



THE
VEGETARIAN
BUTCHER™

COTTAGE PIE

Vegan version of a classic using
'The Vegetarian Butcher' NoMince.





THE
VEGETARIAN
BUTCHER™

COTTAGE PIE

SERVES 10 PEOPLE

- 60g KNORR Gluten Free Gravy Granules for Meat Dishes 25L
- 10g KNORR Professional Mixed Herbs Puree 750g
- 20ml Vegetable oil
- 200g Onions
- 200g Carrots
- 1x Bay leaf
- 600g The Vegetarian Butcher NoMince 2kg
- 1kg Potatoes
- 50g Tomato puree
- 3g Seasoning (salt+pepper)
- 150g Vegan Butter
- 800ml Water



PREPARATION

1. For Base:

Finely dice onions and carrots. Sweat in a large pan with vegetable oil and bay leaf for 5 minutes till onions are translucent. Add tomato puree and cook for a further 2 minutes. Add 'The Vegetarian Butcher' NoMince (which does not need browning) and KNORR Professional Mixed Herbs Puree. In separate pan bring water to boil and whisk in KNORR Gravy Granules for Meat Dishes, to thicken. Add gravy to mince and cook out for 5 minutes. Divide mixture into base of individual dishes.

2. For Mash Potato

Peel and cut potatoes evenly. About 5cm cubes. Boil potatoes in pan till soft. Drain well and place back in pan over low heat to dry out for 1 minute. Push Potatoes through potato ricer and add vegan butter to enrich. season and pipe mash potato over NoMince in the individual dishes.

3. To finish and serve:

Melt the vegan butter and brush over the potato topping. Cook in combi oven at 175c for 25 minutes till core temperature meets Food Safety Guidelines. Suggest serving with Braised red cabbage and tender stem broccoli.



THE
VEGETARIAN
BUTCHER™

SPAGHETTI BOLOGNESE

Create a meat free version of this menu staple using
'The Vegetarian Butcher' NoMince.





THE
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SPAGHETTI BOLOGNESE

SERVES 10 PEOPLE

- 1L KNORR Tomato & Basil Concentrated Sauce 1.1L
- 750g The Vegetarian Butcher NoMince 2kg
- 15g KNORR Professional Garlic Puree 750g
- 250g Button mushrooms , sliced
- 300g Onions , diced
- 800ml Water
- 3g KNORR Professional Mixed Herbs Puree 750g
- 750g KNORR Pasta Spaghetti 3kg (raw weight)
- 15g Basil
- 150g Vegan Cheese
- 50ml Olive oil
- 3g Salt



PREPARATION

1. For the bolognese:

Finely dice onion and mushrooms. Heat a suitable pan and sweat the onions for 10 minutes, Add 'The Vegetarian Butcher NoMince and diced mushrooms, cook for 5 minutes. Add boiling water, KNORR Tomato and Basil concentrated sauce, KNORR Professional garlic puree, KNORR Professional Mixed Herbs Puree. Simmer for 10 minutes.

2. For the spaghetti:

Into large pan with boiling salted water add spaghetti , stir and cook for 10 minutes till al dente. Drain and toss in olive oil.

3. To finish and serve:

Divide spaghetti into bowls, top with Bolognese, Grate over Vegan Hard Cheese, and finely sliced basil.



THE
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BUTCHER™

NOCHICKEN FLAMMKUCHEN

Originating from Alsace and Germany. A very thin unleavened pizza with creme fraiche instead of a tomato base.

'The Vegetarian Butcher' NoChicken creates a great 'no meat' version.





THE
VEGETARIAN
BUTCHER™

NOCHICKEN FLAMMKUCHEN

SERVES 10 PEOPLE

- 500g The Vegetarian Butcher NoChicken Chunks 1.75kg
- 625g Plain flour
- 5g Salt
- 375ml Water
- 75ml Vegetable oil
- 300g orange tomato
- 300g Spinach
- 400g Mozzarella Ball
- 250g Red onions
- 15g Smoked paprika
- 300ml Creme Fraiche



PREPARATION

1. For the dough:

Add tepid water and vegetable oil to sifted plain flour and salt. Mix together to form dough and knead for 3 minutes. Divide into 10 and roll out very thinly into large ovals. Lay out individually on large lined gastro trays.

2. For the toppings:

In a non-stick pan add vegetable oil and fry 'The Vegetarian Butcher' NoChicken chunks until golden, set aside. Spread crème fraiche on the flammkuchen sheet but keep about 1cm clear from the edge. Steam Spinach for about 30 seconds, squeeze to release excess water, season and divide between flammkuchen. Top with 'The Vegetarian Butcher' NoChicken, spinach, orange cherry tomatoes and red onion. Finish it off with torn pieces of mozzarella cheese and smoked paprika.

3. To bake:

Brush edges with oil and bake in oven at 220c for about 4-6 minutes until crispy and nicely coloured.



THE
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NOMINCE CANNELONI

Classic Baked Pasta dish,
using 'The Vegetarian Butcher' NoMince
to create a flavour packed plant based version.





THE
VEGETARIAN
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NOMINCE CANNELONI

SERVES 10 PEOPLE

- 850g The Vegetarian Butcher NoMince 2kg
- 850ml Knorr Tomato & Basil Sauce 2.2L
- 10g KNORR Professional Garlic Puree 750g
- 20g KNORR Gluten Free Vegetable Paste Bouillon 1kg
- 1kg KNORR Collezione Italiana Pasta Cannelloni No Pre-Cook
- 250g Onions
- 300g Button mushrooms
- 150g Vegan Cheese
- 300g Tomatoes
- 100ml KNORR White Roux 1kg
- 800ml Soya Milk (unsweetened)
- 20g Parsley



PREPARATION

1. For the filling:

Finely dice the onion and sweat until translucent. Add 'The Vegetarian Butcher' NoMince, chestnut mushrooms and fry for 5 minutes or until it starts to colour. Deglace with the KNORR Professional tomato & Basil Sauce, KNORR Garlic Professional puree and chopped tomatoes. Simmer until the sauce starts to thicken and chill.

2. For the sauce:

Whisk KNORR vegetable bouillon paste into boiled soya milk followed by KNORR white roux granules and KNORR professional garlic puree. Cook out for 2 minutes. Add grated vegan cheddar.

3. to assemble and cook:

Pipe 'The Vegetarian Butcher' NoMince mixture into the cannelloni shells. Transfer the filled cannelloni shells to an oven tray and spread the vegan cheese sauce on top. Sprinkle with grated cheese on top and oven bake for 30-45minutes until pasta is cooked. Plate and garnish with some chopped parsley.



THE
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BUTCHER™

CHILLI WRAPS

Here is a plant based version created with
'The Vegetarian Butcher' NoMince for the Chilli filling.





THE
VEGETARIAN
BUTCHER™

CHILLI WRAPS

SERVES 10 PEOPLE

- 800g The Vegetarian Butcher NoMince 2kg
- 1L Knorr Chilli Sauce 2.2L
- 20g KNORR Professional Paprika Puree 750g
- 20g Plain flour tortilla
- 50ml Olive oil
- 300g Red onions
- 300g Red peppers
- 250g Sweetcorn
- 200g Kidney beans canned in water
- 300g Tomatoes
- 300g Vegan Cheese
- 75g Sliced Jalapenos in Brine (drained weight)



PREPARATION

1. For the chilli:

In a large pan add finely diced red onions and sweat for 5 minutes. Add diced red pepper and 'The Vegetarian Butcher' NoMince, saute for a further 5 minutes. Add the sweetcorn, kidney beans, and KNORR Chilli Sauce, simmer for 8-10 minutes.

2. For the salsa:

Dice tomatoes, red onions, jalapenos and mix with olive oil and KNORR professional paprika puree.

3. to cook and serve:

Divide the Chilli over the tortilla's top with some salsa and roll them up Transfer to a lined gastro tray. Sprinkle with grated vegan cheese. Bake for 15-20 minutes at 175c in combi oven. Serve with rest of salsa.



THE
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PIZZA- SMOKED MINCE & RED PEPPER

Plant based pizza showcasing
'The Vegetarian Butcher' NoMince.





THE
VEGETARIAN
BUTCHER™

PIZZA- SMOKED MINCE & RED PEPPER

SERVES 10 PEOPLE

- 400g The Vegetarian Butcher NoMince 2kg
- 30g KNORR Professional Paprika Puree 750g
- 150g Red peppers
- 500g Strong Flour
- 15g Yeast
- 6g Salt
- 5g Demerara sugar
- 850ml Water
- 5g Seasoning (salt+pepper)
- 300g Vegan mozzarella
- 300ml KNORR Tomato & Basil Concentrated Sauce 1.1L
- 75ml Olive oil
- 200g orange tomato



PREPARATION

1. For the pizza sauce and toppings:

Mix the KNORR Tomato and Basil concentrated sauce with water. Dice the red pepper and mix with 'The Vegetarian Butcher' NoMince, olive oil and KNORR professional paprika puree. Roast in oven for 5 minutes at 180c.

2. For the pizza base:

In tepid water dissolve yeast and demerara sugar. Add the above to 475g strong flour and salt. Mix to form dough. Knead for approximately 5 minutes till the dough is smooth and elastic. Place in bowl, drizzle over olive oil and leave covered in warm area to prove and double in size. Knock back dough, cut into 10 portions. Using rest of strong flour, roll and stretch each dough puck to cover a 20cm pizza tray.

3. to finish:

Heat Oven to 215c. Spread a thin layer of the pizza sauce over the bases. Top with mince and red pepper mix. Diced orange tomato and grated vegan mozzarella. Cook for approximately 7-10mins.



THE
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NOCHICKEN TERIYAKI

This dish is plant based using 'The Vegetarian Butcher' NoChicken and KNORR Professional Blue Dragon Teriyaki Marinade for this flavour packed meat free alternative.





THE
VEGETARIAN
BUTCHER™

NOCHICKEN TERIYAKI

SERVES 10 PEOPLE

- 400ml Knorr Professional Blue Dragon Teriyaki Marinade 1.1L
- 100g edamame
- 100g Shitake mushrooms
- 100g Green beans
- 200g Tenderstem Broccoli
- 100g Sugar Snap Peas
- 15g Sesame seeds
- 50ml Reduced Salt Soy Sauce
- 400g Jasmine rice
- 800ml Water
- 4g Salt
- 80ml Sesame oil
- 600g The Vegetarian Butcher NoChicken Chunks 1.75kg



PREPARATION

1. For the NoChicken:

Rub 'The Vegetarian Butcher' NoChicken Chunks in KNORR Professional Blue Dragon Teriyaki Marinade. Roast in oven at 180c for 8 minutes.

2. For the vegetables:

Trim the green beans and tenderstem broccoli. Blanch and refresh the green vegetables. Quarter the shitake mushrooms and marinade in sesame oil and soy sauce.

3. For sticky rice:

Rinse the rice under cold water for 5 minutes. Add to the jasmine rice to the salted water and bring to boil, simmer for 4 minutes. cover and leave over low heat for 12 minutes.

4. To finish and serve:

Dish rice into suitable bowls. Stir fry vegetables with sesame oil and soy sauce. top stir fried vegetables and Teriyaki NoChicken on top of rice. Sprinkle over sesame seeds.



THE
VEGETARIAN
BUTCHER™

NOCHICKEN TERIYAKI SALAD

A light rice noodles and vegetable salad. With 'The Vegetarian Butcher' NoChicken and KNORR Professional Blue Dragon Teriyaki Marinade to produce this great tasting plant forward option for your menu.





THE
VEGETARIAN
BUTCHER™

NOCHICKEN TERIYAKI SALAD

SERVES 10 PEOPLE

- 600g The Vegetarian Butcher NoChicken Chunks 1.75kg
- 200ml Knorr Professional Blue Dragon Teriyaki Marinade 1.1L
- 100g edamame
- 100g Shitake mushrooms
- 100g Green beans
- 200g Tenderstem Broccoli
- 100g Sugar Snap Peas
- 15g Sesame seeds
- 50ml Reduced Salt Soy Sauce
- 75ml Sesame oil
- 400g Rice noodles, dried
- 200g Cucumber
- 150g Pak Choi



PREPARATION

1. For the NoChicken:

Rub 'The Vegetarian Butcher' NoChicken Chunks in KNORR Professional Blue Dragon Teriyaki Marinade. Roast in oven at 180c for 8 minutes.

2. For the vegetables:

Trim the green beans and tenderstem broccoli. Blanch and refresh the green vegetables. Quarter the shitake mushrooms and marinade in sesame oil and soy sauce.

3. For the noodles:

Put the medium rice noodles into a pan of boiling water. Take off heat, cover and leave for 4 minutes. Refresh noodles under cold water, drain and mix with soy sauce and sesame oil.

4. To finish and serve:

Dish the noodles into suitable bowls. Top with sliced cucumber and vegetables dressed with sesame oil and soy sauce. Add Teriyaki NoChicken and sesame seeds.



THE
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HOTDOG

A great tasting plant based version
of this American staple.





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VEGETARIAN
BUTCHER™

HOTDOG

SERVES 10 PEOPLE

- 750g The Vegetarian Butcher NoHotdog 2.1kg
- 100g American Yellow Mustard
- 100ml Hellmann's Tomato Ketchup 430ml
- 150g Gherkin
- 200g Red onions
- 30ml White wine vinegar
- 20g Caster sugar
- 300g Sauerkraut
- 700g Hot dog roll



PREPARATION

1. For NoHotdog:

Brush The Vegetarian NoHotdog in oil and chargrill till lightly browned and cooked through.

2. For the red onions:

Finely slice the red onions. Heat sugar and vinegar. marinade the sliced onions overnight. slice and warm the hotdog roll.

3. to finish:

Spread the HELLMANN'S American mustard on the base. Top with sauerkraut, NoHotdog, red onion, sliced gherkins. Serve with HELLMANN'S tomato ketchup/



THE
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NOCHICKEN AND BUTTERNUT TIKKA MASSALA

A plant based Tikka Masala created with
'The Vegetarian Butcher' NoChicken Chunks .





THE
VEGETARIAN
BUTCHER™

NOCHICKEN AND BUTTERNUT TIKKA MASSALA

SERVES 10 PEOPLE

- 700g The Vegetarian Butcher NoChicken Chunks 1.75kg
- 750ml Knorr Professional Patak's Tikka Masala Ready To Use Sauce 2.2L
- 20g KNORR Professional Garlic Puree 750g
- 400g Onions
- 50ml Vegetable oil
- 250g Tomatoes
- 200g Butternut Squash
- 200g Red peppers
- 200ml Coconut milk
- 25g Coriander
- 400g Basmati rice
- 3g Salt
- 800ml Water



PREPARATION

1. Peel and dice butternut squash.
2. Rub in oil and KNORR garlic puree.
3. in oven at 170c for 20 minutes.
4. Meanwhile sweat the sliced onion in the rest of vegetable oil for 20 minutes then add the sliced red pepper for a further 5 minutes.
5. Add 'The Vegetarian Butcher' NoChicken chunks, KNORR patak's tikka masala sauce, coconut milk, roasted butternut, diced tomatoes.
6. Simmer for about 10 minutes on a low heat.
7. Cook the basmati rice in salted water and place into suitable bowls, top with NoChicken Tikka masala and top with chopped coriander.



THE
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CHILLI HOTDOG

Great authentic flavour for this
meat free vegan alternative.





THE
VEGETARIAN
BUTCHER™

CHILLI HOTDOG

SERVES 10 PEOPLE

- 75g Kidney beans canned in water
- 200ml Knorr Chilli Sauce 2.2L
- 150g Vegan Cheese
- 750g The Vegetarian Butcher NoHotdog 2.1kg
- 150g The Vegetarian Butcher NoMince 2kg
- 150g Red onions
- 500g Hot dog roll 'Brioche' vegan
- 50g Crispy Fried Onions



PREPARATION

1. For the NoMince Chilli:

Sweat the red onion (finely diced) for 4 minutes. Add 'The Vegetarian Butcher' NoMince and fry for a further 2 minutes. Add KNORR Chilli RTU sauce and kidney beans. Simmer for 15 minutes.

2. For the hotdog:

Cook 'The Vegetarian NoHotdogs' sous vide till heated through.

3. to finish:

Slice and warm the hotdog roll. Top with 'The Vegetarian Butcher' NoHotdog, Chilli and grated vegan cheese. Grill lightly for cheese to melt slightly. Finish with crispy onions. Serve with HELLMANN'S front of house sauces.