

SLICEABLE SAUCES

BRAND NEW FLAVOURS AND RECIPES



Enjoy great taste



SLICEABLE SAUCES

Our range of sliceable sauces are highly versatile, unique and have been developed with the food professional in mind. Easily create new and exciting dishes with a variety of different flavour combinations and keep your counters looking fresh and vibrant.

- 7 delicious varieties
- Convenient portion control , ease of use with minimal mess
- Transitions from solid to liquid at 56 °C
- Multiple flavour combinations and applications
- Highest quality and fully traceable ingredients
- Can be paired with World Grill oil marinades, spices mixes, schnitzel mixes and crumbs
- Suitable for all meats, fish, vegetables, pulses and pasta



Declarable Allergens

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



**NEW
FLAVOUR**



**NEW
FLAVOUR**



**NEW
FLAVOUR**



More recipes available online at www.verstegen.co.uk
or get in contact for advice and inspiration.

SLICEABLE NACHO CHEESE SAUCE

NEW FLAVOUR

1139701 6 x 250ml 7

A classic nacho cheese flavour, orange in colour with peppers, onions and gherkins. Perfect with all meats and Mexican inspired dishes.



SPICY NACHO CHEESE BAGUETTE

INGREDIENTS

1 Baguette (scored 6 times)
6 Chorizo slices
6 Slices 1139701 **Sliceable Nacho Cheese Sauce**
Grated cheese
Pickled chillies

METHOD

Stuff each scored pocket with a slice of chorizo and piece of **Sliceable Nacho Cheese Sauce**, sprinkle over grated cheese and finish with pickled chillies.



OVEN



180°C



15 MINS



NACHO CHICKEN KIEV WITH CORN CRUMB

INGREDIENTS

6 Chicken fillets
150g 1139701 **Sliceable Nacho Cheese Sauce**
735701 **Batter & Shake**
Cornflakes (crushed)

METHOD

Create a pocket in each chicken fillet and stuff with 25g of the **Sliceable Nacho Cheese Sauce**. Using the **Batter and Shake** coat each chicken fillet in the crushed cornflakes.



OVEN



180°C



25 MINS



SPICY TRIO NACHOS

INGREDIENTS

Makes 4 silver trays:
200g Tortilla chips
1139701 **Sliceable Nacho Cheese Sauce**
017702 **Sliceable Chimichurri Sauce**
017601 **Sliceable Garlic Sauce**
Grated cheese
Black beans (optional)
Pickled chillies (optional)



OVEN



180°C



10 MINS

METHOD

Split the nachos between 4 silver foil trays and build up the dish with slices of the sliceable sauces, cheese, black beans and pickled chillies.



BEEF, NACHO CHEESE AND CHORIZO BURGERS

INGREDIENTS

1kg Beef mince
50g 1059204 **Mix for Hamburger Complete PURE**
1139701 **Sliceable Nacho Sauce**
Streaky bacon rashers
Chorizo slices, fresh chilli, tomato
350802 **World Grill Sea Salt and Lampong Pepper PURE**

METHOD

Combine the minced beef with the **Mix for Hamburger Complete PURE** and weigh out into 80g portions. In between 2 patties, place a 2cm slice of **Nacho Sliceable Sauce** and press down.. Wrap each burger with a rasher of streaky bacon and brush with the **World Grill Sea Salt and Lampong Pepper PURE**. Garnish with the chorizo slices, chillies and tomato.



OVEN/BBQ 180°C 20 MINS

CHICKEN, CHILLI AND NACHO CHEESE POPPERS

INGREDIENTS

1kg Chicken fillets
10 Padron peppers
1139701 **Sliceable Nacho Cheese Sauce**
343602 **World Grill Mexican Madness PURE**

METHOD

Create a pocket in the top of the chicken fillet and brush all over with the **World Grill Mexican Madness**. Stuff the Padron peppers with the **Sliceable Nacho Cheese Sauce** and place 2 in each chicken fillet, secure with meat bands.



OVEN 180°C 25 MINS



NACHO CHEESE AND REFRIED BEAN TRUFFLE

INGREDIENTS

1kg Minced beef
50g 1059204 **Mix for Hamburger Complete PURE**
343602 **World Grill Mexican Madness**
250g 1139701 **Sliceable Nacho Cheese Sauce**
Refried beans
Grated cheese
Pickled chillies
Cornflakes (crushed)



OVEN 180°C 25 MINS

METHOD

Combine the minced beef with the **Mix for Hamburger Complete PURE** and shape into 8 truffles, Brush with the **World Grill Mexican Madness** and dip the rim into crushed cornflakes. Add a spoon full of refried beans and a slice of the **Sliceable Nacho Cheese Sauce** to the truffle, finish with grated cheese and pickled chilli.



SLICEABLE HONEY MUSTARD SAUCE

NEW
FLAVOUR

1139801 6 x 250ml 7 10

Sweet and punchy, yellow in colour with visible mustard seeds.
Great with pork, ham, lamb, chicken and gammon.



HONEY MUSTARD PORK LATTICE

INGREDIENTS

1kg Pork mince
50g 1059204 Mix for Hamburger Complete PURE
180g 1139801 Sliceable Honey Mustard Sauce
Lattice pastry sheets
284974 Decoration Blend France
Fresh thyme

METHOD

Combine the pork mince with the Mix for Hamburger Complete PURE and divide into 6. Stuff 30g of the Sliceable Honey Mustard Sauce into each meatloaf and encase in the lattice pastry sheets. Garnish with the Decoration Blend France and fresh thyme.



OVEN



180°C



25 MINS

HONEY MUSTARD BAKED CAMEMBERT

INGREDIENTS

1 Camembert - whole
50g 1139801 Sliceable Honey Mustard Sauce
449802 World Grill Honey Mustard
Breadsticks
Streaky bacon rashers

METHOD

Cut a circle out of the camembert cheese leaving the base intact, stuff the hole with the Sliceable Honey Mustard Sauce, place the lid back on. Brush with the World Grill Honey Mustard and serve with the breadsticks wrapped in bacon.



OVEN



180°C



15 MINS



HONEY MUSTARD LAMB CANNONS

INGREDIENTS

1kg Lamb mince
50g 1059204 Mix for Hamburger Complete PURE
150g 1139801 Sliceable Honey Mustard Sauce
350802 World Grill Sea Salt and Lampong Pepper PURE
284903 Decoration Blend France

METHOD

Combine the lamb mince with the Mix for Hamburger Complete PURE and divide into 6. Stuff each portion with 25g of Sliceable Stilton Sauce and shape into cannons. Brush with the World Grill Sea Salt and Lampong Pepper and dip each end in the Decoration Blend France to finish.



OVEN



180°C



20 MINS





HONEY MUSTARD BACON BANGERS

INGREDIENTS

5 Pork sausages
5 Streaky bacon rashers
125g 1139801 **Sliceable Honey Mustard Sauce**
284974 **Decoration Blend France**
Grated cheese

METHOD

Split the sausages lengthways leaving the ends intact to create a pocket. Stuff 25g of **Sliceable Honey Mustard Sauce** into each sausage, top with grated cheese and wrap in streaky bacon. Finish with **Decoration Blend France**.



OVEN



180°C



20 MINS

HONEY MUSTARD CORNED BEEF HASH

INGREDIENTS

Makes 3 silver foils:
600g Pre-made instant mash
600g Corned beef (thick sliced)
300g 408803 **Sauce for Hashed Meat PURE**
30g 449802 **World Grill Honey Mustard**
1139801 **Sliceable Honey Mustard Sauce**
284974 **Decoration Blend France**
103178 **Onion Pieces Fried**
Grated cheese



OVEN



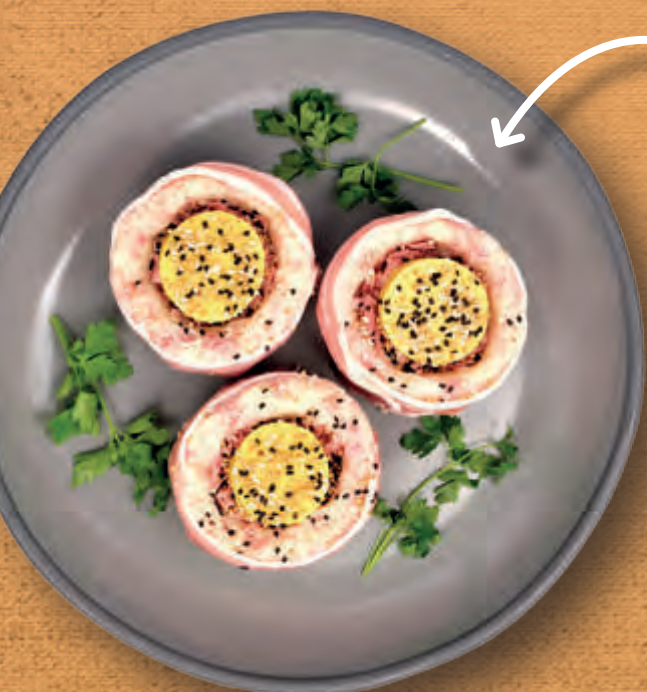
180°C



25 MINS

METHOD

Spread 100g of **Sauce for Hashed Meat PURE** into a silver foil. Add the **World Grill Honey Mustard** to the instant mash and layer on top of the sauce with the **Sliceable Honey Mustard Sauce** and corned beef. Sprinkle over the **Onion Pieces Fried**, **Decoration Blend France** and the grated cheese.



HONEY MUSTARD HAM AND POTATO TRUFFLE

INGREDIENTS

500g Pre-made instant mash
500g Ham trim (chopped)
25g 581710 **Bond Vero PURE**
250g 1139801 **Sliceable Honey Mustard Sauce** (cut into 8)
250g Ham trim (chopped)
8 Streaky bacon rashers
198002 **Decoration Blend Dijon**

METHOD

Combine the mashed potato, 500g chopped ham, **Bond Vero PURE** and shape into 8 truffles. Stuff each truffle with the remaining ham trim and a slice of **Sliceable Honey Mustard Sauce** and wrap in streaky bacon. Finish with the **Decoration Blend Dijon**.



OVEN



180°C



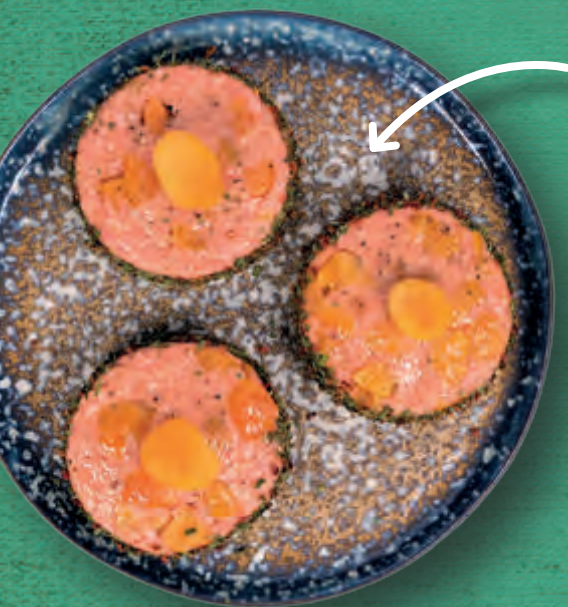
15 MINS

SLICEABLE BLUE STILTON SAUCE

NEW
FLAVOUR

1139901 6 x 250ml **7**

If you have enjoyed our steak night selection stilton sauce you won't be disappointed with this, we have added extra black pepper to set off the white creamy sauce, perfectly paired with all meats, vegetables and pasta.



TURKEY, APRICOT AND STILTON BURGER

INGREDIENTS

1kg Turkey mince
50g 1059204 Mix for Hamburger Complete PURE
100g Dried apricot (chopped)
150g 1139901 Sliceable Stilton Sauce



OVEN



180°C



20 MINS

METHOD

Combine the turkey mince, Mix for Hamburger Complete PURE and chopped dried apricot and make 12 equal sized patties. Take 25g Sliceable Stilton Sauce and press in between 2 turkey patties, continue process to create remaining burgers.

STILTON AND APPLE SAUSAGE ROLL

INGREDIENTS

1kg Sausagemeat
Puff pastry
250g 1139901 Sliceable Stilton Sauce
198002 Decoration Blend Dijon
Egg wash



OVEN



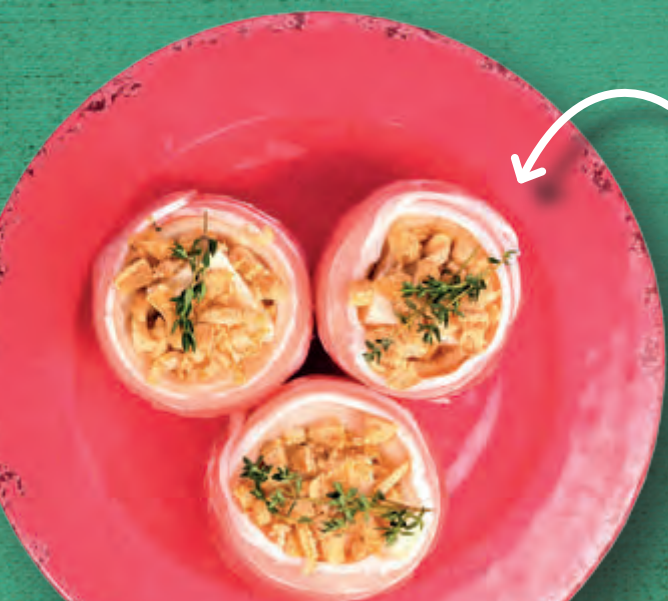
180°C



25 MINS

METHOD

Using your preferred technique for making sausage rolls simply add Sliceable Stilton Sauce and dried apple. Glaze with egg and finish with Decoration Blend Dijon.



BACON, STILTON AND PORK CRACKLING ONIONS

INGREDIENTS

4 Large onions (peeled with centre removed)
4 Rashers streaky bacon
4x 50g 1139901 Sliceable Stilton Sauce
Pork crackling (crushed)
Fresh thyme



OVEN



180°C



25 MINS

METHOD

Fill the hollow onions with the Sliceable Stilton Sauce, wrap in bacon and top with the crushed crackling and fresh thyme.



PORK, APPLE AND STILTON BURGER

INGREDIENTS

1kg Pork mince
50g 1059204 **Mix for Hamburger Complete PURE**
150g Dried apple
150g 1139901 **Sliceable Stilton Sauce**
350802 **World Grill Sea Salt and Lampong Pepper PURE**
284903 **Decoration Blend France**

METHOD

Combine the Pork mince and dried apple with the **Mix for Hamburger Complete PURE** and divide into 12. Press 25g of **Sliceable Stilton Sauce** between 2 pork patties, repeat until you have 6 stuffed burgers, brush with the **World Grill Sea Salt and Lampong Pepper** and edge with the **Decoration Blend France**.



OVEN



180°C



20 MINS

GARLIC AND STILTON CHEESY MUSHROOMS

INGREDIENTS

8 Portobello mushrooms (stalk removed)
250g 1139901 **Sliceable Stilton Sauce**
462602 **World Grill French Garden PURE**
Grated cheese
Cherry tomatoes
Fresh thyme

METHOD

Divide the **Sliceable Stilton Sauce** into 8 nuggets and place 1 into each mushroom, cover with grated cheese, drizzle over **World Grill French Garden** and garnish with the cherry tomato and thyme.



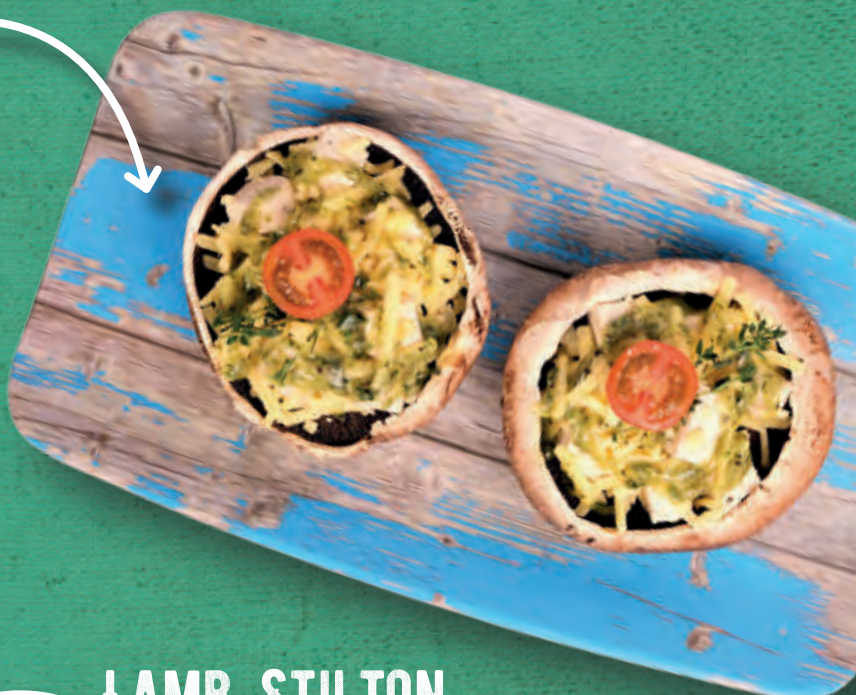
OVEN



180°C



15 MINS



LAMB, STILTON AND APPLE TRUFFLE

INGREDIENTS

1kg Minced lamb
50g 1059204 **Mix for Hamburger Complete PURE**
250g 1139901 **Sliceable Stilton Sauce**
350802 **World Grill Sea Salt and Lampong Pepper PURE**
284903 **Decoration Blend France**
8 Streaky bacon rashers
Grated cheddar
Dried apple rings



OVEN



180°C



25 MINS

METHOD

Combine the minced lamb with the **Mix for Hamburger Complete PURE** and divide into 8. Form each portion into a truffle and brush with the **World Grill Sea Salt and Lampong Pepper**. Wrap each truffle in bacon, stuff with **Stilton Sliceable Sauce**, grated cheddar and top with a dried apple ring, finished with **Decoration Blend France**.



ORIGINAL FLAVOURS

Our original range of sliceable sauces are still readily available and as popular as ever, this is why we decided to extend the range. Why not swap your favourite sliceable sauce recipes with the new flavours and equally try these recipes within this brochure with some of the original flavours...they really are that versatile.



017702 6 x 250ml

Classic Sliceable Chimichurri Sauce

A thick tomato based sauce with authentic South American spices. A flavoursome, rustic finish that works well with all shaped mince products, ready meals and pastries.



017601 6 x 250ml

Classic Sliceable Garlic Sauce

An intense garlic flavour, pure white with a creamy texture. Perfect with all meats, pastry dishes, vegetables and ready meals.



017402 6 x 250ml

Classic Sliceable Mushroom Sauce

A creamy intense wild mushroom flavour with chopped pieces of mushroom. A luxurious addition to all meats, vegetables, pasta and tray bakes.



017802 6 x 250ml

Classic Sliceable Pepper Sauce

Only the finest pepper is used in the sauce, silky and creamy on the mouth. Perfectly suited to beef, pork, chicken, lamb and game.



SOUTH AMERICAN BEEF TACOS

INGREDIENTS

1kg Beef mince
50g 1059204 Mix for Hamburger Complete PURE
250g 017702 Sliceable Chimichurri Sauce
280705 Fantasy Breadcrumbs Yellow
World Grill Mexican Madness PURE
Green chillies
Cherry tomatoes (sliced)

METHOD

Combine the beef mince with the **Mix for Hamburger Complete PURE** and divide into 6 balls. Flatten each ball until they reach size of a side plate, cut the **Sliceable Chimichurri Sauce** into 6 and place a piece of the sauce in the centre of each piece of flattened out beef mix. Fold over one half of the beef to create a half moon shape, brush with the **World Grill Mexican Madness** and edge the curved side with **Fantasy Breadcrumbs Yellow**.



OVEN



180°C



20 MINS



BACON, MUSHROOM AND LEEK TRAYBAKE

INGREDIENTS

500g Mushroom selection - halved
1 Leek (thinly sliced)
6 Streaky bacon rashers
250g 017402 **Sliceable Mushroom Sauce**
462602 **World Grill French Garden PURE**
Fresh thyme

METHOD

Arrange the halved mushrooms, leeks and bacon into silver foil trays, top with slices of **Sliceable Mushroom Sauce**, drizzle over the **World Grill French Garden** and finish with the fresh thyme.



OVEN



180°C



20 MINS

PEPPERCORN SAUCE STUFFED CHICKEN WITH BLACK PUDDING AND BACON

INGREDIENTS

6 Chicken fillets
6 Black pudding slices
12 Streaky bacon rashers
250g 017802 **Sliceable Pepper Sauce**
284974 **Decoration Blend France**
Grated cheese

METHOD

Slice each chicken fillet down the centre to create a pocket, cut the **Sliceable Pepper Sauce** into 6 and stuff each breast with a piece of the sauce. Rest each chicken fillet on a slice of black pudding and wrap with 2 rashers of bacon. Finish with grated cheese and **Decoration Blend France**.



OVEN



180°C



25 MINS



MINT AND ROSEMARY MEATBALLS WITH SLICEABLE GARLIC SAUCE

INGREDIENTS

1kg lamb mince
50g 1059204 **Mix for Hamburger Complete PURE**
150g 017601 **Sliceable Garlic Sauce**
World Grill Royal Mint and Rosemary PURE

METHOD

Combine the Lamb Mince with the **Mix for Hamburger Complete PURE** and divide into 100g balls. Stuff each meatball with 15g of **Sliceable Garlic Sauce** and brush with **World Grill Royal Mint and Rosemary**.



OVEN



180°C



20 MINS



Sustainable Values

Verstegen is taking responsibility, making the herbs and spices market more sustainable. The chain from farmer to consumer must be transparent, fair and sustainable for people, the environment and society.



Agroforestry

Agroforestry is a sustainable agricultural system officially called 'regenerative agroforestry'. With this system, different crops on the same piece of land absorb CO2 from the air. In addition to CO2 uptake, this agricultural method also yields more biodiversity, higher yields for farmers, healthier plants, better harvest quality and better soil conditions.

Block Chain

An increasing number of consumers want more information about the origin of ingredients, responsible nutrition and conscious cooking. Verstegen uses the blockchain to meet this need. Verstegen uses blockchain technology for a fair, transparent and sustainable chain from farmer to consumer. The first chain made transparent is the nutmeg chain. Nutmeg farmers are actively involved in this technology in order to improve their entrepreneurship conditions. We also want to give future generations good perspectives to work in the herb and spice chain.

Spice Up

A consortium, consisting of eight Dutch and Indonesian partners. Verstegen has a supervising role. With SpiceUp, geo-information is made available to support 100,000 pepper farmers in Indonesia. This information is used to improve the quality and the amount of pepper production. This improvement will ultimately contribute to a liveable income, food security and achieve optimum consumption of water and fertilisers.

Verstegen has been voted as the most sustainable company in the Netherlands



Enjoy great taste

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