# 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.



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

Preparation



Preparation

### 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 advice: Heat the

through the rice.

and allow to cool.

or BBQ.

## Hindustani pasta salad Recipe no.: 11004553

#### Ingredients

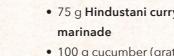
- 550 g pasta (cooked al dente)
- 150 g Verstegen Veronaise
- 75 g Hindustani curry marinade
- 100 g cucumber (grated)
- 350 g chicken thighs (in strips)
- 75 g red bell pepper (julienned)
- 4 Mix the Veronaise with the cucumber, pepper, pasta and the remaining

Preparation

marinade.

Hindustani curry marinade.

Caraway seed



1 Mix the Veronaise with the

and Hindustani curry marinade.

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

1 Blanch the pieces of green beans

2 Mix the Hindustani curry marinade with the boiled rice. 3 Mix the green beans and peppers

4 Divide the rice into portions in the aluminium dishes.

Hindustani BBQ Wok on the grill

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

1 Marinate the chicken thighs in 50 grams of the Hindustani curry

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.

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.



Black Lampong pepper

## 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 combisteamer 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.

Galanga



#### Ingredients

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

Coriander seeds

- 200 g Verstegen Veronaise
- 4 Mix the Veronaise with the Javanese ketjap marinade and then with the potato wedges.

Preparation

### BBQ pork belly Recipe no.: 11004555

#### Ingredients

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

### Preparation

- 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).

fos for 12 hours.

air for 12 minutes.

Preparation

## 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





#### 1 Mix the World Grill Splendid

Suriname with the potato wedges. 2 Cook the potato wedges in the steamer at 200° C for 25 minutes. 3 Allow the potato wedges to cool.

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



1 Marinate the belly pork in the

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

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-

4 Cook the chicken thighs in a preheated steamer at 175 ° C hot

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.



## **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.



Preparation

#### Ingredients

- 90 g World Grill Splendid Suriname
- 1 kg tiger prawns
- 1 lemon
- 150 g diced bacon

### Pork tenderloin SUri Recipe no.: 11004579

- (for one person)
- 150 g sweet potato (brunoise, blanched)
- 150 g pineapple (cubes)

## Surinamese Chicken Skewer Recipe no.: 11004561

#### Ingredients

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

up to 4 mm thick.

- World Grill Splendid Suriname.
- 4 Thread the chicken pieces onto a skewer.



Preparation

aluminium dish.

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

tomatoes and cut them into cubes. 5 Cut the lemon into wedges and place two wedges in the centre of

cubes and the red onion around

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.

1 Cut the tenderloin into slices 2 Rub the tenderloin with World Grill 3 Place the pieces of tenderloin in the

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.

1 Cut the chicken fillet into thin slices

2 Cut the thin slices into pieces measuring approximately 1.5 cm x

3 Mix the chicken pieces with the

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.

### 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.



Bell pepper

### BBQ fish balls Recipe no.: 11004563

#### Ingredients

Nigella seeds

- 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:

Kencu

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

Preparation

dishes.

Preparation

minced meat.

the pepper cubes.

aluminium dishes.

#### 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)
- White Muntok pepper

### 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

Fennel seeds

# 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

Onion

#### Preparation

- 1 Slice the duck breast lengthways into strips.
- 2 Mix the Hong kong sauce with the
- Spicemix surinamese masala.
- the mixture of Hong Kong Saus and
- 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.

1 Mix the Gratin sauce with the Spicemix surinamese masala and

2 Place the potato slices in the baking

3 Divide the Gratin sauce mixture between the aluminium dishes. 4 Sprinkle the grated cheese over the **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.

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

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.

3 Marinate the strips of duck breast in the Spicemix surinamese masala.

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.

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.

## 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 redwhite

#### 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 yeal 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
- 4 Roll the beans into a slice of courgette and secure the end with a stick.

Preparation

rubmix spicy.

Preparation

to cool.

Black Lampong pepper

### 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)

closed BBQ or oven for 15 minutes at 175° C.

Preparation

rubmix spicy.

#### 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
  - - potato in a cooking bag. 5 Cook the cooking bag at 85° C
    - for 3 hours.

1 Blanch the beans briefly and allow

2 Mix the Satay sauce with the beans. 3 Slice the courgette into thin slices and mix it with the Surinamese

**Consumer preparation advice:** grill the Courgette bean rolls for about 5 minutes.

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

#### 1 Mix Bond DS with the Surinamese

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

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

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.

### 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)

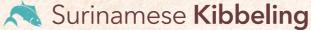
#### Preparation

- 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.

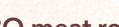
Serving suggestion: Surinamese baked potatoes are very tasty with crispy fried bacon.



#### Ingredients

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





Preparation

rubmix mild.

#### Ingredients

- 800 g minced meat
- 120 g cheese (grated)
- 100 g Verstegen Ready to use ragout filling
- 75 g Verstegen Bread crumbs plain
- 4 g table salt

### 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

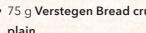


Preparation

- rubmix mild.
- 2 Mix the Spicy breading and the water.
- 3 Coat the cod with the Spicy breading
- mixture.
- brown.

## Surinamese BBQ meat rolls Recipe no.: 11004584

- (beef and pork)
- 30 g Surinamese rubmix mild





#### Preparation

- Surinamese rubmix mild.
- 3 Thread one end of a strip of

### gunshaped 180 mm, followed by a cherry tomato.

- 4 Thread the middle of the chicken
- followed by a cherry tomato.
- 5 Thread the end of the chicken strip onto the bamboo stick.

Recipe no.: 11004585

### 1 Season the cod with the Surinamese

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

4 Fry the cod at 175° C until golden

### 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

### 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.

1 Slice the chicken fillet into thin strips. 2 Season the chicken fillet with chicken fillet onto the Bamboostick

strip onto the bamboo stick, again

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.

## 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.



### 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.



#### 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

### 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
- for 45 minutes. 4 Spread the filling over the Wraps and roll them tightly with both ends folded inwards.

Mondo Suriname.

Preparation

weight.

the 6 mm plate.

- 5 Tear off a square piece of
- aluminium foil. 6 Roll the wrap tightly in the
- aluminium foil.

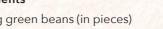
Preparation

### 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
- 5 Mix the potato wedges with the pineapple and Veronaise mixture.

# Preparation



### 1 Mince the fish pieces once through

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

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.

Preparation advice: heat the Ready-

made roti on a grill or in the oven.

## 1 Mix the Green beans with the potato,

2 Vacuum seal the mixture. 3 Cook the mixture sous-vide at 98° C

chicken thighs and the Spicemix del



### 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.

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

### Verstegen products

Article no.	Article	Packaging	Contents	Allergens
	Herbs & spices			
063074	Chive rings	Shaker	60 g	pin and a second se
	Taste the world			
048425	Hindustani curry marinade (new)	Drum	2,51	pilip
052025	Javanese ketjap marinade (new)	Drum	2,51	16
052181	Spicemix surinamese masala (new)	Taste jar	350 g	pue
052183	Spicemix surinamese masala (new)	Taste jar	4 x 350 g	pue
052281	Spicemix del Mondo Suriname (new)	Taste jar	350 g	pure
052283	Spicemix del Mondo Suriname (new)	Taste jar	4 x 350 g	, and a second sec
052381	Surinamese rubmix mild ( <i>new</i> )	Taste jar	350 g	pire
052383	Surinamese rubmix mild (new)	Taste jar	4 x 350 g	pure
052481	Surinamese rubmix spicy (new)	Taste jar	350 g	pin .
052483	Surinamese rubmix spicy (new)	Taste jar	4 x 350 g	pure
407502	World Grill Lemon & green pepper	Drum	2,51	pin .
050002	World Grill Splendid suriname (new)	Drum	2,51	, die
	Application			
414181	Bacon flavour powder	Taste jar	350 g	100000000000000000000000000000000000000
420101	Bamboosticks gunshaped 180 mm	Plastic bag	100 st	AND DE COMPANY
371274	Bond DS	Shaker	475 g	puip
344005	Nitrite salt	Bucket	5 kg	Charles and Charles and
399801	Gratin sauce	Bucket	2,71	167
117502	Hong kong sauce	Drum	2,51	pin
184401	Inject tumble no-fos	Plastic box	2 kg	
168701	Ready to use ragout filling	Sticks	6 x 250 ml	109
383601	Cottoncord red-white	Spool	1 sp	
897002	Hamburgermix 30	Plastic box	1,9 kg	pure
375502	Bread crumbs plain	Bucket	2,5 kg	1
378504	Rice flour	Bucket	5 kg	puip
377602	Satay sauce	Bucket	2,71	1567
140607	Spicy breading	Bucket	7 kg	13679
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	169
113902	Veronaise	Bucket	5 kg	10
475002	Wraps	Box	8 x 18 st	(1)
909425	Salt ffp fine	Bag	25 kg	0

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.



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 8 Nuts
- ② Shellfish (crustaceans)
- ③ Eggs
- 4 Fish
- 5 Peanuts
- 6 Soya
- ⑦ Milk (includes lactose)
- (#) Contains phosphate

- ⑦ Celery and celeriac
- 10 Mustard
- (1) Sesame seed
- 12 Sulphur dioxide and sulphites
- 13 Lupin
- 14 Molluscs
- ✤ Contains MSG

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