Further & Higher Education

Ignite curiosity in further and higher education with QuornPro's foodservice solutions.

Choose from mouth-watering recipes that provide nutritious, protein-rich meals, enhancing campus dining and supporting the well-being of students and staff.

Burria Taco with Mince (V)

10 portions

Striking the perfect balance between a crispy outer shell and a soft filling!
These Birria Taco's 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

Tacos

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

Prepare & cook in line with venue policies
Pick and chop the fresh herbs
Cook and refresh the pasta
Dry roast the bread in an oven then blitz to make breadcrumbs

Method

1. For the stock- Dry saute the chillies & cumin seeds for 5-6 minutes. Add the carrots, onions and tomatoes. Fry until they start to char.

2. Add the rest of the ingredients and simmer for 1-2 hours. Blend and pass through a sieve. Keep warm.

3. Sauce the Quorn Mince and mushrooms in the oil. Add 200ml of birria stock & reduce to sticky.

4. Place the tortilla in a pan to warm. Sprinkle on the cheese to melt and turn over. Fry until the cheese goes brown and crispy.

5. Fill the tortilla in a pan to warm. Sprinkle on the cheese to melt and turn over. Fry until the cheese goes brown and crispy.

6. Fill the tortilla (cheese on the outside) with Quorn Mince, red onions, pickles, tomato & drizzle with coriander and cheese sauces. Garnish with a lime wedge.

7. Serve with remaining hot stock.

Italian Style Meatballs with Pasta (Ve)

Quorn vegan Meatballs, tomato ragu, spaghetti pasta, pangritata

10 portions

Ingredients

30 Quorn Meatballs

1ltr RTU tomato sauce or basic tomato and basil sauce

Maldon salt

Cracked black pepper

1.2kg Spaghetti pasta

Pangritata

40g Fresh thyme

40g Fresh parsley

40g Freshy basil

(Dried herbs could be used for ease)

1 Lemon zested

30ml Olive oil

1 Clove garlic mashed and chopped

175g Left over Bread

200g Vegan parmesan

Preparation

Prepare & cook in line with venue policies

Pick and chop the fresh herbs

Cook and refresh the pasta

Dry roast the bread in an oven then blitz to make breadcrumbs

Method

1. Cook off the pasta and refresh once cooked. This can be done the day before.

2. Place tomato sauce in a pan. (Or make a fresh one with vine tomatoes, celery, onion, carrot, thyme, garlic basil & tomato paste)

3. Blitz the dried bread and pan fry with a little of the olive oil. Add the mixed herbs or fresh herbs, garlic, and lemon zest. Pan fry off until lightly golden in colour. Leave to cool and add the cheese. (Mix needs to be cold before adding the cheese)

4. Place the meatballs in a pre-heated frying pan and cook until a core temperature of +75 degrees. Turn the temperature up towards the end to get a crispy texture.

5. Whilst the meatballs are cooking heat the sauce and re-heat the pasta.

6. Once all cooked mix the sauce with the pasta and serve. Finish with the pangritata, sea salt, black pepper and any chopped herbs what are remaining.

   This dish is perfect served win a sub roll or with mixed grains.

Quorn Vegan Buttermilk-Style Burger (V)

👤 4 portions

Crunchy coated VBM Burger, iceberg, cool mayo, toasted in a brioche bun

Ingredients

- 4 Quorn Vegan Buttermilk-Style Burgers
- 4 Brioche burger buns
- 40ml Vegan Mayo
- 30g Iceberg lettuce
- 4 Vegan cheese slices
- 20g Sliced red onion
- 40ml BBQ sauce
- 50g Coleslaw mix (prepared)
- 20g Tomato slice

Method

1. Fry the Quorn vegan Buttermilk-Style Burger for 6.5 mins at 180 degrees.

2. Mix the slaw and sliced red onion together.

3. Toast the brioche bun.

4. Spread vegan mayonaise on the base.

5. Top with shredded lettuce and tomato.

6. Top with the burger and vegan cheese slice.

7. Drizzle BBQ sauce over the bun lid and place on top of the burger.

Powered by Quriosity

QuornPRO
Powered by Quriosity

Thank you!

Get in touch

foodservice.marketing@quornpro.com

Find us on

quornpro   QuornPro   QuornPro   quornpro.com