

CHOCOLATE CHIP AND PISTACHIO COOKIES

20

SERVES

30

MINS

PREP

8-12

MINS

COOK

KraftHeinz

PROFESSIONAL
MAYONNAISE



BUDGIE MONTOYA

Chef owner of Apoy and Sarap

MATCH MADE
IN MAYO

WITH

KraftHeinz



INGREDIENTS

| | |
|-------|-------------------------------|
| 250g | All purpose flour |
| 6g | Bicarb soda |
| 340g | Dark chocolate chips (65%) |
| 2 med | Eggs |
| 150g | Caster sugar |
| 115g | Heinz Professional Mayonnaise |
| 8g | Vanilla extract/paste |
| 150g | Pistachio nut kernels |

METHOD

1. Place flour, baking powder, bicarb, and salt into a small bowl and combine well. Set aside.
2. Place 160g of chocolate into a microwave safe bowl and melt slowly, mixing along the way (microwave 30 sec at a time).
3. Place eggs, sugar, mayonnaise and vanilla into a bowl and whisk until well incorporated and mixture is fluffy (can use a mixer with whisk attachment for quicker results).
4. Slowly fold the melted chocolate into the egg mixture until well combined, followed by the flour until just combined. Finally add the rest of the chocolate chips and nuts and fold in gently.
5. Using a rounded teaspoon or small ice cream scoop, place cookie dough onto a greaseproof/baking mat lined baking tray 5cm apart then place in the fridge to rest cookie dough.
6. Preheat fan forced oven to 190°C, once up to temperature, bake cookies straight from the fridge for 8 minutes or until lightly brown.
7. Once cooked place trays on wire racks and allow to cool for 5 minutes before removing cookies from the baking trays and place on a plate and allow to cool completely before eating.

Budgie Montoya



CLASSIC BEARNAISE

6
SERVES

15
MINS
PREP

3
MINS
COOK

KraftHeinz
PROFESSIONAL
MAYONNAISE



JESSE DUNFORD WOOD

Chef owner of Parlour, Harvest and Six Portland Road



INGREDIENTS

Bearnaise

120g Chopped shallots

120g White wine

50g White wine vinegar

5 Black peppercorns

1 Bay leaf

Add: Your favourite steak (I love sirloin!)

120g Heinz Professional Mayonnaise

15g Chopped parsley

20g Chopped tarragon
(Or half the amount of dried tarragon)

A pinch of Thyme

2 Sage leaves

METHOD

1. Boil the bearnaise ingredients together, including the shallots, white wine, white wine vinegar, black peppercorns and the bay leaf until well reduced. Cook until dish is wet, but not sloppy.
2. Let cool. Take out the bay leaf and peppercorns.
3. Then fold in the mayonnaise, parsley and tarragon. Set aside.
4. This is a guide rather than gospel, as dependent on how thick cut your steaks are, or how you might like them cooked. I like my steaks cut thick, and cooked bloody – if this is your route.. as follows, otherwise the thinner they are – the less time they will need, or the more well done you want it – the longer in the pan.
5. Season the steaks well on both sides with a bit more salt and pepper than you think might be right, and put gingerly into a stinkingly hot pan with a little vegetable oil. Be careful not to overcrowd the pan, do it in batches if looking too snug.
6. Cook the steaks on high until well caramelised on one side, this should take around 5 minutes*. You might need the extraction on high for this bit, as it will cause a bit of smoke and then turn over.
7. Add some halved garlic cloves, some thyme and a knob of butter and keep cooking for another 3 minutes or so. Baste the steak in some of the beautiful herby and caramelised juice they are wallowing in.
8. When you think they might be done, take them out and leave by the stove on a plate to rest for 5-6 minutes.
9. Slice steak and plate up.

NB: The Bearnaise sauce also goes well with fish, chicken, mushrooms or even a risotto.

*Cooking time dependent on cut and how you like to serve your steaks. 5 minutes cooking time allocated for thick cut medium-rare steaks. For thinner cuts, less time required.

Jesse Dunford Wood



WONDERFULLY SIMPLE SCONES

6
SERVES

5
MINS
PREP

20
MINS
COOK

KraftHeinz
VEGAN
MAYONNAISE



JESSE DUNFORD WOOD

Chef owner of Parlour, Harvest and Six Portland Road



INGREDIENTS

Savoury

250g Self raising flour
(or 250g plain flour and
15g baking powder)

90g Heinz Seriously Good
Vegan Mayonnaise

230g Milk – or oat milk

Sweet (Just add the below)

50g Sugar

60g Raisins

METHOD

1. Mix and spoon onto a lined baking tray.
2. Cook at 180°C for 15-20 mins.
3. Eat with butter, or loaded with mayonnaise and toppings.

Topping ideas:

Smoked salmon
Ham
Avocado
Garlic mushrooms
Pate
Caviar
Grated beetroot
Cheese

Jesse Dunford Wood



MUSHROOM SISIG

4

SERVES

25
MINS

PREP

25
MINS

COOK

KraftHeinz
VEGAN
MAYONNAISE



BUDGIE MONTOYA

Chef owner of Apoy and Sarap

**MATCH MADE
IN MAYO**

WITH

KraftHeinz



INGREDIENTS

Marinade

| | |
|----------|----------------------------|
| 130g | Filipino soy sauce |
| 85g | Cane/coconut vinegar |
| 4 cloves | Garlic, finely minced |
| 2g | Fresh cracked black pepper |

Sisig

| | |
|----------------|--|
| 400g | Mixed mushrooms 2cm diced |
| 1 small | Red onion fine brunoise |
| 4 cloves | Garlic, finely minced |
| 1 thumb size | Ginger, finely grated |
| 2 pieces | Birds eye chilli, finely sliced |
| 30g | Calamansi juice |
| 30g | Neutral flavoured veg oil |
| 2 stalk | Spring onion finely sliced on diagonal |
| Squeeze Bottle | Heinz Seriously Good Vegan Mayonnaise |

METHOD

1. Combine all marinade ingredients in a large mixing bowl. Add all the mushrooms to the marinade bowl and mix well making sure all the mushrooms are fully coated in the marinade, then set it aside for 10 minutes.
2. Using a large pan on medium high heat, add the oil. Sauté half the onions, ginger, chilli & garlic until fragrant or when onions turn translucent.
3. Turn the heat up to high and add in the marinated mushrooms and any leftover marinade and allow to cook for another 5 to 8 minutes mixing and tossing along the way.
4. Once 3/4 of marinade has been reduced, add spring onions (white part) and cook for another minute then remove from heat before mixing in the calamansi juice.

To plate

Transfer the mushroom sisig onto a serving plate or hot plate then sprinkle the other half of the red onions and drizzle a good amount of mayonnaise in a zig zag pattern. Finish with a sprinkle of spring onions (green part). Best served with a side of jasmine rice.

Budgie Montoya



EASY WHIPPED CHEESECAKE

4

SERVES

5
MINS

PREP

0
MINS

COOK

Kraft*Heinz*
LIGHT
MAYONNAISE



JESSE DUNFORD WOOD

Chef owner of Parlour, Harvest and Six Portland Road



INGREDIENTS SERVES 4

| | |
|------------|---|
| 90g | Heinz Seriously Good Light Mayonnaise |
| 40g | Caster sugar |
| 180g | Cream cheese |
| 90g | Double cream |
| Zest of | One lemon |
| Zest of | One orange |
| A drop of | Vanilla extract, or fresh vanilla pods |
| 4 | Digestive biscuits or ginger snaps |
| Handful of | Fruit of your choice (cherries are my favourite!) |

METHOD

1. Place all ingredients together in a mixing bowl.
2. Whisk together until thick and creamy.
3. Sprinkle a layer of the crushed biscuit on the bottom of the dish.
4. Scoop out cheesecake on top.
5. Spoon a layer of fruit (your choice) on top of the mixture.
6. Sprinkle another layer of the biscuits on top.
7. Serve with extra sauce!

Jesse Dunford Wood



SEA BASS KINILAW

4
SERVES

25
MINS
PREP

25
MINS
COOK

Kraft *Heinz*
LIGHT
MAYONNAISE



BUDGIE MONTOYA
Chef owner of Apoy and Sarap



INGREDIENTS

Kinilaw

| | |
|------------|-------------------------|
| 2 medium | Onions roughly diced |
| 1 stick | Celery roughly chopped |
| 3 cloves | Garlic |
| 20g | Ginger roughly chopped |
| 100g | Cold water |
| 50g | Cane/coconut vinegar |
| 100g | White fish trimmings |
| Half bunch | Coriander |
| Whole | Green chilli (jalapeño) |

Kinilaw Dressing

| | |
|------|---------------------------------------|
| 60 g | Lime juice |
| 80g | Calamansi juice |
| 30g | Lime juice |
| 40g | Heinz Seriously Good Light Mayonnaise |
| 25g | Cold pressed rapeseed oil |

Cucumber Salsa

| | |
|------------|---------------------------------|
| Half | Cucumber salsa seeded and diced |
| 1 | Red chilli seeded and brunoise |
| Half | Banana shallot fine brunoise |
| Half bunch | Coriander fine julienne |
| To taste | Salt |
| 1 tbsp | Rapeseed oil |
| 1 tbsp | Calamansi |

Add: Fish to serve

4 fillets sea bass (skin removed. Tail, belly and trim to be used in kinilaw base).

METHOD

1. Prepare kinilaw base by adding onions, garlic, ginger, celery and water into a blender, blending until a paste has formed. Add the pieces of white fish trimming and blend until smooth. Place into a container and set aside.
2. Roughly chop the coriander and chilli and add to the rest of the base. Set aside for 30 minutes for the flavours to infuse and then pass through a fine strainer. Add the citrus juices and then transfer to the fridge.
3. To make the kinilaw dressing, combine mayonnaise, citrus juices, rapeseed oil and 130g of the kinilaw base and blend till emulsified.
4. To make the salsa combine all the ingredients into a bowl and mix gently till well combined, check for seasoning.

To plate

Place thinly sliced sea bass in a line on a plate then drizzle the kinilaw dressing on and around the sea bass. Place the salsa on top for garnish.

Budgie Montoya

