

A graphic featuring a central vertical skewer of BBQ food. The skewer has alternating pieces of red meat, yellow bell pepper, and red bell pepper. Above the skewer is a white silhouette of a grill. The text "BBQ 2021" is written in a large, white, distressed font across the grill. Below "BBQ 2021", the word "BOX" is in a smaller, white, distressed font. Below "BOX", the word "Clever!" is written in a white, cursive font. The entire graphic is set against a dark background with a subtle smoke effect.

BBQ 2021
BOX
Clever!

ARTISAN BBQ BOX IDEAS



Enjoy great taste

INSPIRATION

More than ever, this year will see people coming together to experience the simpler and finer things in life, taking more time to savour and enjoy social occasions. Sharing great food and eating together will be a priority for your customers, with demand and appetite for new products and dishes reaching new heights. In turn we aim to inspire you with new ideas to freshen up your counters and online offerings for delivery, helping you to maximise the opportunity for extra sales this BBQ season and beyond.



We have taken our time over this development to get it right, it works perfectly for those interested in food welfare, for you, the craftsman/artisan in fresh food and for us, ingredient and flavour specialist.

We want to work in partnership with you, to feed those conscious choices of the consumer so they can then discover their way to your counter. Our aim is to inspire you with themed artisan BBQ boxes that respond to their needs.

Artisan BBQ boxes

We've put together a selection of themed artisan BBQ boxes in line with the demands of today's modern customer. With the focus on provenance, high quality ingredients and delicious flavours, BBQ boxes can offer convenience and really show off

your craft skills, helping to grow repeat sales. There are 4 BBQ boxes based on world cuisine, a luxury BBQ box, and even a meat-free BBQ box to respond to increasing demand for vegetarian products. Each box also contains a side salad suggestion to really give your profits a boost.

BBQ inspiration

- BBQ - USA
- BBQ - Asian
- BBQ - Mediterranean
- BBQ - South American
- BBQ - Luxury
- BBQ - Meat-Free





BBQ - USA

AMERICAN STYLE

Celebrating the original home of the great American barbecue, we have selected a combination of American style specialties for a classic barbecue experience.

ATOMIC BUFFALO TURDS

Ingredients: 2 Long Peppers (cut in half) • 80 g **Sliceable Garlic Sauce** (Article Number: 017601) • 4 tbsp **Sambal Oelek PURE (Chilli Paste)** (Article Number: 133301) • 250 g Sausage Meat • 12 rashers of streaky bacon • **World Grill Smokey BBQ PURE** (Article Number: 378102)

Method: Place 20g **garlic sliceable sauce** in each half of pepper together with 1 tbsp of **Sambal Oelek PURE (Chilli Paste)**, top with approx. 60g sausage meat and wrap each parcel in bacon, finish with a brush of **World Grill Smokey BBQ**.



VOODOO WINGS

Ingredients: 1kg Chicken Wings • 80- 100g **World Grill Mexican Madness PURE** (Article Number: 342602) • 10g **Spicemix del Mondo Piri Piri PURE** (Article Number: 525578)

Method: Evenly coat the chicken wings with **World Grill Mexican Madness PURE** and sprinkle with **Spicemix del Mondo Piri Piri PURE**.





CHIMICHURRI STEAK BURGER'

Ingredients: 1kg Minced Beef • 50g **Hamburger Mix Complete PURE** (Article Number: 857004) • 10g **Spicemix del Mondo Chimichurri PURE** (Article Number: 368174)

Method: Add the **Hamburger Mix Complete PURE** and **Spicemix del Mondo Chimichurri PURE** to the minced beef and mix well. Portion the burgers to desired weight and press out using a burger press.



LOUISIANA COLESLAW

Ingredients: 500g White Cabbage (grated) • 500g Red Cabbage (grated) • 250g Carrot (grated) • 1 Red Onion (sliced) • 1 Bunch of Flat Parsley • 300g Mayonnaise • 30g **World Grill Honey Mustard** (Article Number: 449802)

Method: Finely chop the parsley and mix with the grated and sliced vegetables. Mix the mayonnaise with the **World Grill Honey Mustard**. Add the vegetables and combine evenly.



USA RIB-EYE

Ingredients: 1kg Boneless Ribeye Joint • 35g **Spicemix USA** (Article Number: 687678)

Method: Cut the ribeye joint into steaks or alternatively leave as a joint. Evenly coat with the **Spicemix USA**.

Cooking Instructions: Grill the ribeye over hot coals, alternatively pan fry or oven cook as a joint.



TEXAS STEAK KEBABS'

Ingredients: 1kg Rump Steak • 80-100g **World Grill Argentina Fire PURE** (Article Number: 462502) • **Spicemix Texas PURE** (Article Number: 606202)

Method: Dice the rump steak and marinate with **World Grill Argentina Fire PURE**. Thread the marinated steak onto skewers. Lightly sprinkle with **Spicemix Texas PURE**.



BBQ - ASIAN

EASTERN INSPIRATION

Asia is a continent rich in different cultures, ingredients and flavours, so the inspiration here is endless. From this melting pot of inspiration, we have put together an artisan BBQ box with product ideas that fit together perfectly in terms of flavour, simple preparation and visual appeal.

JAPANESE MINI LEG JOINTS'

Ingredients: 1kg Chicken Drumsticks or Thighs
• 20g **Chicken Spices Japanese PURE** (Article Number: 216774)

Method: Evenly coat the chicken drumsticks or thighs with the **Chicken Spices Japanese PURE**.

ASIA SATAY SKEWERS'

Ingredients: 1kg Boneless Chicken Thighs • 80-100g **World Grill Indonesian PURE** (Article Number: 407902)
• 18g **Spicemix for Satay PURE** (Article Number: 000181)

Method: Dice the chicken thighs and evenly coat with the **Spicemix for Satay PURE**. Thread the seasoned chicken cubes onto skewers and brush with **World Grill Indonesian PURE**.

INDIAN ROLLED BELLY PORK

Ingredients: 2kg Boneless, Rindless Belly Pork
• 12g **Verstegen Colorozout** (nitrate salt) (Article Number: 344005)
• 200g **Hindustani Marinade** (Article Number: 048425)
• 40g **Spicemix del Mondo Massala PURE** (Article Number: 513778)
• **World Grill Indian Mystery PURE** (Article Number: 463002)

Method: Butterfly the belly pork lengthways and sprinkle all over with the **nitrate salt**, massage in. Mix the **Marinade Hindustani** with the **Spicemix del Mondo Massala PURE** and add to the pork. Place in a vac bag, vacuum on full and leave to marinate for 12 hours. Remove from the vac bag and roll, securing with skewers. Tie the belly in-between each skewer, slice and brush each belly steak with **World Grill Indian Mystery PURE**.

Cooking instructions: Oven cook at 150°, gas mark 2 for 45 minutes or 72° internal temperature. Turn up to 180° gas mark 4 for the final 5 minutes to colour.

THAI TOFU

Ingredients: 1.5kg Tofu • 40g **World Grill Thai Adventure PURE** (Article Number: 410002) • Lemongrass stalks

Method: Cut the Tofu into 1-2cm slices and marinate with the **World Grill Thai Adventure PURE**. Cut the tops of the lemongrass diagonally and thread the marinated Tofu onto the lemongrass stalks.



ORIENTAL RIBS

Ingredients: 1kg Meaty Pork Ribs

- 100g **Marinade Chinese plum PURE** (Article Number: 126902)
- 6g **Colorozout** (nitrite salt) (Article Number: 344005)
- 80-100g **World Grill Chinatown PURE** (Article Number: 481202)

Method: Remove the membrane from the ribs. Rub the **nitrite salt** into the ribs and add the **Marinade Chinese plum PURE** to coat, vacuum and marinate for 24 hours, remove from the bag and brush with the 100g **World Grill Chinatown PURE**.

Oven cook at 150c for 45 minutes. Finish on the BBQ.



SPICY NOODLE KETJAP SALAD

- Ingredients:** 500g Cooked Noodles • 100g Carrot (grated)
- 100g Cucumber (sliced) • 50g Fresh Coriander • 50g Fresh Mint
 - 1 Chilli Pepper (sliced) • 1 Lime • 75g **Ketjap Sauce** (Article Number: 115703) • 100g **Paprika Powder PURE** (Article Number: 092578)

Method: Finely chop the fresh herbs and mix with the noodles, grated and sliced vegetables. Add all the ingredients together in a bowl and grate in the lime zest. Add the **Ketjap Sauce** and mix well..





BBQ - MEDITERRANEAN

Pure Mediterranean

Mediterranean cuisine is characterised by tasty, colourful dishes blessed by the sun. Outdoor cooking is a vital part of the food culture throughout the Mediterranean region. Experience the taste of different countries and cultures including Spain, Greece and Portugal. All these flavours work well together and come into their own when cooked over hot coals.



PERSIAN KOFTAS

- Ingredients:** 500g Minced Beef • 500g Minced Pork
- 50g **Hamburger Mix Complete PURE** (Article Number: 857004)
 - 10g **Spicemix del Mondo Medina** (Article Number: 582683)
 - **World Grill Persian Market PURE** (Article Number: 433702)

Method: Add the **Spicemix del Mondo Medina** and the **Hamburger Mix Complete PURE** to the beef and pork mince, mix together. Portion the desired weight of the kofta and form around skewers. To finish, brush evenly with **World Grill Persian Market PURE**.

SPANISH TENDERLOIN MEDALLIONS'

- Ingredients:** 1 Trimmed Pork Tenderloin
- 150g Manchego cheese • 6 Slices Unsmoked Streaky bacon • **World Grill Spanish Harbour PURE** (Article Number: 434002) • **Spicemix del Mondo Mediterrane PURE** (Article Number: 582978)

Method: Cut a large pocket lengthways into the centre of the pork tenderloin, stuff the pocket with the manchego and wrap the tenderloin in the streaky bacon, securing with bands. Thread skewers at even distance apart through the tenderloin, marinate with **World Grill Spanish Harbour Pure** and sprinkle with **Spicemix del Mondo Mediterrane PURE**. Slice in between each skewer to create evenly shaped medallions.





CHICKEN SUPREMES

Ingredients: 1kg Chicken Supremes

- 150g **Marinade grill Provençal** (Article Number: 139802)
- 80-100g **World Grill Mediterranean PURE** (Article Number: 385202)

Method: Marinate the chicken supremes with the **Provençal Marinade**, marinate for at least 12 hours or overnight, remove from the pouch and glaze with the 100g **World Grill Mediterranean PURE** to finish.

LAMB CUTLETS'

Ingredients: 1kg Lamb Chops

- 80-100g **World Grill French Garden PURE** (Article Number: 462602)

Method: Marinate the lamb chops in the **World Grill French Garden PURE** and display.



GREEK SALAD

- Ingredients:** 1 Cucumber • 4 Cherry Tomatoes • 1 Green Pepper
• 1 Red Onion • 200g Black Olives • 200g Feta Cheese
• 20g **Spicemix del Mondo Sirtaki PURE** (Article Number: 582883)
• Olive oil

Method: Clean the vegetables and cut to your desired size. Add the olives to the salad and mix with the **Spicemix del mondo Sirtaki PURE** and drizzle with olive oil. Crumble the feta cheese over the salad to finish.

LOADED BREAD

Ingredients: 1 Sourdough Loaf

- **World Grill Spanish Harbour PURE** (Article Number: 434002)
- **Sliceable Garlic Sauce** (Article Number: 017601)

Method: Score the sourdough crossways and brush with the **World Grill Spanish Harbour PURE**. Cut the **sliceable garlic** into thin slices and place evenly throughout the cut bread. Present the stuffed sour dough as a side dish with the BBQ package.





BBQ - SOUTH AMERICAN

BARBACOA VIBES

South America's soul is vibrant, rhythmic and colourful and you can really taste it in the food. Fresh ingredients, warm spices, smoke and samba combine to create an unforgettable fiesta. In this artisan BBQ box we visit Peru, Argentina and Mexico, creating a combination of flavours that work perfectly together to recreate the BBQ vibes of South America. Fire up the coals and send your taste buds to the other side of the world.

POTATO HAM SALAD

Ingredients: 1kg potatoes • 200g Silver Skin Onions
• 5g Chives (snipped) • 200g Mayonnaise • 20g **World Grill Smokey Barbecue PURE** (Article Number: 378102) • Ham Ends to garnish

Method: Dice the potatoes, boil until tender and chill. Defrost the silver skin onions and add to the diced potatoes and chives. Mix the mayonnaise with the **World Grill Smokey BBQ PURE** and add to the potatoes and onions. Garnish with chopped ham ends and more snipped chives.



ARGENTINIAN CHICKEN KEBABS

Ingredients: 1kg Boneless Chicken Thighs
• 100g **World Grill Argentina Fire PURE** (Article Number: 462502)
• 2 Red Onions • 1 Lime • 5 Skewers

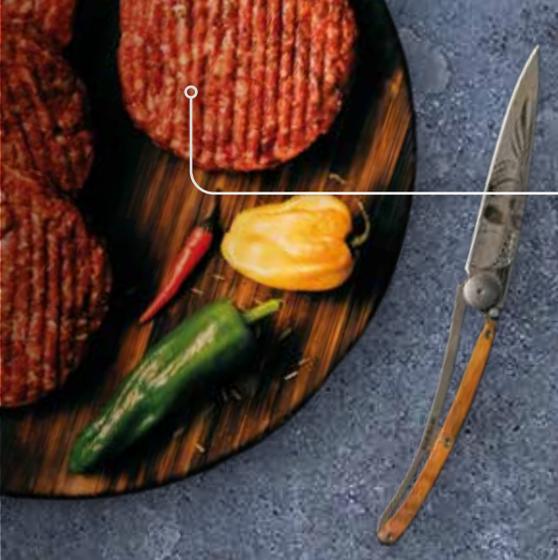
Method: Cut the chicken thighs into even chunks and marinade in the **World Grill Argentina Fire PURE**. Cut the red onion and the lime into wedges. Skewer the chicken, onion and lime alternately.

PORK SHOULDER'

Ingredients: 1 kg Boneless Pork Shoulder
• 30g **Peru Spicemix PURE** (Article Number: 589578)

Method: Cut the pork shoulder into thin shoulder steaks and season with the **Peru Spicemix PURE**.





GUADALAJARA STEAK BURGER

Ingredients: 1kg Minced Beef

- 50g **Hamburger Mix Complete PURE** (Article Number: 857004)
- 10g **Spicemix del Mondo Guadalajara PURE**

Method: Add the **Hamburger Mix Complete PURE** and **Spicemix del Mondo Guadalajara PURE** to the minced beef and mix well. Portion the burgers to desired weight and press out.

PERUVIAN PORK SKEWERS

Ingredients: 1kg Pork Tenderloin • 80g **World Grill Fiesta Peru PURE** (Article Number: 492702) • 1 Lime (sliced) • 8 Skewers

Method: Cut the pork tenderloin into equal pieces of 2 x 2 cm and marinate with the **World Grill Fiesta Peru PURE**. Thread the pork onto the skewer with a slice of lime in between each piece of meat.



PERUVIAN SHORT RIBS

Ingredients: 1kg Beef Short Ribs

- 150g **Marinade Peru PURE** (Article Number: 493002)
- 50g **World Grill Fuego Peru** (Article Number: 492902)
- Vacuum Cooking Bag

Method: Marinate the short ribs with the **Marinade Peru PURE** in the vacuum bags marinate for at least 12 hours or overnight. Cook the vacuumed short ribs on steam at 85° for 4 hours. After cooling down, brush with the **World Grill Fuego Peru**. Alternatively cook low and slow on the BBQ or in the oven.

CORN WHEELS

Ingredients: 4 precooked corn on the cobs
• 80-100g **World Grill Jamaican Jerk PURE** (Article number: 848402)

Method: Slice the corn of the cobs into 1cm slices, marinate the slices with the **World Grill Jamaican Jerk PURE**. Thread the corn slices onto skewers through the core of the cob.



BBQ - LUXURY

Gourmet BBQ

The choice of a gourmet option exists in all aspects of dining, so why not in BBQ? For this reason, we have put together a gourmet BBQ box containing upmarket BBQ dishes that will exceed customer's expectations.

MIDDLE EASTERN DUCK SKEWERS

Ingredients: 1kg Duck Breasts • 1 Orange

- 80-100g World Grill Basic Sea Salt & Lampong Pepper PURE (Article Number: 350802) • Spice Mix del Mondo Medina (Article Number: 582683)

Method: Cut duck breasts into equal bite sized chunks. Slice the orange into half-moons and thread both intermittently onto skewers. Brush the skewers with the World Grill Basic Seasalt & Lampong Pepper PURE and garnish with the Spice mix del Mondo Medina.



LAMB RACK

Ingredients: Rack of Lamb • 20g Spicemix del Mondo Mediterane PURE (Article Number: 582978) • 5g World Grill Royal Mint and Rosemary PURE (Article Number: 305702)

Method: Trim the rack of lamb removing the excess fat. Marinate the rack of lamb with the World Grill Royal Mint and Rosemary PURE. Lay the lamb skin side down into the Spicemix del Mondo Mediterane PURE, forming an herb crusted edge. Alternatively use the same method on a butterflied leg of lamb.



MOZZARELLA SHARING LOAF

Ingredients: 4 loaves of pre-baked bread • 40g **World Grill French Garden PURE** (Article Number: 462602) • 80g mozzarella cheese

Method: Slice along each loaf 1cm from the base. Brush the bread with the **World Grill French Garden PURE**. Slice the mozzarella and stuff between the slices.



SWEET POTATO

Ingredients: 10 Sweet Potatoes
• 80-100g **World Grill Fuego Peru** (Article Number: 492902)

Method: Wash the sweet potatoes and roast them in the oven for 20-25 minutes at 220°. Peel the skin of the potatoes and brush with the **World Grill Fuego Peru**. Present the sweet potatoes as side dish with the BBQ package.



GARLIC AND HERB SPATCHCOCK POUSSIN

Ingredients: 1 Poussin or small chicken • **World Grill French Garden PURE** (Article number: 462602)

Method: Spatchcock the poussin or small chicken by removing the spine and flatten the bird. Score the breasts, drumsticks and wings and brush evenly with **World Grill French Garden PURE**. Use skewers to hold the poussin or small chicken in place during preparation and cooking.



STEAK SELECTION

Ingredients: 1kg your favourite steak
• 80-100g **World Grill Basic Seasalt and Lampong Pepper PURE** (Article Number: 350802)
• Fresh herbs to garnish.

Method: Cut your steak into the desired size and marinate with the **World Grill basic Seasalt and Lampong Pepper PURE** and garnish with fresh herbs.





BBQ - VEGETARIAN

MEAT-FREE SELECTION

We live in a world where dietary and lifestyle decisions are being made in a much more conscious way. This is reflected by the increase in demand for vegetarian products. To ignore this growing trend would certainly be a missed opportunity. Below is our artisan meat-free BBQ box containing a fantastic array of products perfectly suitable for the BBQ.

THAI NOODLE SALAD

Ingredients: 200g Noodles (cooked) • 200g Carrot • 200g Cucumber • 200g Paprika • 50g Coriander • 50g Mint • 1 Chilli pepper • 1 Lime • 75g **Ketjap Sauce** (Article Number: 115703)

Method: Cut the carrot and cucumber into thin slices. Finely chop the herbs, cut the chilli pepper into rings and grate the zest of the lime. Add all the ingredients to the noodles and combine with the **ketjap sauce**.



POTATO CAKES

Ingredients: 1kg Mashed Potato • 150g **Vega Binding mix PURE** • 100g Grated Cheese • 60g **Gratin Sauce** (Article Number 399801) • 20g **Peru Spice Mix PURE** • 50g **World Grill Fuego Peru**

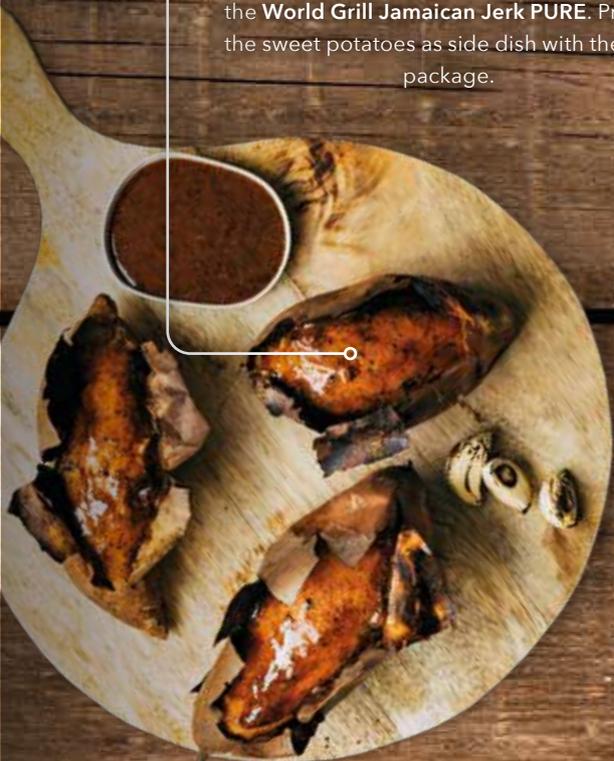
Method: Place the readymade mash potato in a mixing bowl. Add the **Vega Binding Mix PURE**, grated cheese, **Gratin Sauce** and **Peru Spice Mix PURE**, mix well. Press potato cakes to desired size and brush with the **World Grill Fuego Peru**.



SWEET POTATO

- Ingredients:** 10 Sweet Potatoes
• 80-100g **World Grill Jamaican Jerk PURE**
(Article Number: 848402)

Method: Wash the sweet potatoes and roast them in the oven for 20-25 minutes at 220°. Peel the skin of the potatoes and brush with the **World Grill Jamaican Jerk PURE**. Present the sweet potatoes as side dish with the BBQ package.



HALLOUMI KEBABS

- Ingredients:** 500g Halloumi • Diced Mixed Peppers
• 2 Red Onions • 80-100g **World Grill Basic Seasalt & Lampong Pepper PURE** (Article Number: 350802) • **Spicemix del Mondo Mediterane PURE** (Article Number: 582978)

Method: Cut all ingredients to the desired size. Marinate the vegetables and the halloumi with the **World Grill Basic Seasalt & Lampong pepper**. Thread the vegetables alternately on the skewers and sprinkle with the **Spicemix del Mondo Mediterane PURE**.



CORN WHEELS

- Ingredients:** 4 precooked corn on the cobs
• 80-100g **World Grill French Garden PURE**
(Article number: 462602)

Method: Slice the corn of the cobs into 1cm slices, marinate the slices with the **World Grill French Garden PURE**. Thread the corn slices onto skewers through the core of the cob.



CHEESEBURGER TRIANGLE

- Ingredients:** 250g **Vega Binding Mix PURE** (Article Number: 1020602) • 300g Cheddar Cheese (grated)
• 50g Sweetcorn • 50g Kidney Beans • 50g Red Pepper (finely diced) • 400g Water • 120g **World Grill Mexican Madness PURE** (Article Number: 343602)

Method: Mix the **Vega binding mix PURE** with the water and add the **World Grill Mexican Madness PURE**. Add the cheddar cheese and vegetables and mix until smooth. Form burgers to desired size and leave to firm for 3 hours.

Verstegen products

Article Nr	Product	Pack Size	Packaging	Pure
Sauces				
133301	Chilli paste	750 G	glass	
115703	Ketjap sauce	2,7 LT	pail	
017601	Sliceable garlic sauce	6X250 ML	stick	
399801	Sauce gratin	2,7 LT	pail 2,7 lt	
Marinades & World Grills				
126902	Marinade chinese plum	2,5 LT	drum 2,5 lt	
048425	Hindustani curry marinade	2,5 LT	drum 2,5 lt	
139802	Marinade grill provençale	2,5 LT	drum 2,5 lt	
493002	Marinade peru	2,5 LT	drum 2,5 lt	
462502	World grill argentina fire	2,5 LT	drum 2,5 lt	
350802	World grill basic seasalt & lampong pepper	2,5 LT	drum 2,5 lt	
481202	World Grill Chinatown pure	2,5 LT	drum 2,5 lt	
492702	World grill fiesta peru	2,5 LT	drum 2,5 lt	
462602	World grill french garden	2,5 LT	drum 2,5 lt	
492902	World grill fuego peru	2,5 LT	drum 2,5 lt	
449802	World grill honey mustard	2,5 LT	drum 2,5 lt	
463002	World grill indian mystery	2,5 LT	drum 2,5 lt	
407902	World grill indonesian	2,5 LT	drum 2,5 lt	
848402	World Grill Jamaican jerk pure	2,5 LT	drum 2,5 lt	
385202	World grill méditerrané	2,5 LT	drum 2,5 lt	
343602	World grill mexican madness	2,5 LT	drum 2,5 lt	
433702	World grill persian market	2,5 LT	drum 2,5 lt	
305702	World grill royal mint & rosemary	2,5 LT	drum 2,5 lt	
378102	World grill smokey barbecue	2,5 LT	drum 2,5 lt	
434002	World grill spanish harbour	2,5 LT	drum 2,5 lt	
410002	World grill thai adventure pure	2,5 LT	drum 2,5 lt	
Spice Mixes				
368181	Spicemix del Mondo Chimichurri pure	265 G	taste jar	
1033181	Spicemix del mundo Guadalajara	345 G	taste jar	
582681	Spicemix del Mondo Medina	385 G	taste jar	
513781	Spicemix del Mondo Massala pure	350 G	taste jar	
582981	Spicemix del Mondo Mediterrane pure	175 G	taste jar	
525581	Spicemix del Mondo Piri Piri pure	380 G	taste jar	
582881	Spicemix del Mondo Sirtaki pure	320 G	taste jar	
000181	Spicemix for satay with salt pure	415 G	taste jar	
687674	Spicemix usa	750 G	jar 1 lt	
005483	Japanese chicken spices	400 G	taste jar	
606202	Spicemix Texas	1,5 KG	plastic box	
092581	Paprika Powder	260 G	taste jar	
Spice Mixes				
1059204	Mix for hamburger complete pure	4 KG	pail 5 lt	
344005	Nitrite salt	5 KG	pail 5 lt	
1020602	Vega Binding Mix PURE	2KG	pail 5 lt	

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.



Verstegen Spices & Sauces UK Ltd, Plough Road, Great Bentley, Essex CO7 8LA United Kingdom
 Freephone: 0800 011 3246 Email: info@verstegen.co.uk www.verstegen.co.uk

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