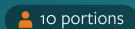


Fuelled by 'Quriosity' and our relentless culinary ambition to excel, we seize a distinctive opportunity to shape the future of protein on plates. Building upon our robust culinary expertise, we prioritize our "food first" strategy with passion and industry understanding, reinforcing our role as trusted leaders in the protein industry.

Powered by Quriosity



Raw Slaw Smoked Cheeseburger (V)



Quorn Vegan Beef Burger, smoked slaw, burger sauce, lettuce, cheese slice



Ingredients

10 Quorn Vegan Beef Burgers

10 Vegan brioche bun

200g Gem lettuce

200g Gherkins

400g Tomatoes

200ml Burger sauce

10 Vegan smoked cheese slices

1kg Onion rings

Raw slaw

300g Red cabbage

200g Red onions

200g Carrots

Seasoning

Method

- 1. Sear the burger in a dry pan to char. Brush with oil and cook in a hot oven until cooked through. Top with the smoked cheese and melt.
- 2. Spread the burger sauce over the bottom of the bun.
- 3. Top with the lettuce, tomato & gherkin. Add the burger and pile on the raw slaw.
- 4. Top with the brioche lid and secure with a skewer. Add the onion rings and serve with the fries.

Chef's Tip

Swap the onions rings for a hash brown and mix the slaw with BBQ sauce for an American themed burger



Burria Taco with Mince (V)



Striking the perfect balance between a crispy outer shell and a soft filling! These Birria Tacos please those with flavoursome tastebuds that need some satisfying!

Ingredients

500g Quorn Mince 500g Chestnut mushrooms 20ml Vegetable oil 20g Shawarma spice 200ml Junkstar cheese

Pickled red onions

30g Red onions sliced 250ml Vinegar 10g Mustard seeds 30g Sugar

Taco/tortilla

20 Mini Corn tortillas 300g Grated vegan cheese 150g Red onion 200g Tomato 2 Limes

Birria stock

10 Fresh chilli pods 10 Guajillo pods 20g Chilli flakes 20g Garlic 200g Onions 200g Carrots 200g Tomatoes 20g Cumin seeds 20g Thyme 50ml Vinegar 10g Cloves

10g Bay leaves 10g Allspice

1000ml Vegan beef stock

Preparation

Wash, prepare and weigh all

ingredients. Dice the mushrooms. Mix with mince & shawarma spice. Blend the corriander with mayo and yoghurt.

Slice the red onions and pickle in the vinegar, sugar and mustard seeds.



Method

- 1. For the stock- Dry saute the chillies & cumin seeds for 5-6 mins. Add the carrots, onions & tomatoes. Fry until they start to char.
- 2. Add the rest of the ingredients and simmer for 1-2 hours. Blend & pass through a sieve. Keep warm.
- 3. Sauce the Quorn Mince & mushrooms in the oil. Add 200ml of birria stock and reduce to sticky.
- 4. Place the taco in a pan to warm. Sprinkle on the cheese to melt & turn over. Fry until the cheese goes brown and crispy.
- 5. Fill the taco (cheese on the outside) with the Quorn Mince, red onions, pickles, tomato & drizzle with the coriander and cheese sauces. Garnish with a lime wedge.
- 6. Serve with remaining hot stock.



Japanese Katsu (Ve)



This Japanese Katsu is the perfect combination of crispy and soft like textures! Not to forget the flavoursome katsu sauce to make this dish pop!

Ingredients

10 Quorn Buttermilk Style Burgers700g Jasmine rice20g Crispy onions

Katsu curry sauce

30ml Rapeseed oil
400g White onion
8 Garlic cloves
30g Fresh ginger
20g Ground turmeric
50g Medium curry powder
50g Plain flour
600ml Hot vegetable stock

Asian slaw

2tsp Sugar

800ml Coconut milk 50ml Dark soy sauce

200g Red cabbage 150g Mixed peppers 150g Carrots 150g Red onion 100g Cucumber



Method

- 1. Deep fry the burger at 180 degrees for 6 minutes until core temperature is achieved. Drain on absorbent paper. Slice on angle into 3.
- 2. For the katsu curry sauce heat the oil, add the onion, garlic and ginger and cook for 5 minutes, until softened.
- 3. Add the spices and cook for 2–3 minutes. Add the flour and cook it out for 4-5 minutes.
- 4. Add the vegetable stock and bring to a simmer. Add the coconut milk, soy sauce and sugar. Simmer gently for 15 minutes until the sauce thickens. Blend & season to taste.
- 5. Spoon the rice into the serving dish, top with the burger, sauce and pickle. Garnish with the picked coriander & crispy onions.

