

Recipe Inspiration

For the curious, explore the top picks from our foodservice offerings curated by our Head of Culinary, Paul Jennings. Discover three exquisite recipes selected for their exceptional flavour, excitement, and taste!

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)

10 portions

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)

 10 portions

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 coriander 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)

 10 portions

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 Burgers
700g Jasmine rice
20g 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
800ml Coconut milk
50ml Dark soy sauce
2tsp Sugar

Asian slaw

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.

Thank you!

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