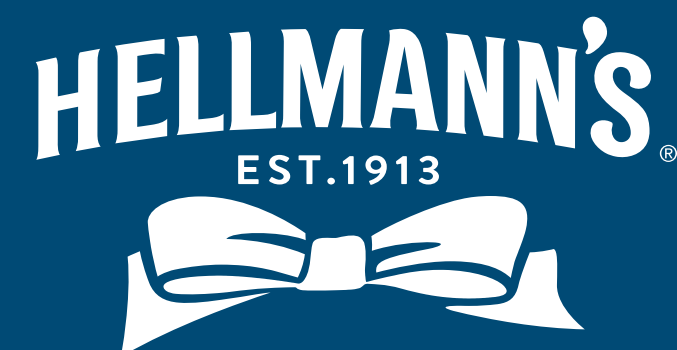


RECIPE PLAYBOOK

WINNING DIPS FROM HELLMANN'S



GLOBAL DIP & SAUCE INSPO FROM HELLMANN'S

Looking for fresh ways to add flavour to your menu? Explore a collection of globally inspired dips and sauces created to help you bring variety and excitement to everyday dishes.

Made with Hellmann's Real Mayonnaise, each recipe delivers the consistency, taste and versatility needed to create sauces your customers will come back for.

From smoky and spicy to bright and zesty, discover simple ideas that can work across burgers, sandwiches, loaded fries, sharing plates and more.



ECUADORIAN GREEN CHILLI AIOLI

Inspired by Ecuadorian flavours, this smooth green chilli aioli is fresh, creamy, and lightly spicy, delivering a bright kick that instantly lifts any dish without overpowering it.

INGREDIENTS

- 710ml Hellmann's Real Mayonnaise
- 2 jalapeños, seeded and stemmed
- 8g white onion, chopped
- 30g cilantro
- 3 garlic cloves
- 2 tbsp fresh lime juice
- 8g baby spinach (for colour)
- Salt and black/white pepper, to taste

METHOD

- 1.** If using whole ají dulce peppers, roast them, cool slightly, and remove stems/seeds; wash cilantro, peel garlic, and juice the lime.
- 2.** Blend ají dulce (purée or roasted peppers), cilantro, garlic, and lime juice until very smooth (about 1–2 min).
- 3.** Let the blended base sit 10 min, then strain or spoon off any excess liquid if needed.
- 4.** Whisk the ají-cilantro base into the mayonnaise until fully incorporated and uniform.
- 5.** Add salt, mix well, and adjust with a little more lime or mayo to taste.
- 6.** Cover and refrigerate at least 30 min before serving.

BEST PAIRINGS

- Ceviche or other citrusy seafood dishes
- Skewers, asado, steak sandwiches
- Patacones / tostones and other fried plantain bites
- Roasted corn or elote-style sides
- Rice bowls and grilled veggie plates



MEXICAN AL PASTOR AIOLI

Inspired by Mexican flavours, this aioli is creamy, smoky, and sweet-tangy, delivering a bold chilli kick with a tropical lift that makes any bite feel instantly more vibrant.

INGREDIENTS

- 710ml Hellmann's Real Mayonnaise
- 60ml chipotle in adobo sauce
- 15g pineapple chunks with juice, blended
- 2 tsp achiote paste
- 3 garlic cloves
- 1 tsp ground cumin
- 1 tsp apple cider vinegar
- Salt, to taste

METHOD

- 1.** Add chipotles in adobo, pineapple (with juice), achiote, garlic, cumin, and apple cider vinegar to a blender and blend until fully smooth.
- 2.** Scrape into a bowl, add the mayonnaise, and whisk until completely uniform in colour and texture.
- 3.** Taste and adjust spice by adding a little more adobo or chipotle if desired.
- 4.** Cover and refrigerate at least 30 minutes before serving.

BEST PAIRINGS

- Tacos (especially al pastor, pollo, pork)
- Tortas & sandwiches
- Grilled meats / skewers
- Fries or yuca fries
- Quesadillas & nachos
- Burgers & sliders
- Roasted corn or grilled veggies



ARGENTINE CHORIZO PARRILLERO AIOLI

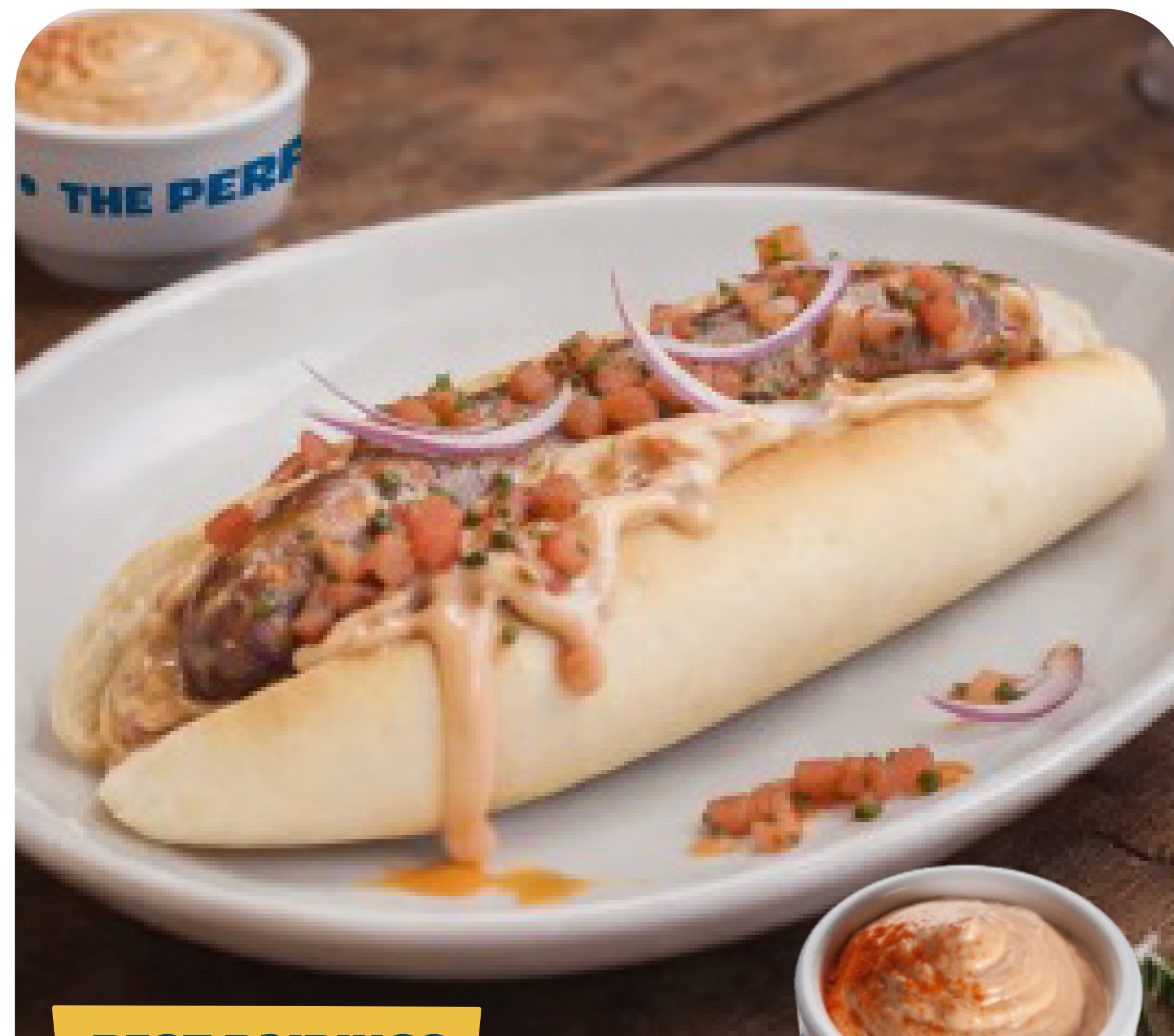
Inspired by Argentine parrilla culture, this aioli is smoky, savoury, and rich, bringing the bold, grilled character of chorizo into a creamy sauce that adds instant depth to any bite.

INGREDIENTS

- 650ml Hellmann's Real Mayonnaise
- 113g ground chorizo (Don Quijote brand w/ smoked paprika)
- 1 tbsp garlic purée (1:1 fresh garlic to water)

METHOD

1. Warm the ground chorizo in a pan or oven for 5–8 minutes until it releases some fat, then let it cool slightly.
2. In a bowl, whisk the mayonnaise and garlic purée until smooth.
3. Add the cooled chorizo (with a bit of its rendered fat for flavour) and mix until fully uniform.
4. Taste and adjust garlic or chorizo intensity if needed.
5. Cover and refrigerate at least 30 minutes before serving.



BEST PAIRINGS

- Choripán or any grilled sausage sandwich
- Burgers & sliders
- Steak or grilled beef cuts
- Empanadas
- Roasted potatoes / fries
- Grilled vegetables
- Wraps or toasted sandwiches

NEW ZEALAND ZESTY MANUKA HONEY AIOLI

Inspired by New Zealand's fresh coastal flavours, this aioli blends creamy richness with a hint of smoke, bright citrus, and a smooth touch of golden honey.

INGREDIENTS

- 890ml Hellmann's Mayonnaise
- 2 tbsp Manuka honey
- 1 tbsp lemon juice + grated lemon zest
- 2 tsp smoked paprika
- 3 tbsp scallions, sliced

METHOD

1. In a medium size bowl combine all the ingredients.
2. With large spoon or whisk, mix ingredients thoroughly.
3. Set aside for 15 minutes to allow flavours to set.



BEST PAIRINGS

- Fish & chips / fried seafood
- Kumara (sweet potato) fries
- Grilled lamb or roast meats
- Burgers & sliders
- Fried chicken or chicken sandwiches
- Roasted vegetables
- Grilled or flatbread spread

DUTCH FRITESSAUS AIOLI

Inspired by Dutch fritessaus tradition, this aioli is creamy, briny, and bright, with a punch of tangy umami that makes fried snacks and comfort bites instantly more addictive.

INGREDIENTS

- 710ml Hellmann's Real Mayonnaise
- 8 tbsp lemon juice
- 3 pickled white anchovies, chopped
- 30g capers, drained and chopped

METHOD

- 1.** In a bowl, whisk the mayonnaise and lemon juice until smooth and fully combined.
- 2.** Fold in the chopped pickled anchovies and capers, mixing until evenly distributed.
- 3.** Taste and adjust acidity with a touch more lemon or richness with a bit more mayo if needed.
- 4.** Cover and refrigerate at least 30 minutes before serving.

BEST PAIRINGS

- Fries / chips
- Bitterballen or croquettes
- Fried fish or seafood bites
- Breakfast sandwiches
- Burgers & sliders
- Roasted potatoes
- Crispy veggie snacks (cauliflower, zucchini, onion rings)



JAPANESE UMEBOSHI-MINT RANCH

Inspired by Japan's bright, punchy condiments, this aioli is creamy, tangy, and refreshing, with umeboshi's salty-sour pop and a clean shiso lift that feels unexpectedly addictive.

INGREDIENTS

- 830ml Hellmann's Ranch (prepared)
- 8g umeboshi paste
- 2 tbsp fresh mint, finely chopped

Ranch base (if you need to make it):

- 1.9 litres Hellmann's Real Mayonnaise
- 1.9 litres buttermilk
- 1 packet Hellmann's Original Ranch mix

METHOD

1. If making ranch from scratch, whisk mayonnaise, buttermilk, and ranch, mix until smooth, then chill.
2. In a bowl, whisk the ranch with umeboshi paste until fully combined and uniform.
3. Fold in the chopped mint and mix evenly.
4. Taste and adjust with a little more umeboshi for tang or ranch for softness if needed.
5. Cover and refrigerate at least 30 minutes before serving cold.

BEST PAIRINGS

- Karaage or fried chicken bites
- Tempura vegetables or shrimp
- Grilled salmon or white fish
- Rice bowls (poke/donburi-style)
- Crispy fries or potato wedges
- Sandwiches & wraps
- Fresh veggie sticks / salad dips



HELLMANN'S
EST.1913

