



# Surinamese BBQ

The colourful BBQ where everything comes together

'Together' is what Surinamese cuisine is all about. For example, it's where influences from practically all world cuisines come together - a delicious melting-pot of authentic world flavours. It is also a style of cooking that is famed for enjoyment together. Suriname has a mix of ethnic groups that have elevated eating together to a true art-form. Verstegen has brought these beautiful qualities together in '**Surinamese BBQ**'. This is a new, colourful BBQ concept with a wide range of products for meat, fish, chicken, vegetables, and vegetarian dishes. Despite the fact that Surinamese cuisine is traditionally sweet, the products contain a minimum amount of sugar. What's more, most of them come under our Pure label, which makes them tasty and healthy.

Surinamese BBQ has everything it takes to surprise and inspire your customers again this season. And to make Surinamese BBQ the BBQ trend for 2019.



*Enjoy great taste*

## Hindustani curry marinade

This curry marinade gives meat, fish, chicken, vegetables and vegetarian dishes a true Hindustani flavour explosion. The distinctive yellow spice mix consists of roasted onion, chillies, kencur, curry powder, nigella seeds and roasted garlic. The curry and garlic in particular provide a fragrant aroma and a spicy, strongly aromatic mouthfeel. The curry marinade is water-based and is very suitable for preparation in advance.



## Surinamese-style BBQ vegetables Recipe no.: 11004582

### Ingredients

- 200 g potato wedges (uncooked)
- 200 g bell pepper (red, diced)
- 200 g bell pepper (green, diced)
- 200 g French beans
- 200 g onions (half rings)
- 90 g Hindustani curry marinade
- Spicemix del Mondo Suriname (to taste)

### To use:

- Aluminium dishes (low)
- Aluminium foil (sheets)

### Preparation

- 1 Place the potato wedges, red/green peppers, French beans and onion in a mixing bowl.
- 2 Add the Hindustani curry marinade and mix well.
- 3 Divide the marinated vegetable mix between the aluminium dishes to the desired weight.
- 4 Sprinkle the top with Spicemix del Mondo Suriname.

### Consumer preparation advice:

wrap the aluminium dishes containing the BBQ vegetables with aluminium foil and cook on a closed BBQ for 20-25 minutes.



## Salmon spread masala Recipe no.: 11004551

### Ingredients

- 250 g salmon (smoked, sliced)
- 100 g Verstegen Veronaise
- 40 g Hindustani curry marinade

### Preparation

- 1 Mix the Veronaise with the Hindustani curry marinade.
- 2 Cut the salmon into pieces and chop finely with the mixture of Veronaise and Hindustani curry marinade.

**Serving suggestion:** serve the Salmon spread masala as an amuse-bouche.



## Hindustani BBQ wok Recipe no.: 11004552

### Ingredients

- 150 g green beans (in pieces)
- 90 g Hindustani curry marinade
- 75 g bell pepper (red, diced)
- 500 g rice (boiled)
- 3 aluminium dishes (low)

### Preparation

- 1 Blanch the pieces of green beans and allow to cool.
- 2 Mix the Hindustani curry marinade with the boiled rice.
- 3 Mix the green beans and peppers through the rice.
- 4 Divide the rice into portions in the aluminium dishes.

**Serving suggestion:** the Hindustani BBQ wok goes very well with a fresh fruit salad.



## Hindustani pasta salad Recipe no.: 11004553

### Ingredients

- 550 g pasta (cooked al dente)
- 150 g Verstegen Veronaise
- 75 g Hindustani curry marinade
- 100 g cucumber (grated)
- 350 g chicken thighs (in strips)
- 75 g red bell pepper (julienned)

### Preparation

- 1 Marinate the chicken thighs in 50 grams of the Hindustani curry marinade.
- 2 Cook the chicken thighs in a preheated steamer at 175° C hot air to a core temperature of 74° C.
- 3 Allow the chicken thighs to cool.
- 4 Mix the Veronaise with the cucumber, pepper, pasta and the remaining Hindustani curry marinade.

**Serving suggestion:** serve the Hindustani pasta salad with rocket.



## Javanese ketjap marinade

This authentic marinade creates the typical Javanese fragrance and colour for meat, fish, chicken, vegetables and vegetarian dishes. The water-based marinade contains roasted onion and garlic, fresh ginger, Indian bay leaf, 5-spice powder, soy sauce, kencur, chillies, black pepper and galangal. Flavours that complement each other perfectly. For example, galangal is an exciting, ginger-like spice, packed with aroma. For a Javanese flavour to the heart of the product.



Ginger



Kencur



Galangal



Black Lampong pepper



Garlic



## Vegetarian roti burger

Recipe no.: 11004580

### Ingredients

- 300 g potato (grated)
- 300 g French beans (blanched, chopped)
- 30 g egg (beaten)
- 300 g water
- 300 g **Verstegen Mix for vega fresh**
- 50 g **Javanese ketjap marinade**

### Preparation

- 1 Mix the **Mix for vega fresh** with the water until smooth.
- 2 Add the potato, French beans and egg to the Mix for vega fresh and mix together.
- 3 Shape the mixture into balls of about 100-110 grams each and then press them into hamburgers between a sheet of butcher's foil using a hamburger press.
- 4 Pre-cook the burgers in a combi-steamer with 100% steam at 90° C for 10-12 minutes.
- 5 Cool and store immediately after cooking.

### Preparation advice:

cook the Vegetarian roti burger in a frying pan over medium heat for 8-10 minutes.

**Serving suggestion:** the Vegetarian roti burger is delicious in combination with **Guilt Free Salsa Tex-Mex art. no. 332801**.



## Javanese potato salad

Recipe no.: 11004554

### Ingredients

- 700 g potato (wedges, pre-cooked)
- 40 g **World Grill Splendid Suriname**
- 50 g **Javanese ketjap marinade**
- 200 g **Verstegen Veronaise**



Coriander seeds



## BBQ pork belly

Recipe no.: 11004555

### Ingredients

- 1 kg pork (belly)
- 150 g **Javanese ketjap marinade**



Star anise

### Preparation

- 1 Marinate the belly pork in the **Javanese ketjap marinade**.
- 2 Vacuum seal the belly pork for 12 hours.
- 3 Cook the belly pork sous-vide for 8 hours at 78° C.
- 4 Allow the belly pork to cool before packing.

**Preparation advice:** Grill the BBQ pork belly until crispy (about 15 minutes).

**Serving suggestion:** serve the Javanese potato salad with green beans.



**Serving suggestion:** serve the BBQ pork belly thinly sliced on a brioche bun.



## Javanese chicken skewers

Recipe no.: 11004586

### Ingredients

- 1 kg chicken thighs (boneless)
- 150 g **Javanese ketjap marinade**
- 200 g prunes (dried)
- 175 g bacon (flat)
- 15 satay sticks
- 9 g **Inject tumble no-fos**

### Preparation

- 1 Cut the chicken thighs into satay meat.
- 2 Mix the **Inject tumble no-fos** with the **Javanese ketjap marinade**.
- 3 Marinate the chicken thighs with the mixture of the Javanese ketjap marinade and the Inject tumble no-fos for 12 hours.
- 4 Cook the chicken thighs in a preheated steamer at 175° C hot air for 12 minutes.
- 5 Allow the chicken thighs to cool.
- 6 Soak the prunes for 3 hours.
- 7 Drain the prunes and wrap each prune in half a slice of bacon.
- 8 Thread a piece of cooked satay meat and a prune wrapped in smoked bacon alternately onto the sticks.

**Preparation advice:** grill the Javanese chicken skewers on the BBQ for about 5 minutes.

**Serving suggestion:** serve the Javanese chicken skewers with **Satay sauce art. no. 450702**.



Cloves

## World Grill Splendid Suriname

Our World Grill marinades are inspired by the world. Suriname was the source of inspiration for this one. The oil-based marinade gives an instant beautiful yellow glaze to meat, fish, chicken, vegetables and vegetarian dishes. For grilling and baking, without adding fat. The mix of roasted onion and garlic, chillies, kencur, curry and nigella seeds provide a recognisably Surinamese flavour.



## Surinamese Baby Potatoes Recipe no.: 11004581

### Ingredients

- 1 kg baby potatoes (pre-cooked)
- 80 g **World Grill Splendid Suriname**
- **Spicemix del Mondo Suriname** (to taste)

### To use:

- Aluminum dish (low)
- Aluminium foil (sheets)

### Preparation

- 1 Mix the unpeeled potatoes with the **World Grill Splendid Suriname**.
- 2 Spread the potatoes over the aluminium dish according to the desired weight.
- 3 Sprinkle the top with **Spicemix del Mondo Suriname**.

**Consumer preparation advice:** cook the Surinamese Baby Potatoes on a closed BBQ for about 35 minutes.

**Serving suggestion:** the Surinamese baby potatoes are delicious with a curry dip of **Verstegen Veronaise** *art. no. 113902* and **Hindustani curry marinade** *art. no. 48425*.



## Surinamese tiger prawns Recipe no.: 11004559

### Ingredients

- 90 g **World Grill Splendid Suriname**
- 1 kg tiger prawns
- 1 lemon
- 150 g diced bacon
- 4 tomatoes
- 2 onions (red in half rings)
- 4 aluminium dishes (low)

### Preparation

- 1 Cut 1.5 cm into the front of the scampi.
- 2 Marinate the tiger prawns in the **World Grill Splendid Suriname**.
- 3 Fry the diced bacon for about 3 minutes.
- 4 Remove the seeds from the tomatoes and cut them into cubes.
- 5 Cut the lemon into wedges and place two wedges in the centre of the aluminium dish.
- 6 Arrange the tiger prawns, bacon cubes and the red onion around them.

**Preparation advice:** cook the Surinamese scampi on a closed preheated BBQ or oven at 185° C for 11 minutes.

**Serving suggestion:** add variation by covering the bottom of the baking dish with **Versillade south american** *art. no. 177503*.



## Pork tenderloin suri Recipe no.: 11004579

### Ingredients

- 1 kg pork tenderloin
- 90 g **World Grill Splendid Suriname**
- 4 aluminium dishes (for one person)
- 150 g sweet potato (brunoise, blanched)
- 150 g pineapple (cubes)

### Preparation

- 1 Cut the tenderloin into slices approximately 2 cm thick.
- 2 Rub the tenderloin with **World Grill Splendid Suriname**.
- 3 Place the pieces of tenderloin in the aluminium dish.
- 4 Sprinkle the dish with the pineapple and sweet potato pieces.

**Preparation advice:** cook the Pork tenderloin suri in a closed BBQ at 185° C for about 11 minutes.

**Serving suggestion:** the Pork tenderloin suri goes very well with **Verstegen Garlic sauce** *art. no. 426702*.



Fenugreek

## Surinamese Chicken Skewer Recipe no.: 11004561

### Ingredients

- 1 kilo chicken fillet
- 90 grams **World Grill Splendid Suriname**
- **Verstegen Bamboosticks** gunshaped 180 mm

### Preparation

- 1 Cut the chicken fillet into thin slices up to 4 mm thick.
- 2 Cut the thin slices into pieces measuring approximately 1.5 cm x 1.5 cm.
- 3 Mix the chicken pieces with the **World Grill Splendid Suriname**.
- 4 Thread the chicken pieces onto a skewer.

**Consumer preparation advice:** grill the Surinamese chicken skewer on the BBQ or in a grill pan for about 10 minutes.

**Serving suggestion:** serve the Surinamese chicken skewer with coleslaw.



Garlic

## Spicemix surinamese masala

Masala originates in India, but is now a permanent fixture in Surinamese cuisine. This is why this spice mix belongs firmly in the Surinamese BBQ. In the mix you can taste a beautiful blend of roasted onion and garlic, chillies, kencur, curry and nigella seeds (also called black cumin seeds). Use the spice mix to add flavour to soups, sauces and salads, in dishes, or as a seasoning on meat, fish, chicken, vegetables and vegetarian dishes.

Nigella seeds



Coriander



White Muntok pepper

Bell pepper



Turmeric



Kencur



## BBQ fish balls

Recipe no.: 11004563

### Ingredients

- 500 g Panga/Basa fillet
- 500 g plaice fillet
- 80 g **Verstegen Bread crumbs plain**
- 9 g **Spicemix surinamese masala**
- 16 g **Verstegen Salt ffp fine**
- 1 egg
- 15 g **Verstegen Bond DS Pure**

### Preparation

- 1 Mince the Panga/Basa fillet and sole once through the 4 mm plate.
- 2 Mix the egg with the minced fish.
- 3 Add the **Salt ffp fine**, **Bread crumbs plain**, **Bond DS pure** and the **Spicemix surinamese masala**.
- 4 Mix this in until the mixture has bonded sufficiently.
- 5 Leave the minced fish to rest for 4 hours in the refrigerator.
- 6 Shape into balls of approximately 35 grams.

- 7 Cook the balls in a pre-heated 130° C steamer with 30% steam to a core temperature of 74° C.
- 8 Allow the fish balls to cool.

### Consumer preparation advice:

heat up the BBQ fish balls on the BBQ or in a pan.

**Serving suggestion:** serve the BBQ fish balls in **Verstegen Tropical saus art. no. 411702**.



## Potato masala gratin

Recipe no.: 11004564

### Ingredients

- 600 g potato (in slices, pre-cooked)
- 200 g **Verstegen Gratin sauce**
- 7 g **Spicemix surinamese masala**
- 75 g bell pepper (red in cubes)
- 15 aluminium dishes (one per person)
- 200 g of cheese (grated)

### Preparation

- 1 Mix the **Gratin sauce** with the **Spicemix surinamese masala** and the pepper cubes.
- 2 Place the potato slices in the baking dishes.
- 3 Divide the Gratin sauce mixture between the aluminium dishes.
- 4 Sprinkle the grated cheese over the aluminium dishes.

### Consumer preparation advice:

heat the Potato masala gratin in a preheated closed BBQ or oven at 185° C for 15 minutes.

**Serving suggestion:** serve the Potato masala gratin with a beetroot salad.



## Masala bun

Recipe no.: 11004566

### Ingredients

- 1 kg minced meat (beef and pork)
- 25 g **Verstegen Hamburgermix 30 pure**
- 5 g **Spicemix surinamese masala**
- 1 egg
- 100 g peas (frozen)
- 12 g **Verstegen Rice flour**
- 4 g **Verstegen Super stim msg free**

### Preparation

- 1 Mix the egg with the slightly fatter beef and pork minced meat.
- 2 Mix the **Rice flour** with the peas and set aside for 5 minutes.
- 3 Mix the **Hamburgermix 30**, the **Spicemix surinamese masala** and the **Super stim msg free** through the minced meat.
- 4 Add the peas and gently mix them in.
- 5 Divide into flattened semi-circular buns no more than 3 cm high.
- 6 Steam the minced meat buns in a preheated steamer at 80° C to a core temperature of 72° C.

**Consumer preparation advice:** grill or fry the Masala buns on the BBQ or in a pan.

**Serving suggestion:** the Masala buns are also very tasty with a rice meal.



## Duck Breast Skewer

Recipe no.: 11004587

### Ingredients

- 1 kg duck breast
- 150 g **Verstegen Hong kong sauce**
- 9 g **Spicemix surinamese masala**
- 10 orange segments
- 10 prunes (soaked)
- 10 **Verstegen Bamboosticks gunshaped 180 mm**

### Preparation

- 1 Slice the duck breast lengthways into strips.
- 2 Mix the **Hong kong sauce** with the **Spicemix surinamese masala**.
- 3 Marinate the strips of duck breast in the mixture of Hong Kong Saus and the Spicemix surinamese masala.
- 4 Leave the duck breast to marinate for 12 hours.
- 5 Thread an orange segment onto a **Bamboostick gunshaped 180 mm**, followed by a soaked prune and a strip of duck breast.

**Preparation advice:** grill the Duck breast skewer for about 6 minutes until cooked.

**Serving suggestion:** serve the Duck breast skewer with **Verstegen Onion & sweet chili sauce art. no. 451902**.



Onion



## Surinamese rubmix spicy

This red/orange rub gives a beautiful Surinamese spicy coating to meat, fish, poultry, vegetables and vegetarian dishes. The mix has a spicy bite because it also contains Habanero chillies, besides allspice, kencur and nutmeg. It's a combination that creates a recognisable aroma and a beautiful appearance. The rub mix does not contain sugar.



## BBQ veal roast

Recipe no.: 11004568

### Ingredients

- Surinamese rubmix spicy (to taste)
- 1 kg veal sirloin
- 150 g dried apricots (soaked)
- 175 g salami
- 15 satay sticks
- Verstegen Cottoncord red-white

### Preparation

- 1 Cut 100 grams of soaked apricots into fine cubes.
- 2 Spread the meat side of the veal sirloin with the apricot cubes and place the slices of salami on top.
- 3 Carefully tie up the thin loin with Cottoncord red-white.
- 4 Rub the veal sirloin with the Surinamese rubmix spicy.
- 5 At each string, insert a satay stick threaded with an apricot into the veal sirloin.

### Consumer preparation advice:

roast the BBQ veal roast in a closed BBQ or oven at 165° C to a core temperature of 63° C.

**Serving suggestion:** the BBQ veal roast goes well with a fresh salad of summer vegetables.



## Courgette bean rolls

Recipe no.: 11004569

### Ingredients

- 1 courgette (yellow)
- 300 g French beans
- Verstegen Bamboo gunshaped small
- 75 g Verstegen Satay sauce
- 15 g Surinamese rubmix spicy

### Preparation

- 1 Blanch the beans briefly and allow to cool.
- 2 Mix the Satay sauce with the beans.
- 3 Slice the courgette into thin slices and mix it with the Surinamese rubmix spicy.
- 4 Roll the beans into a slice of courgette and secure the end with a stick.

### Consumer preparation advice:

grill the Courgette bean rolls for about 5 minutes.



## Salmon Fillet Dish

Recipe no.: 11004567

### Ingredients

- 500 g salmon (fillet)
- Surinamese rubmix spicy (to taste)
- 200 g baby potatoes (pre-cooked)
- 15 g World Grill Splendid suriname
- 100 g white cabbage (shredded)
- 2 aluminium dishes (low)

### Preparation

- 1 Mix the baby potatoes with the World Grill Splendid suriname.
- 2 Sprinkle the salmon lightly with the Surinamese rubmix spicy.
- 3 Place the white cabbage on the bottom of the baking dish.
- 4 Place the baby potatoes on top.
- 5 Place the salmon on the potatoes.

**Consumer preparation advice:** place the Salmon fillet dish in a preheated closed BBQ or oven for 15 minutes at 175° C.

**Serving suggestion:** the Salmon fillet dish is also delicious with green beans instead of white cabbage.



Bell pepper

## Spicy chicken stew

Recipe no.: 11004583

### Ingredients

- 1 kg chicken thighs (boneless)
- 100 ml chicken stock
- 20 g Surinamese rubmix spicy
- 3 tomatoes
- 200 g sweet potatoes
- 10 g Verstegen Bond DS Pure

### Preparation

- 1 Mix Bond DS with the Surinamese rubmix spicy.
- 2 Season the chicken thighs with the Surinamese rubmix spicy.
- 3 Chop the sweet potato and tomatoes into coarse blocks.
- 4 Vacuum seal the chicken thighs, tomato, chicken stock and sweet potato in a cooking bag.
- 5 Cook the cooking bag at 85° C for 3 hours.

**Preparation advice:** heat the Spicy chicken stew gently on the BBQ in a baking dish or pan while stirring.

**Serving suggestion:** serve the Spicy chicken stew with hot apricots.



Cinnamon

## Surinaamse rubmix mild

This yellow, mild rub has many Indian influences. It owes its recognisably Indian flavour to a mix of kencur, fenugreek and curry. Turmeric gives it its typical yellow colour. The rub mix is sugar-free and gives a beautiful spicy coating to meat, fish, poultry, vegetables and vegetarian dishes.



## Surinamese baked potatoes Recipe no.: 11004572

- Ingredients**
- 4 potatoes
  - 350 g cream cheese
  - 35 g **Surinamese rubmix mild**
  - 3 grams **Verstegen Bacon flavour powder**
  - 3 grams **Verstegen Chive rings**
  - Aluminium foil (sheets)

- Preparation**
- 1 Boil the potatoes for 15 minutes.
  - 2 Mix together the **Chive rings**, **Flavorpowder for bacon**, the **Surinamese rubmix mild** and the cream cheese.
  - 3 Let the potatoes cool and then cut a cavity in the side of each potato.
  - 4 Fill the cavity with the cream cheese mixture.
  - 5 Tightly wrap the potatoes in aluminium foil.

**Consumer preparation advice:** bake the Surinamese baked potatoes gently in grey smouldering coals or on a grill for 30 minutes.

**Serving suggestion:** Surinamese baked potatoes are very tasty with crispy fried bacon.



## Surinamese Kibbeling Recipe no.: 11004585

- Ingredients**
- 1 kg Cod fillet (fresh, cut in pieces)
  - 15 g **Surinamese rubmix mild**
  - 50 g **Verstegen Spicy breading**
  - 100 g water

- Preparation**
- 1 Season the cod with the **Surinamese rubmix mild**.
  - 2 Mix the **Spicy breading** and the water.
  - 3 Coat the cod with the Spicy breading mixture.
  - 4 Fry the cod at 175° C until golden brown.

**Serving suggestion:** the Surinamese fish in batter is delicious with a dip of **Verstegen Veronese art. no. 113902** and **Verstegen Onion & sweet chili sauce art. no. 451902**.



## Surinamese BBQ meat rolls Recipe no.: 11004584

- Ingredients**
- 800 g minced meat (beef and pork)
  - 30 g **Surinamese rubmix mild**
  - 120 g cheese (grated)
  - 100 g **Verstegen Ready to use ragout filling**
  - 75 g **Verstegen Bread crumbs plain**
  - 4 g table salt

- Preparation**
- 1 Mix the minced meat with 20 grams **Surinamese rubmix mild**, salt, cheese, **Ready to use ragout filling** and **Bread crumbs plain**.
  - 2 Shape into thick rolls.
  - 3 Sprinkle the ends of the rolls lightly with the remaining Surinamese rubmix mild.

**Consumer preparation advice:** grill or roast the Surinamese BBQ meat rolls for about 15 minutes.

**Serving suggestion:** serve the Surinamese BBQ meat rolls with **Guilt Free Curry Ketchup art. no. 334001**.



## Curry tomato skewer Recipe no.: 11004588

- Ingredients**
- 1 kg chicken fillet
  - **Surinamese rubmix mild** (to taste)
  - 30 cherry tomatoes
  - 15 **Verstegen Bamboosticks gunshaped 180 mm**

- Preparation**
- 1 Slice the chicken fillet into thin strips.
  - 2 Season the chicken fillet with **Surinamese rubmix mild**.
  - 3 Thread one end of a strip of chicken fillet onto the **Bamboostick gunshaped 180 mm**, followed by a cherry tomato.
  - 4 Thread the middle of the chicken strip onto the bamboo stick, again followed by a cherry tomato.
  - 5 Thread the end of the chicken strip onto the bamboo stick.

**Preparation advice:** grill the Curry tomato skewer for about 8 minutes on the BBQ.

**Serving suggestion:** serve the Curry tomato skewer with **Verstegen Piri piri sauce art. no. 445603**.



Ginger

## Spicemix del Mondo Suriname

This spice mix combines an authentic Surinamese flavour with convenience. The mix is a perfect match of roasted onion and garlic, chillies, kencur, curry and nigella seeds that allows dishes with that typical authentic Surinamese taste to be created with little effort. Ideal for preparing meat, fish, chicken, vegetables and vegetarian dishes. Or as a finishing touch to countless other dishes.



## Suri sausage Recipe no.: 11004578

- Ingredients**
- 350 g **Verstegen Mix for vega fresh**
  - 650 g water
  - 1 kg minced chicken
  - 330 g green beans (in pieces)
  - 300 g potato (in cubes, boiled 10 minutes)
  - 34 g **Spicemix del Mondo Suriname**
  - 16 g **Verstegen Nitrite salt**
  - 2 g **Verstegen Super stim msg free**
  - Casing pork 32/35 5x91 m tuck up

- Preparation**
- 1 Mix the **Mix for vega fresh** with the water.
  - 2 Carefully add the Green beans and potato pieces.
  - 3 Mix the **Nitrite salt**, **Super stim msg free** and the **Spicemix del Mondo Suriname** with the minced chicken.
  - 4 Mix the minced chicken with the Mix for vega fresh.
  - 5 Stuff the mixture into **Pork casings** to the desired weight.
  - 6 Cook the sausages at 80° C to a core temperature of 72° C.
  - 7 Allow the sausages to cool and pack them.

- Consumer preparation advice:** grill the Suri sausages for about 8 minutes until golden brown.
- Serving suggestion:** serve the Suri Sausage with **Guilt Free Tomato Ketchup** art. no. 325901.



## Suri fish burger Recipe no.: 11004574

- Ingredients**
- 500 g salmon fillet (cut in pieces)
  - 500 g sole fillet
  - 15 g **Spicemix del Mondo Suriname**
  - 20 g **Verstegen Hamburgermix 30 pure**
  - 15 g **Verstegen Bond DS Pure**

- Preparation**
- 1 Mince the fish pieces once through the 6 mm plate.
  - 2 Mix the minced fish with the **Hamburgermix 30** and 10 grams of the **Spicemix del Mondo Suriname**.
  - 3 Shape into burgers of the desired weight.
  - 4 Sprinkle the fish burgers with the remaining 5 grams of **Spicemix del Mondo Suriname**.

- Preparation advice:** fry the Suri fish burgers for about 8 minutes.
- Serving suggestion:** serve the Suri fish burgers with a dip of **Verstegen Garlic sauce** art. no. 426702.



## Ready-made roti Recipe no.: 11004575

- Ingredients**
- 200 g green beans (in pieces)
  - 300 g chicken thighs (in pieces)
  - 200 g potato (in pieces)
  - **Verstegen Wraps**
  - 35 g **Spicemix del Mondo Suriname**

- Preparation**
- 1 Mix the Green beans with the potato, chicken thighs and the **Spicemix del Mondo Suriname**.
  - 2 Vacuum seal the mixture.
  - 3 Cook the mixture sous-vide at 98° C for 45 minutes.
  - 4 Spread the filling over the **Wraps** and roll them tightly with both ends folded inwards.
  - 5 Tear off a square piece of aluminium foil.
  - 6 Roll the wrap tightly in the aluminium foil.

- Preparation advice:** heat the Ready-made roti on a grill or in the oven.



## Suri potato salad Recipe no.: 11004576

- Ingredients**
- 300 g potato (wedges)
  - 110 g **Verstegen Veronaise**
  - 15 g **Spicemix del Mondo Suriname**
  - 50 g pineapple (cubes)
  - 30 g **World Grill Lemon & green pepper pure**

















- Preparation**
- 1 Mix the **World Grill Lemon & green pepper** with the potato wedges.
  - 2 Cook the potato wedges in a steamer at 200° C hot air for 15 minutes.
  - 3 Allow the potato wedges to cool.
  - 4 Mix the **Veronaise** with the **Spicemix del Mondo Suriname**.
  - 5 Mix the potato wedges with the pineapple and Veronaise mixture.

- Serving suggestion:** the Suri potato salad is delicious with a large piece of beef.





# Verstegen products

Article no.	Article	Packaging	Contents	Allergens
<b>Herbs &amp; spices</b>				
063074	Chive rings	Shaker	60 g	
<b>Taste the world</b>				
048425	Hindustani curry marinade <i>(new)</i>	Drum	2,5 l	
052025	Javanese ketjap marinade <i>(new)</i>	Drum	2,5 l	① ⑥
052181	Spicemix surinamese masala <i>(new)</i>	Taste jar	350 g	
052183	Spicemix surinamese masala <i>(new)</i>	Taste jar	4 x 350 g	
052281	Spicemix del Mondo Suriname <i>(new)</i>	Taste jar	350 g	
052283	Spicemix del Mondo Suriname <i>(new)</i>	Taste jar	4 x 350 g	
052381	Surinamese rubmix mild <i>(new)</i>	Taste jar	350 g	
052383	Surinamese rubmix mild <i>(new)</i>	Taste jar	4 x 350 g	
052481	Surinamese rubmix spicy <i>(new)</i>	Taste jar	350 g	
052483	Surinamese rubmix spicy <i>(new)</i>	Taste jar	4 x 350 g	
407502	World Grill Lemon & green pepper	Drum	2,5 l	
050002	World Grill Splendid suriname <i>(new)</i>	Drum	2,5 l	
<b>Application</b>				
414181	Bacon flavour powder	Taste jar	350 g	
420101	Bamboosticks gunshaped 180 mm	Plastic bag	100 st	
371274	Bond DS	Shaker	475 g	
344005	Nitrite salt	Bucket	5 kg	
399801	Gratin sauce	Bucket	2,7 l	① ⑥ ⑦
117502	Hong kong sauce	Drum	2,5 l	
184401	Inject tumble no-fos	Plastic box	2 kg	
168701	Ready to use ragout filling	Sticks	6 x 250 ml	① ⑦ ⑨
383601	Cottoncord red-white	Spool	1 sp	
897002	Hamburgermix 30	Plastic box	1,9 kg	
375502	Bread crumbs plain	Bucket	2,5 kg	①
378504	Rice flour	Bucket	5 kg	
377602	Satay sauce	Bucket	2,7 l	① ⑤ ⑥ ⑦
140607	Spicy breading	Bucket	7 kg	① ③ ⑥ ⑦ ⑨
732002	Super stim msg free	Plastic box	2 kg	#
414301	Casing pork 32/35 5x91 m tuck up	Plastic bucket	1 em	
298001	Mix for vega fresh	Plastic box	1 kg	① ⑥ ⑨
113902	Veronaise	Bucket	5 kg	① ⑦
475002	Wraps	Box	8 x 18 st	①
909425	Salt ffp fine	Bag	25 kg	

Based on recipe as of March 2019. 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 are earning the Verstegen Pure label. The products with this label contain no listed allergens, MSG or phosphates, and a minimum 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 fresh food specialist, 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