamboosticks gunshaped 180 mm
art.no. 420101

100 g Parmesan cheese (flakes)

30 g **Bond vero pure**
art.no. 581710

30 g **Peru spicemix**
art.no. 589574

Preparation

Mix the minced meat with the Parmesan cheese, the **Bond vero** and the **Peru spicemix**. Roll balls of approx. 25 grams in slices of lean smoked bacon. Thread three monkey balls onto two **Bamboosticks gunshaped 180 mm**.

Sauce combination tip: Classic
Oranje brulsaus - *art.no. 1041301*.



World Grill Fuego peru

Peruvian fish shashlik Recipe no.: 11004719

Ingredients

1 kg Sea bass (fillet)

80 g **World Grill Fuego peru**
art.no. 492902

Skewer (metal)

Preparation

Marinate the sea bass fillets in the **World Grill Fuego peru**. Thread a marinated sea bass fillet onto a metal skewer.

Sauce combination tip: Connoisseur
Lemon coriander sauce - *art.no. 116105*.



Garlic



Parsley



Chicken muffin Recipe no.: 11004711

Ingredients

- 1 kg Chicken thighs (boneless)
- 20 g **Spicemix del Mondo Piri piri**
art.no. 525574
- 100 g **Marinade western**
art.no. 130402
- Aluminium container (1 person)

Preparation

Season the chicken thighs on the inside with the **Spicemix del Mondo Piri piri**. Marinate the outside of the seasoned chicken thighs with the **Marinade western**. Fold the seasoned and marinated chicken thigh in two and place it in the aluminium container.



Sauce combination tip: Connoisseur Salsa cajun
bucket: *art.no. 116003*, bottle: *art.no. 116010*.



Oregano

Vis on the hook Recipe no.: 11004717

Ingredients

- 1 kg Prawns
- Cherry tomatoes
- Skewer (metal)
- 80 g **World Grill Spanish harbour** - *art.no. 434002*

Preparation

Marinate the prawns with the **World Grill Spanish harbour**. Halve the cherry tomatoes. Bend a metal skewer into a hook. Thread the marinated prawns alternately with halved tomatoes on the bent metal skewer.

Sauce combination tip: Guilt Free Salsa tex-mex - *art.no. 332801*.



World Grill Spanish harbour

Stuffed trout Recipe no.: 11004716

Ingredients

- 5 Trout
- Tomato (slices)
- Spinach (fresh)
- 30 g **World Spice Blend Latin america huacatay-mirasol** - *art.no. 026301*
- Cottoncord red/white**
art.no. 383601

Preparation

Cover the inside of the trout with tomato slices and spinach leaves. Tie off the stuffed trout with **Cottoncord red/white**. Sprinkle the outside of the Stuffed trout with the **World Spice Blend Latin america huacatay-mirasol**.

Sauce combination tip: Connoisseur Chimichurri sauce - bucket: *art.no. 374102*, bottle: *art.no. 374105*.



Mirasol chilies



A table full of
colour from

MEXICO



Garlic

Pulled beef burger Recipe no.: 11004728

Ingredients

500 g Beef rib
2 kg Minced beef
30 g **Bond vero pure**
art.no. 581710

**Spicemix for pulled pork chili
pure** - *art.no. 027201*

Preparation

Season the beef rib with the **Kruidenmix voor pulled pork chili** and vacuum seal it. Cook in a steamer or pan until the meat can be picked apart. Leave the meat to cool and pull apart. Mix the minced beef with the **Bond vero** and the **Spicemix for pulled pork chili**. Shape the burgers to the desired weight. Decorate the burgers with the pulled beef.

**Sauce combination tip: Classic
Oranje brulsaus** - *art.no. 1041301*.



Chilies

Vega mushroom triangle Recipe no.: 11004705

Ingredients

500 g Canned mushrooms
(drained)
150 g Sunflower oil
350 g **Vega binding mix**
art.no. 1020602
25 g **Hamburgermix 30 pure**
art.no. 897002
Spicemix texas - *art.no. 606202*

Preparation

Blend the drained mushrooms very briefly to the desired structure. Mix the **Vega binding mix**, **Hamburgermix 30**, the sunflower oil and the blended mushrooms together to form a homogeneous mass. Shape the burgers to the desired weight and press a mushroom into the top. Press the end of the Vega mushroom triangle into the **Spicemix texas**. Leave the Vega mushroom triangle to stiffen for three hours before selling it.

Sauce combination tip:
**Connoisseur American grill &
burger sauce** - *art.no. 1029101*.



Mushrooms



Tomato



coriander

Mexican chicken shashlik Recipe no.: 11004715

Ingredients

1 kg Chicken breast (with skin)

80 g **World Grill Mexican madness** - art.no. 343602

Spicemix del Mondo Chimichurri
art.no. 368174

Bamboosticks gunshaped 180 mm - art.no. 420101

Preparation

Thread a chicken breast onto two **Bamboosticks gunshaped 180 mm**.

Marinate the outside of the chicken breasts with **World Grill Mexican madness**. Sprinkle the Mexican chicken shashlik with the **Spicemix del Mondo Chimichurri**.

Sauce combination tip:

Connoisseur Salsa cajun

bucket: art.no. 116003,

bottle: art.no. 116010.



Thyme

Mexican poultry fantasy Recipe no.: 11004714

Ingredients

1 kg Turkey thigh meat (boneless)

20 g **Spicemix del Mondo Guadalajara** - art.no. 036474

150 g **Marinade peru**
art.no. 493002

Cottoncord red/white
art.no. 383601

Preparation

Season the turkey thighs on the inside with the **Spicemix del Mondo Guadalajara**. Tie up the spiced turkey thighs like a pumpkin with the **Cottoncord red/white**. Marinate the seasoned and tied turkey thighs all around with the **Marinade peru**.

Sauce combination tip: **Guilt Free**

Salsa tex-mex - art.no. 332801.



World Grill Mexican madness

Steak the bone Recipe no.: 11004731

Ingredients

Pork rib with bone and rind

World Grill Mexican madness
art.no. 343602

Preparation

Cut even triangular points from the rind side of the pork rib. Chop pork chops into cutlets to the desired weight.

Marinate the meat side of the cutlets with the **World Grill Mexican madness** and keep the fat points free.

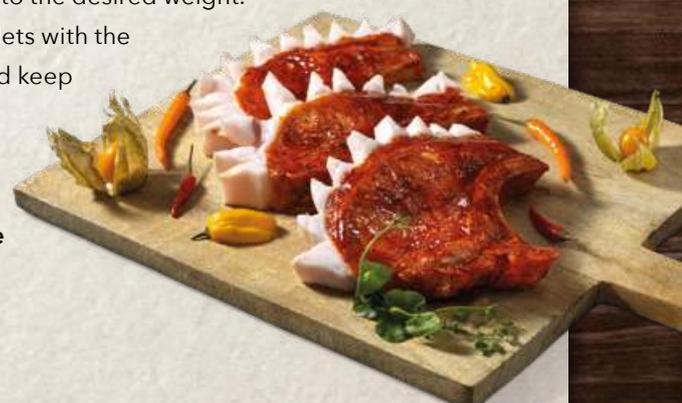
Sauce combination tip:

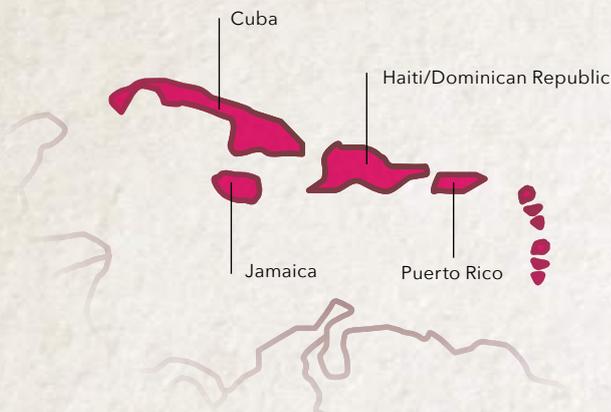
Connoisseur Chunky garlic sauce

art.no. 1029201.



Gember





Taste the sun
in dishes from the

CARIBBEAN



Bell pepper

Vega shashlik Recipe no.: 11004725

Ingredients

- 350 g **Vega binding mix**
art.no. 1020602
- 8 g **Spicemix for minced meat**
art.no. 011502
- 15 g Table salt
- 500 g Canned mushrooms (drained)
- 150 g Sunflower oil
- Bamboosticks gunshaped 180 mm**
art.no. 420101
- Onion (wedges)
- Mushrooms (whole)
- Pepper pieces
(2 x 2 cm)

Preparation

Mix together the **Vega binding mix**, the **Spicemix for minced meat**, the table salt, the drained canned mushrooms and the sunflower oil. Vacuum seal the mixture, press it flat and let it rest for several hours. Freeze the mixture and grind it through the 4.5 mm plate. Shape balls to desired weight. Thread the vega balls onto a **Bamboostick gunshaped 180 mm**, alternating with the pepper and onion pieces and finishing with a whole mushroom.

Sauce combination tip: Classic

Oranje brulsaus - *art.no. 1041301*.



Onion

Crispy bacon shashlik Recipe no.: 11004732

Ingredients

- 1 kg Pork belly 10 g
- 10 g **Nitrite salt** - *art.no. 344005*
- World Grill Piri piri pure**
art.no. 463102
- Bamboosticks gunshaped 180 mm**
art.no. 420101

Preparation

Brine the pork belly with the **Nitrite salt** and vacuum seal it. Leave the meat to colour for two nights in the cold store. Cook the meat in the steamer at 80 °C, 100% steam to a core temperature of 72 °C. Leave the pork belly to cool in the cold store. Cut into thin slices and put the slices back together again. Insert the **Bamboosticks gunshaped 180 mm** through the slices of bacon. Cut loose the skewers between the **Bamboosticks gunshaped 180 mm**. Marinate the outside with the **World Grill Piri piri**.

Sauce combination tip:

Connoisseur Chimichurri sauce

bucket: *art.no. 374102*,

bottle: *art.no. 374105*.



Cumin seeds

Sustainable ingredients for a better world



RESPONSIBLE SOURCING
CO2 NEUTRAL
SUSTAINABLE FARMING
BEST INGREDIENTS

RESPONSIBLE SOURCING

Verstegen obtains ingredients in a responsible way. We use geo-data so that 100,000 pepper farmers in Indonesia can improve the quality and quantity of their pepper production. We use blockchain technology to make the chain transparent.

CO2 NEUTRAL

Verstegen has a CO2-neutral production process. We achieve this with our own wind turbine, 876 solar panels, and by purifying 500,000 litres of rainwater annually. We compensate for all the CO2 we emit with our food forests.

SUSTAINABLE FARMING

We work towards sustainable cultivation by establishing food forests. This sustainable agricultural system stimulates the natural situation and ensures more biodiversity, healthier plants, better harvest quality and better soil conditions.

BEST INGREDIENTS

Thanks to a sustainable partnership with local farmers, we can obtain the highest quality herbs and spices. We ensure that the quality and taste are preserved through optimised quality controls.



Coriander

Verstegen products

Art.no.	Article	Packaging	Contents	EAN	Pure
Taste the world					
412002	Cajun blend	Plastic box	1,5 kg	8712200410153	
053074	Spicemix cajun with salt	Shaker	900 g	8712200053008	
589574	Peru spicemix	Shaker	650 g	8712200589507	
297181	Spicemix tex mex	Taste jar	400 g	8712200902474	
606202	Spicemix texas	Plastic box	1,5 kg	8712200606297	
027201	Spicemix or pulled pork chili	Plastic box	1,5 kg	8712200027214	
027301	Spicemix for pulled pork smokey paprika	Plastic box	1,5 kg	8712200027313	
493002	Marinade peru	Drum	2,5 l	8712200493002	
130402	Marinade western	Drum	2,5 l	8712200130426	
218901	Mix for hamburger chimichurri	Plastic box	1,5 kg	8712200218919	
368174	Spicemix del Mondo Chimichurri	Shaker	500 g	8712200368171	
582974	Spicemix del Mondo Mediterrane	Shaker	300 g	8712200582904	
525574	Spicemix del Mondo Piri piri	Shaker	600 g	8712200525598	
1004401	Taste Extension Chilli & smoked paprika	Plastic box	750 g	8712200072443	
492902	World Grill Fuego peru	Drum	2,5 l	8712200492906	
343602	World Grill Mexican madness	Drum	2,5 l	8712200343604	
463102	World Grill Piri piri	Drum	2,5 l	8712200463104	
378102	World Grill Smokey barbecue	Drum	2,5 l	8712200378101	
434002	World Grill Spanish harbour	Drum	2,5 l	8712200434029	
026301	World Spice Blend Latin america huacatay-mirasol	Plastic box	1,5 kg	8712200026323	
Application					
420101	Bamboosticks gunshaped 180 mm	Other	250 st	8712200420114	
581710	Bond vero	Box	10 x 1 kg	8712200581709	
344005	Nitrite salt	Emmer	5 kg	8712200344052	
383601	Cottoncord red/white	Other	1 st	8712200383617	
011502	Spicemix for minced meat	Plastic box	1250 g	8712200011527	
897002	Hamburgermix 30	Plastic box	1,9 kg	8712200979001	
1020602	Vega binding mix	Bucket	2 kg	8712200074720	
129002	Liquid curing agent	Drum	2,5 l	8712200129024	
Sauces					
1041301	Classic Oranje brulsaus Limited edition!	Bottle	875 ml	8712200081452	
116502	Classic Smokey bbq sauce	Bucket	2,7 l	8712200116529	
1029101	Connoisseur American grill & burger sauce	Bottle	875 ml	8712200076922	
1029201	Connoisseur Chunky garlic sauce	Bottle	875 ml	8712200075628	
374102	Connoisseur Chimichurri sauce	Bucket	2,7 l	8712200374103	
374105	Connoisseur Chimichurri sauce	Bottle	875 ml	8712200075574	
116003	Connoisseur Salsa cajun	Bucket	2,7 l	8712200116031	
116010	Connoisseur Salsa cajun	Bottle	875 ml	8712200075505	
116105	Connoisseur Lemon coriander sauce	Bottle	875 ml	8712200075598	
332801	Guilt Free Salsa tex-mex	Bottle	875 ml	8712200332837	

Based on recipe as of march 2020. Verstegen reserves the right to change its product range and item numbers, and cannot be held responsible for printing errors.

Verstegen Pure

More and more sauces carry the Verstegen Pure label. Products with this label are free of declarable allergens, MSG and phosphates, while also using a minimum amount of salt. We replace salt with herbs and spices to create flavour. Which makes them truly pure products, so that you can create the most beautiful dishes with peace of mind. Pure is the proof that responsible food and good food go together very well.



Savory

www.verstegen.eu

VerstegenProfessional



Sausage, Latin-American style?

Make a flavoursome BBQ chipolata with one of our Taste Extensions, Taste Extension Chili & gerookte paprika for example.

Taste Extension