

Cajun Beef Tortilla Wrap

Ingredients:

1kg Minced beef
50g Burger Mix Complete 857004
20g Spice Mix del Mondo Guadalajara 036481
Salsa Cajun Sauce 116003
World Grill Mexican Madness 343602
6 Flour tortillas
Grated mozzarella



Method:

Combine the minced beef, Burger Mix Complete and Spice Mix del Mondo Guadalajara and divide into 6. Roll each portion into a sausage shape, place onto a tortilla, sprinkle with cheese and wrap like a sausage roll, repeat the process to create 6 wraps. Drizzle with the Salsa Cajun Sauce and World Grill Mexican Madness. Cook at 140°C-150°C for 20-25 minutes or until a core temp of 70°C is reached.

Oriental Black Pepper Ribs

Ingredients:

1kg Baby back pork ribs
Spice Mix del Mondo China Town 477502
Oriental Black Pepper Sauce 481581

Method:

Remove the membrane from the back of the ribs and season heavily with the Spice Mix del Mondo Chinatown. Vacuum seal the marinated ribs and steam for 1.5 hours until tender, chill in cold water. Once chilled remove from the bag and brush on the Oriental Black Pepper Sauce. Roast in the oven for 10 minutes at 160°C and continue basting until the required glaze is achieved.



Chimichurri Spring Lamb

Ingredients:

4x2 Bone racks of lamb
Batter and Shake 735701
Chimichurri Crumb 249903
250g Chimichurri Sauce 374102

Method:

Trim the racks to minimise the amount of fat on the outside and cross score through the remaining fat. Make up the Batter and Shake, apply to the outside of the rack and roll in the Chimichurri Crumb to create the crust. Put the Chimichurri Sauce into a foil tray and rest the racks crumb side up on the sauce. Roast for 25 minutes at 170°C.



Cajun Pork Tenderloin Tray Bake

Ingredients:

1 Pork tenderloin trimmed
5 Rashers of unsmoked streaky bacon
125g Salsa Cajun Sauce 116003
Spice Mix Tex Mex 297181

Garnish:

Sliced spring onions

Method:

Lay the streaky bacon down on a sheet of cling film, season with the Spice Mix Tex Mex. Lay the trimmed pork loin on the seasoned streaky bacon and roll up in the cling film. Let it rest for 1 hour in the fridge. Put the Salsa Cajun Sauce in a foil tray, cut six medallions from the wrapped loin and place in the sauce (removing the cling film). Cook for 15 minutes at 170°C.



Salsa Cajun Salmon Fillets

Ingredients:

4 Skin off salmon fillets (approx. 150g each)
250g Salsa Cajun Sauce 116003

Garnish:

Fresh dill

Method:

Put the Salsa Cajun Sauce into a foil tray and rest the salmon fillets on top, garnish with fresh dill. Cook for 15-20 minutes at 160 °C.



South American Chimichurri Truffle

Ingredients:

1kg Minced beef
70g Diced sunblushed tomatoes
spring onions and peppers
50g Burger Mix Complete 857004
30g Water
20g Spice Mix del Mondo Guadalajara 036474

Garnish

World Grill Sea Salt and Lampong Pepper 350802
Sliceable Chimichurri Sauce 017702
Schnitzel Mix Chimichurri 249903



Method:

Combine the minced beef, Burger Mix Complete and Spice Mix del Mondo. Add the water and mix well. Divide the mix into 150g portions and form into individual truffles. Coat the truffle in a layer of World Grill and divide the diced vegetables between the truffles. Cut approx. 30g of Sliceable Chimichurri Sauce, roll in the Schnitzel Mix Chimichurri and place on top of the truffle. Bake for 25 minutes at 170°C.



Cajun Turkey Meatballs

Ingredients:

1kg Minced turkey
500g Salsa Cajun 116003
50g Burger Mix Complete 857004
30g Spice Mix Tex Mex 297181
Unsmoked streaky bacon

Garnish:

Fresh thyme and cherry tomatoes



Method:

Make the meatballs by combining the minced meat, Burger Mix Complete and Spice Mix Tex Mex. Roll into 40g balls and wrap each in half a rasher of bacon. Fill each foil tray with 125g of Salsa Cajun Sauce and 6 meatballs. Garnish with cherry tomatoes & fresh thyme, makes 4 foil trays. Cook in the oven for 25 mins at 170°C. (works equally well with chicken)



Oriental Black Pepper Chicken Noodle Bake

Ingredients:

130g Mixed vegetables for stir fry
70g Cooked rice noodles
75g Oriental Black Pepper Sauce 477502
2 Chicken fillets

Garnish

Spice Mix del Mondo Chinatown 481581

Method:

Combine the vegetables and rice noodles and mix with the Oriental Black Pepper Sauce. Place the vegetable and noodle mix in a foil tray. Score the chicken fillets and brush on a heavy layer of Oriental Black Pepper Sauce. Place the chicken fillets on top of the vegetable and noodle mix. Garnish with Spice Mix Del Mondo Chinatown. Bake for 25 minutes at 170°C.



Chimichurri Lamb Lasagne

Ingredients:

1kg Minced lamb
8g Beef Steak Spices 051574
20g Bond DS 371274
1kg Chimichurri Sauce 374102
Gratin Sauce 399801
Grated cheddar cheese
Lasagne sheets (no pre-cook)
Spice Mix del Mondo
Chimichurri 368101

Method:

1kg mix will make 4x2 portion foil trays.

Combine the minced lamb, the Bond DS and Beef Steak Spices. Add the Chimichurri Sauce to the lamb and mix well ensuring that there are no clumps of meat and that it is a smooth paste. Divide half the mix equally into 4 trays. Spread out and lay lasagne sheets over the mix making sure not to overlap the sheets.

Repeat with the remaining mix and lasagne sheets. Use no more than 2 layers of lasagne as any more will dry out the product. Take 2 tablespoons of Gratin Sauce and spread out over the top of the pasta. Top with grated cheddar cheese and Spice Mix del Mondo Chimichurri.

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. A minimum core temperature of 70°C must be achieved.



Roasted Spring Vegetables

Ingredients:

350g Mixed vegetables:
Butternut squash, mushrooms
peppers, red onions
60g Sliceable Mushroom Sauce 017402
World Grill Spanish Harbour 434002

Method:

Cut all the vegetables to a comparative size for an even cook, add the diced Sliceable Mushroom Sauce and drizzle over the World Grill Spanish Harbour. Roast for 25 minutes at 170°C.



Chermoula Lamb Meatballs in Chimichurri Sauce

Ingredients:

1kg Minced lamb
50g Burger Mix Complete 857004
30g Chermoula Spice Mix 822081
600g Chimichurri Sauce 374102
Yoghurt and Garlic Sauce 116902

Optional Garnish:

Lemon Coriander Sauce 116103

Method:

Combine the minced meat, Burger Mix Complete and Chermoula Spice Mix and roll into 40g meatballs. Put 200g of Chimichurri Sauce in a foil tray and place 8 meatballs on top (recipe makes 3 foil trays) Drizzle over the Yoghurt and Garlic Sauce and optional Lemon Coriander Sauce. Bake in the oven for 25 minutes at 170°C.

