









Jamaican Jerk

Food trends are often changing, but there are some flavours that have always been popular and will still be loved well in to the future.

Caribbean Jerk is one of those flavours. The big, bold taste of chilli, allspice, lime and spring onion combine to make an instant classic.

With two new products based around Jamaican Jerk, you'll be able to add authentic Caribbean flavours in to any dish. There's a dry spicemix which is made with no added salt, so it is perfect for adding value to ready meals or barbecue products. Secondly, there's a new flavour to add to our extensive list of World Grills. The World Grill Jamaican Jerk offers eye catching visuals and is perfect for adding value to your counter, whether with ready meals or barbecue products.





Jerk Chicken Fillet in Pineapple and Chilli Sauce

Chicken Fillets Verstegen Pineapple and Red Chilli Sauce Spicemix Jamaican Jerk World Grill Basic Sea Salt and Lampong Pepper

Make diagonal slashes in the chicken fillets. Brush the chicken fillets with World Grill and sprinkle with the Spicemix Jamaican Jerk. Spoon the Pineapple and Red Chilli sauce in to the bottom of a tray and place the chicken fillets on



Caribbean **Pork** and Pineapple Stir Fry

1kg Pork Leg or Fillet Strips 1 Pineapple (Diced) 800g Stir Fry Vegetables

Combine all the ingredients together in a bowl. Garnish with fresh pineapple and lime wedges.





Jerk Chicken and Pineapple Kebabs

Chicken Breast (Diced)
Pineapple (Diced)
World Grill Jamaican Jerk
Spicemix Jamaican Jerk
Gun-shaped Skewers

Mix the chicken breast with the World Grill Jamaican Jerk at a ratio of 1kg to 100g marinade. Season the pineapple chunks with the Spicemix Jamaican Jerk. Thread onto the skewers, alternating the pineapple with the chicken.



Tip: Also works really well with pork fillet

Jamaican Jerk Sausages

10lbs/4.54kg Complete Sausage Mix of your Choice.90g Spicemix Jamaican Jerk2 Limes (Juice & Zest)

Make up your sausage mix as per the instructions.
Add the lime juice,
zest & Spicemix
Jamaican Jerk after the
second mince. Fill into
your chosen cases.





Jamaican Jerk Chicken Burger

10lbs/4.54kg Chicken Burger Mix of your Choice 90g Spicemix Jamaican Jerk World Grill Jamaican Jerk 2 Limes (Juice & Zest) Schnitzelmix Caribbean Make up the burger mix as per instructions. Add the lime juice, zest & Spicemix Jamaican Jerk after the second mince. Press the burgers into your desired weights. Edge the burgers in the crumb and paint the tops with the World Grill Jamaican Jerk.



Caribbean Kiev



Chicken Fillet 250g Unsalted Butter 30g World Grill Jamaican Jerk Verstegen batter and Shake Schnitzelmix Caribbean

To make the filling for the kiev, combine the unsalted butter with the World Grill Jamaican Jerk. Make a pocket in the chicken and place the butter inside, or cut into the thick end of the chicken breast and pipe in the softened butter. Brush the chicken with the batter mix and then add the crumb.



Products used in recipes				
Article No.	Product Name	Packaging	Pack Size	Allergens
848402	World Grill Jamaican Jerk	Drum	2.5L	pure
350802	World Grill Basic Sea Salt & Lampong Pepper	Drum	2.5L	pure
823383	Spicemix Jamaican Jerk	Taste Jar	4 x 250g	pure
409103	Pineapple and Red Chilli Sauce	Pail	2.7L	6 (*)
735701	Batter & Shake	Sachet	40 x 80g	7
683803	Schnitzelmix Caribbean	Pail	3kg	1311
420101	Gun-shaped Skewers	Bag	250pcs	N/A

Declarable Allergens

- ① Cereals containing gluten
- 8 Nuts
- 2 Crustaceans
- Celery
- ③ Eggs
- 10 Mustard

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Mustur

4 Fish

- 11) Sesame
- ⑤ Peanuts
- (12) Sulphur Dioxide
- 6 Soya
- 13 Lupin14 Molluscs



