

## Oriental Duck Breast

Duck breast fillets  
Verstegen Rich Taste Marinade – Chinese Plum and Anise  
Verstegen World Grill – Chinatown  
Verstegen Spicemix Del Mondo – Chinatown

Score the fat on the duck breasts and place in a bowl and add 150g per kg of Verstegen Rich Taste Marinade – Chinese Plum and Anise. Leave to marinate overnight. Remove from the bowl and pat the fat of the duck breast dry. Brush the skin with Verstegen World Grill – Chinatown and garnish with Verstegen Spicemix Del Mondo – Chinatown.










## Sweet and Sour Pork Truffle

1kg Pork mince  
50g Hamburger mix complete  
30g Cold water  
25g Verstegen Spicemix Del Mondo – Chinatown  
Verstegen Sweet and Sour Sauce  
Verstegen World Grill – Chinatown  
Oriental vegetables

Place the pork mince, burger mix, water, and Verstegen Spicemix Del Mondo – Chinatown in a bowl and mix well. Weight out into 150g balls and form into a nest. Brush the outside of the nest with Verstegen World Grill – Chinatown. Mix the vegetables (spring onion, water chestnuts, straw mushrooms and bamboo shoots) with enough Verstegen Sweet and Sour Sauce to bind. Spoon the vegetable mixture into the nest and garnish as desired.




### Products used in recipes

Article No.	Product Name	Packaging	Pack Size	Allergens
481202	World Grill – Chinatown	Jerrycan	2.5L	
350802	World Grill – Basic Sea Salt and Lampong Pepper	Jerrycan	2.5L	
400702	Rich Taste Marinade – Chinese Plum and Anise	Jerrycan	2.5L	
481581	Spicemix Del Mondo – Chinatown	Taste Jar	320g	
481583	Spicemix Del Mondo – Chinatown	Taste Jar	6x320g	
857004	Hamburger Mix Complete	Plastic bucket	4g	
140003	Verstegen Sweet and Sour Sauce	Bucket	2.7L	

### Declarable Allergens

- ① Cereals containing gluten
- ② Crustaceans
- ③ Eggs
- ④ Fish
- ⑤ Peanuts
- ⑥ Soya
- ⑦ Milk (incl. lactose)
- ⑧ Nuts
- ⑨ Celery
- ⑩ Mustard
- ⑪ Sesame
- ⑫ Sulphur Dioxide
- ⑬ Lupin
- ⑭ Molluscs
- Ⓜ Contains Phosphate
- Ⓝ Contains MSG


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- No declarable allergens
- No MSG
- No phosphates
- No compromise in taste
- No artificial flavourings
- Low salt levels



*Enjoy great taste*

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**World Grill & SDM Chinatown**



Inspired by  
your passion for fresh food



*Enjoy great taste*



## Chinatown

Chinese flavours and marinades have always been synonymous with the British butcher, particularly when it comes to summer food.

The sweet and spiced notes of star anise, Chinese five spice and cinnamon lend themselves perfectly to poultry and pork dishes. But the recipes don't begin and end with what you can put on a barbecue!

World Grill Chinatown has been specifically developed for the UK market.

- It carries our Pure label. Meaning that it's free from all declarable allergens, MSG and phosphates
- It uses natural flavour and colours. Meaning that there is no E120 carmine present.
- There's zero added sugar, meaning that it contains up to 12 times less sugar than some dry flavour glazes.

In fact, both the World Grill and Spicemix Del Mondo Chinatown carry our Pure label.

Each of these products work brilliantly on their own when it comes to adding value to your ready meals or barbecue products. Alternatively, use them in conjunction to give your customers the best blend famous Chinese flavours.



## Char Sui **Pork** Stir fry

1kg Pork leg strips or pork fillet trim  
1kg Vegetables cut for stir fry  
40g Verstegen Spicemix Del Mondo – Chinatown  
200-250g Verstegen World Grill – Chinatown

Place the pork strips in a bowl and coat with the Verstegen Spicemix Del Mondo Chinatown. Add stir fry vegetables (peppers, spring onion, bamboo shoots, straw mushrooms etc.) and mix well. Present in your counter in a bowl or wok



## Chinese **Pork** Lollipops

Pork Fillet  
1kg Sausagemeat  
50g Verstegen Spicemix Del Mondo – Chinatown  
Verstegen World Grill – Chinatown

Trim and butterfly the pork fillet and flatten it out to a thickness of around 1cm. Combine the Verstegen Spicemix Del Mondo – Chinatown with the sausagemeat. Place the sausagemeat onto the pork fillet and spread across until it is the same thickness as the pork. Tightly roll up the pork. Wrap tightly in clingfilm and semi-freeze before slicing. Thread on skewers, brush with Verstegen World Grill – Chinatown and garnish as desired.



## Chinese **Chicken** Burger

500g Chicken thigh – minced  
500g Chicken breast – minced  
Poultry burger mix of your choice  
50g Verstegen Spicemix Del Mondo – Chinatown (plus extra for edging)  
Verstegen World Grill – Chinatown

Mix the minced chicken breast and thigh together, along with your chicken burger mix and the Verstegen Spicemix Del Mondo – Chinatown. Weigh out desired size and shape. Coat edges of your burgers in Verstegen Spicemix Del Mondo – Chinatown and coat in brush the tops with Verstegen World Grill – Chinatown



## Meaty **Chinese** Ribs

Pork Belly ribs  
Verstegen Spicemix Del Mondo – Chinatown  
Verstegen World Grill – Basic Sea Salt and Lampong Pepper

Coat the ribs liberally with the Verstegen Spicemix Del Mondo – Chinatown. Vacuum pack them overnight to produce a good finish.

**Tip:**  
Coat with Verstegen World Grill – Basic Sea Salt and Lampong Pepper to give a nice shine and aid cooking time

