

RECIPE PLAYBOOK

GAME DAY WINNERS FROM COACH MAYO



RECIPES

**BELGIUM FRITES,
ANDALOUSE
& KIP KAP**



**SPANISH PADRON
PEPPERS, SAFFRON
AIOLI & SOURDOUGH**



**ENGLISH SAUSAGE ROLL,
PICKLED VEGETABLES
& WATERCRESS
MAYONNAISE**



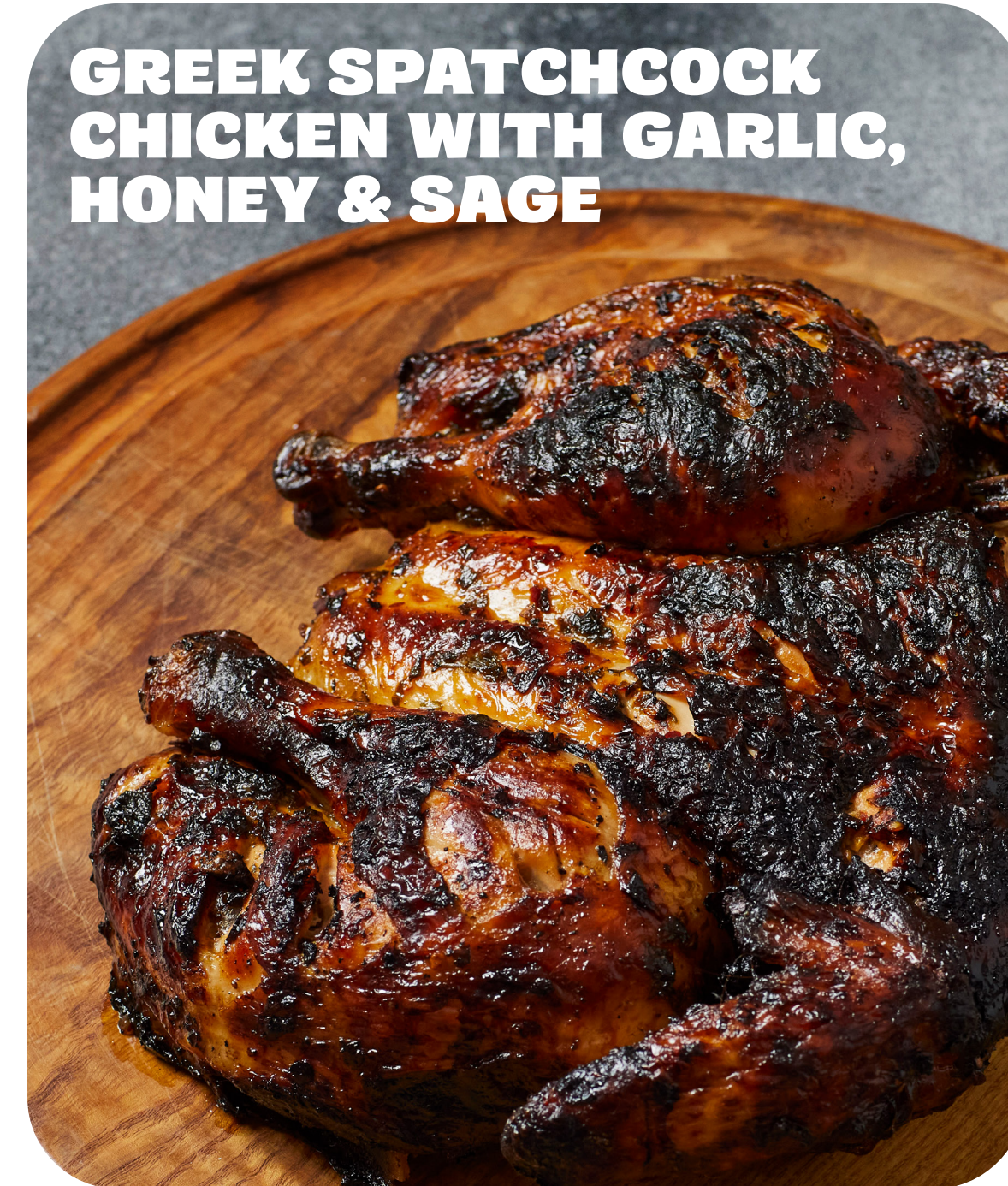
**GERMAN CURRYWURST,
PILSNER ONIONS, RED
CABBAGE & BEETROOT
SAUERKRAUT**



**PORTUGUESE
PATEIS DE
BACALHAU**



**GREEK SPATCHCOCK
CHICKEN WITH GARLIC,
HONEY & SAGE**



**AMERICAN
BEEF BURGER**





GET GAME DAY READY WITH COACH MAYO'S TOP PICKS

Training is in session to prep your menus with dishes that will make mouths water – and we've got the kitchen MVP to help.

Hellmann's Professional with stability for up to 72 hours delivers elite performance for all the game day classics - burgers, wings, and handhelds. It's ready to create killer flavour combinations that set your menu apart.



BELGIAN FRITES, ANDALOUSE & KIP KAP

Belgium inspired bar snack. Frites with classic Andalouse sauce using Hellmann's Professional and kip kap (pressed pig cheek).

INGREDIENTS

| | |
|---------------------------------------|-------|
| Hellmann's Professional Mayonnaise | 200ml |
| Red peppers | 50g |
| Tomato puree | 10g |
| Potatoes waxy | 1kg |
| Sea salt | 5g |
| Pig cheek | 1kg |
| Knorr Professional Ham Paste Bouillon | 25g |
| Water | 1l |
| Carrots | 200g |
| Shallots | 200g |
| Cornichons | 25g |
| Parsley | 15g |
| Capers | 20g |
| Gelatin sheet | 1 |

METHOD

For the Andalouse sauce:

1. Roast the red pepper, cover, leave to chill and peel.
2. Cook out the tomato puree with equal parts water.
3. Blend together until smooth.
4. Fold through the Hellmann's Professional Mayonnaise.

For the kip kap:

1. In a large pan brown the pig cheek and braise in the Knorr Professional Ham Paste Bouillon with whole peeled carrots and roughly chopped shallots for 3-4 hours until tender.
2. Remove the cheek, leave to cool slightly and pick into fine pieces.
3. Add finely chopped shallots, cornichons, capers and finely chopped parsley.
4. Dissolve the hydrated gelatine sheets into 100ml of the strained ham stock and add to the pig cheek mix.
5. Press the mix into a lined tray or terrine and chill.

For the frites:

1. Wash the potatoes, leave the skin on and cut into 1cm widths.
2. Steam for 5 mins until pliable but not cooked through.
3. Drain, lay out on a lined tray and refrigerate for at least 1 hour until dry and cold.
4. Blanch the frites at 130°C in batches for 7 minutes to cook without colour.
5. Drain out on lined tray and chill again for 30 minutes.

To serve:

1. Deep fry the Frites at 180°C until golden, drain and season with sea salt.
2. Serve with a side of sauce Andalouse using Hellmann's Professional.
3. Add kip kap chopped into 2cm cubes.



GERMAN CURRYWURST, PILSNER ONIONS, RED CABBAGE & BEETROOT SAUERKRAUT

A classic German bratwurst, with a rich currywurst sauce using Hellmann's Professional and a great take on the traditional fermented sauerkraut.

INGREDIENTS

| | |
|---|-------|
| Hellmann's Professional Mayonnaise | 200ml |
| Medium curry powder | 10g |
| Paprika | 5g |
| Knorr Professional Balti Ready-to-Use Sauce | 100g |
| Bratwurst | 10 |
| Onions | 800g |
| Butter | 25g |
| Light Pilsner | 250ml |
| Demerara sugar | 25g |
| Salt | 5g |
| Bay leaf | 1 |
| Crispy onions | 10g |
| Thyme | 5g |
| Red cabbage | 250g |
| Beetroot | 250g |
| Salt | 10g |
| Caraway seeds | 1g |

METHOD

For the currywurst sauce:

1. Toast the medium curry powder and paprika lightly in a pan.
2. Leave to cool and blend with the Knorr Balti Sauce.
3. Pass through a fine sieve and blend in the Hellmann's Professional Mayonnaise.
4. Place in a squeeze bottle for service.

For the Pilsner onions:

1. Melt the butter in a pan and then add finely sliced onions, bay leaf, salt and sugar.
2. Cook over a low heat for 40 minutes, stirring occasionally until the onions are cooked down and lightly caramelised.
3. Remove the bay leaf. Add the Pilsner and reduce to a sticky glaze, keep for service.

For the sauerkraut:

1. Toast the caraway seeds.
2. Wash and finely slice the red cabbage and grate the beetroot. Massage in salt and the toasted caraway seeds and leave for 1 hour at room temperature.
3. Compact the mixture into a sterilised jar with a rubber sealed lid, ensuring there are no air bubbles and the cabbage is submerged under the brine.
4. Leave in a dark area at room temperature for 3-4 days checking periodically allowing lactofermentation to develop. Afterwards it can be refrigerated for up to 6 weeks.

To serve:

1. Place the bratwurst over indirect heat to bring up the internal temperature and finish over a chargrill.
2. Serve on a base of Pilsner onions, topped with currywurst sauce, crispy onions, picked thyme and a side of red cabbage and beetroot sauerkraut.



SPANISH PADRON PEPPERS, SAFFRON AIOLI & SOURDOUGH

Celebrate the Euros with this Spanish inspired bar snack, using Hellmann's Professional to make a saffron aioli.

INGREDIENTS

| | |
|------------------------------------|--------|
| Padron peppers | 500g |
| Hellmann's Professional Mayonnaise | 200ml |
| Saffron | 0.25g |
| Olive oil | 20ml |
| Knorr Professional Garlic Puree | 20g |
| Sourdough bread | 1 loaf |
| Sea salt | 5g |

METHOD

1. Wash and dry the Padron peppers.
2. Warm the saffron and olive oil together in a pan and leave for 1 hour to infuse.
3. Strain the oil and whisk through the Hellmann's Professional with the Knorr Professional Garlic Puree.

To serve:

1. Heat up a large skillet, add the Padron peppers and sear all over for 2-4 minutes.
2. Sprinkle with sea salt and serve in a bowl.
3. Serve with a side of the Hellmann's saffron aioli and warmed sourdough bread.



PORTUGUESE PATEIS DE BACALHAU

Great bar snack for the Euros inspired by this classic dish from Portugal – using Hellmann’s Professional to enrich the fritters and a side of lemon mayonnaise.

INGREDIENTS

| | |
|------------------------------------|-------|
| Hellmann’s Professional Mayonnaise | 300ml |
| Salt cod | 400g |
| Potato | 400g |
| Lemon | 3 |
| Parsley | 20g |
| Knorr Professional Garlic Puree | 20g |
| Semolina | 50g |
| Tomato | 200g |
| Olive oil | 100g |
| Paprika | 5g |
| Capers | 40g |
| Ground black pepper | 3g |

METHOD

For the tomatoes and capers:

Finely dice the tomatoes, zest one lemon, finely chop half the parsley and capers. Mix together with olive oil.

For the lemon mayonnaise:

Mix together zest and juice of one lemon with 200ml of Hellmann’s Professional Mayonnaise. Keep chilled for service.

For the fritters:

1. Soak the salt cod in water, drain and pat dry. Flake.
2. Wash and bake the potatoes in an oven at 170°C until cooked.
3. Cut in half and press through a fine sieve leaving the skins behind.
4. Gently mix together the remaining Hellmann’s Professional, salt cod, mash potato, Knorr Professional Garlic Puree, onion, finely chopped parsley, black pepper and zest of 2 lemons.
5. Shape into 30 quenelles and chill to firm up.

To serve:

1. Dust 3 salt cod fritters per portion with plenty of semolina and deep fry at 170°C for 4 minutes until golden and piping hot throughout.
2. Serve topped with the tomatoes & capers and a side of the lemon Hellmann’s Professional.



ENGLISH SAUSAGE ROLL, PICKLED VEGETABLES & WATERCRESS MAYONNAISE

Next level bar snack version of this classic. With Hellmann's Professional for this vibrant watercress dip.

INGREDIENTS

| | |
|------------------------------------|-------|
| Sausage meat | 500g |
| Butter | 25g |
| Shallots | 100g |
| White pepper, ground | 2g |
| Puff pastry | 500g |
| Hellmann's Professional Mayonnaise | 200ml |
| Watercress | 100g |
| Parsley, flat leaf | 20g |
| Thyme | 5g |
| Egg yolks | 2 |
| Colman's English Mustard | 10ml |
| Sea salt | 5g |
| Radish | 50g |
| Red onion | 50g |
| Cucumber | 50g |
| White wine vinegar | 100ml |
| Caster sugar | 10g |

METHOD

For the watercress dip:

1. Pick the watercress and flat leaf parsley from the large stalks, blanch in boiling salted water for 10 seconds and refresh in iced water.
2. Drain and dry the watercress.
3. Blend with Hellmann's Professional Mayonnaise.

For the sausage rolls:

1. Finely chop the shallots and sweat for 5 minutes in a pan with melted butter and chill.
2. Mix the shallots with the sausage meat, half the thyme (picked) and ground white pepper.
3. Roll into a sausage, wrap in clingfilm and chill.
4. Mix the egg yolk with Colman's English Mustard and pass through a fine sieve.
5. Roll out the puff pastry into a large rectangle 3mm thick and brush with the glaze.
6. Place on top the sausage meat mix. Fold over pastry, crimp edges and chill for 1 hour.

For the pickled vegetables:

1. Heat the vinegar, sugar, salt with 100ml water until the sugar dissolves. Leave to cool.
2. Finely slice the red onion, julienne the cucumber and cut the radish into 1/4s.
3. Place into separate containers and pour over the pickling liquor. Leave overnight.

To serve:

1. Remove the sausage roll from the chiller and brush with the rest of the egg glaze and top with picked thyme and sea salt.
2. Bake at 165°C for 20-25 minutes until the pastry is flaky, golden and the filling cooked to food safe temperature.
3. Serve warm with pickled vegetables and the Hellmann's Professional watercress dip.



GREEK SPATCHCOCK CHICKEN WITH GARLIC, HONEY & SAGE

INGREDIENTS

| | |
|------------------------------------|------|
| Garlic cloves | 20 |
| Honey | 150g |
| Sage, fresh | 80g |
| Flat leaf parsley | 50g |
| Thyme, fresh | 20g |
| Hellmann's Professional Mayonnaise | 400g |
| Salt | 25g |
| Black pepper, | 15g |
| Freshly cracked chilli flakes | 15g |
| Lemons | 4 |
| Whole large chickens | 2 |

METHOD

For the marinade:

1. Zest and juice the lemons into a bowl and whisk in the Hellmann's Professional Mayonnaise, honey, salt, pepper and chilli flakes.
2. Finely chop the herbs and garlic then fold through the marinade.

For the chicken:

1. Remove the backbone of the chickens and then lay out skin side up onto a flat oven tray, then score the skin.
2. Rub the marinade all over the chicken including under the skin then allow to marinate for 2-4 hours.

To serve:

1. Heat the griddle pan then add the chicken and allow to char before remove and placing on to a wire rack on an oven tray.
2. Roast at 180°C for 45-50 minutes or until temperature reaches 70°C then remove, cover and rest before carving.



AMERICAN BEEF BURGER

INGREDIENTS

For the avocado green goddess dressing:

| | |
|---|-----|
| Fresh parsley | 25g |
| Fresh chives | 40g |
| Tarragon | 5g |
| Leaves fresh mint | 3 |
| Hellmann's Professional Mayonnaise (for burger patty) | 1kg |
| Tabasco | 10g |
| Juice and zest of lemon | 1 |
| Ripe avocado | 1 |
| Season to taste | |

For the burger:

| | |
|---|------|
| Lean minced beef | 800g |
| Hellmann's Professional Mayonnaise | 80g |
| Burger buns | 6 |
| Hellmann's Professional Mayonnaise (for buns) | 60g |
| Salt and pepper to taste | |
| Tomato | |
| Lettuce | |
| Red onions | |

METHOD

For the avocado green goddess dressing:

Add all ingredients into blender and blend it until smooth.

For the burger:

1. Add Hellmann's Professional Mayonnaise, a pinch of salt and pepper into lean minced meat. Mix all together.
2. Shape that mixture into patties.
3. Grill the patty to well-done.
4. Spread a thin layer of mayo on the bun's surfaces and toast them.
5. Dress both surfaces of the buns with the avocado green goddess dressing.
6. Stack the burger with beef patty, tomato, lettuce, red onion.
7. Serve with fries & mayo dip!



