



World Spice Blends



Inspired by
your passion for fresh food

World Spice Blend

- WORLD SPICE BLEND MEDITERRANEAN
- WORLD SPICE BLEND LATIN AMERICA
- WORLD SPICE BLEND EUROPE
- WORLD SPICE BLEND AFRICA
- WORLD SPICE BLEND ASIA
- WORLD SPICE BLEND ARABIC



Verstegen takes you on a tour of the finest cuisines in the world with our new range of World Spice Blends. These new spice mixes offer you the most iconic flavours from each continent, utilising the ingredients that make them unique.

At Verstegen, the quality of our spices begins at origin, so our single ingredients are always of the highest quality. This is the case for our new World Spice Blends, so you will get the most out of each specific flavour. As these spice blends are finer than our other mixes, they instantly lend themselves to even more applications. This way, you get the chance to inspire your customers in new ways with all the flavours each world cuisine has to offer.

Our entire range of World Spice Blends fall under our pure label. This means:

- No declarable allergens
- 20% reduced salt levels
- No MSG
- No phosphates





WORLD SPICE BLEND MEDITERRANEAN

ROSEMARY - SAFFRON

By utilising the flavours that make Mediterranean cuisine one of the most popular in the world, you can make any dish memorable. Onion, tomato, saffron, garlic, oregano, thyme and rosemary all come through clearly to add that Mediterranean feeling to your food.

Mediterranean stuffed **pork rack**

2kg Short loin ribs
300g Mozzarella
150g Smoked streaky bacon
150g Sun-blushed tomatoes
20g World Spice Blend – Mediterranean
150g World Grill – Mediterranean
Red/white twine

Preparation

- Take the loin ribs and free the bones to make a rack.
- Make two incisions from the outside and season the inside with World Spice Blend Mediterranean.
- Stuff with mozzarella, bacon and tomatoes.
- Tie up using the cotton cord and brush with World Grill Méditerrané.



WORLD SPICE BLEND LATIN AMERICA

HUACATAY – MIRASOL

Latin American cuisine comes from countries that produce some of the most iconic flavours in the world. Each dish tends to focus around colour and passion that covers everything from spicy snacks to grilled meat. It's sure to give your food a strong robust flavour.

Latin American **schnitzel**

1kg Minced meat (70% pork, 30% beef)
20g Water
30g Vero binding pure
20g Liquid colour stabiliser
320g Water
30g World Spice Blend – Latin America
Batter and shake
Fantasy crumb – red

Preparation

- Mix the mince with World Spice Blend Latin America, Vero binding, liquid colour preserver and water.
- Make 100 g portions of mince and shape into schnitzels.
- Apply the batter and shake mix and coat with the fantasy crumbs - red.





WORLD SPICE BLEND EUROPE

WILD GARLIC – MACE

By taking in the stronger, earthy flavours usually found around Northern Europe, you can add a distinctive flavour to any dish. The addition of garlic, chives, onion, mace and porcini mushrooms means you can create classics from Scandinavia to France and not lose the character of each country.

Garlic and herb nests

- 1kg Minced meat (70% pork, 30% beef)
- 8 rashers Smoked streaky bacon
- 20g Water
- 30g Vero binding pure
- 20g Liquid colour stabiliser
- 20g World Spice Blend – Europe
- Decoration mix – Rotterdam
- Looped bamboo skewer

Preparation

- Combine the mince with World Spice Blend Europe, Vero binding pure, liquid colour stabiliser and water.
- Measure out 130 g meatballs and wrap each one with a slice of bacon and fix in place with a skewer.
- Decorate with the decoration blend- Rotterdam.



WORLD SPICE BLEND AFRICA

ROOIBOS – LEMON

Give your dishes the iconic flavours of classic African cuisine.

Ingredients like rooibos, lemon peel, clove and cinnamon make this blend unique and instantly recognisable. Ideal for beef, you can add warming flavours and bright colours to your counter.

African kebabs

- 1kg Diced beef
- 100g World Grill – For steaks
- 10g World Spice Blend – Africa
- Dried prunes
- Dried apricots
- Gun-shapen skewers

Preparation

- Cut the steak into 2 x 2 cm pieces.
- Marinate with the World Grill for Steaks.
- Make up skewers, starting with fruit and then steak, repeating until the skewer is full.
- Decorate with World Spice Blend Africa.





WORLD SPICE BLEND ASIA

KENTJUR - SZECHUAN

Countries such as China, Indonesia, Japan and Thailand have some of the most famous and recognisable flavours to their food. By making the most of the ingredients like tamarind, Szechuan pepper and kentjur, you can easily add this classic flavour profile to your food.

Asian stir-fry

1kg Chicken fillet (strips)
400g Stir-fry vegetables
50g Spring onion (chopped)
50g World Grill – Indian Mystery
20g World Spice Blend – Asia

Preparation

- Combine the chicken with the stir-fry vegetables and spring onions.
- Add the World Grill – Indian mystery and the World Spice Blend – Asia.
- Mix thoroughly.



WORLD SPICE BLEND ARABIC

CINNAMON - FENNEL

Get the authentic flavours of rich Arabic food with our blend of cinnamon, fennel, ginger, turmeric and nigella seeds. By giving your food a boost of colour and flavour you can really make it stand out with a flavour profile that will keep people coming back.

Arabic koftas










1kg Minced meat (70% pork, 30% beef)
20g Water
20g World Spice Blend – Arabic
30g Vero binding pure
Venix sticks 11cm
World Grill – Persian Market
Decoration mix – Cairo


Preparation

- Combine the mince with the vero binding, World Spice Blend - Arabic and water.
- Hand form the koftas around the Venix sticks.
- Marinate with the World Grill - Persian Market.
- Sprinkle with Decoration Blend Cairo.



World Spice Blend Range

Article number	Product name	Size	Packaging	Allergens
025901	World Spice Blend Africa (Rooibos + Lemon) - PURE	1.5 kg	plastic box	
025801	World Spice Blend Arabic (Cinnamon + Fennel) - PURE	1.75 kg	plastic box	
026201	World Spice Blend Asia (Kentjur + Szechuan) - PURE	1.5 kg	plastic box	
025701	World Spice Blend Europe (Wild Garlic + Mace) - PURE	1 kg	plastic box	
026301	World Spice Blend Latin America (Huacatay + Mirasol) - PURE	1.5 kg	plastic box	
026401	World Spice Blend Mediterranean (Rosemary + Saffron) - PURE	1.5 kg	plastic box	
385202	World Grill Mediterranean PURE	2.5 lt	drum 2.5 lt	
463002	World Grill Indian Mystery PURE	2.5 lt	drum 2.5 lt	
435402	World Grill for Steaks - standard	2.5 lt	drum 2.5 lt	① ⑥ ⑨ ⑩ *
433702	World Grill Persian Market PURE	2.5 lt	drum 2.5 lt	
735701	Batter & shake kit	40 x 80 g	sachet	⑦
281202	Fantasy crumbs red	2.75 kg	pail 5 lt	① ⑨
185302	Decoration blend cairo	1.5 kg	plastic box	① ⑫
286702	Decoration blend Rotterdam PURE	1 kg	plastic box	
581710	Binding vero (budget packs) PURE	10 x 1 kg	carton 10x1 kg bag	
113702	Liquid colour stabiliser	2.5 lt	drum 2.5 lt	#
388201	Venix sticks 11 cm	100 pcs	various	



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- No declarable allergens
- No MSG
- No phosphates
- 20% salt reduction
- No artificial flavourings

Declarable allergens

- | | |
|-------------------------------|-------------------|
| ① Cereals (containing gluten) | ⑧ Nuts |
| ② Crustaceans | ⑨ Celery |
| ③ Eggs | ⑩ Mustard |
| ④ Fish | ⑪ Sesame |
| ⑤ Peanuts | ⑫ Sulphur Dioxide |
| ⑥ Soya | ⑬ Lupin |
| ⑦ Milk (inc. lactose) | ⑭ Molluscs |
| * MSG | # Phosphates |



Verstegen, with pleasure.