

Pubs and Restaurants

*Elevate your pub or restaurant with
QuornPro's irresistible foodservice solutions.*

Explore our range of mouth-watering, protein-packed recipes for inspiration, blending bold flavours and sustainability to captivate your guests and redefine their dining experience.

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Best of British Full Breakfast (Ve)

10 portions

Quorn BOB sausage, baked beans, hash browns, charred sourdough, mushrooms, grilled tomatoes



Ingredients

400g Quorn BOB Sausages
 400g Baked beans
 160g Hash browns
 300g Mushrooms
 100g Tomatoes
 20g Vegan butter
 10ml Rapeseed oil
 240g Sourdough

Preparation

Wash, prepare & weigh all ingredients
 Slice bread into thick slices
 Slice tomatoes in half
 Brush & slice mushrooms

Method

1. Pan fry the sausages in the oil in a shallow pan until golden. Bake in a hot oven for 6 minutes until golden in colour & core temp of 75 degrees is achieved.
2. Add the mushrooms to the pan with the butter and saute until browned and cooked through. Remove and add the tomatoes sliced side down. Saute until charred. Finish in the oven if required.
3. Heat the beans as per manufacturers instruction.
4. Cook the hashbrowns as per manufacturers instructions.
5. Char or grill the sourdough until golden.
6. Serve on a warmed plate with either brown or red sauce.

Chef's Tip

Swap the sourdough for a wrap, pile everything into it and eat on the go

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.

Raw Slaw Smoked Cheeseburger (V)

10 portions

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



Ingredients

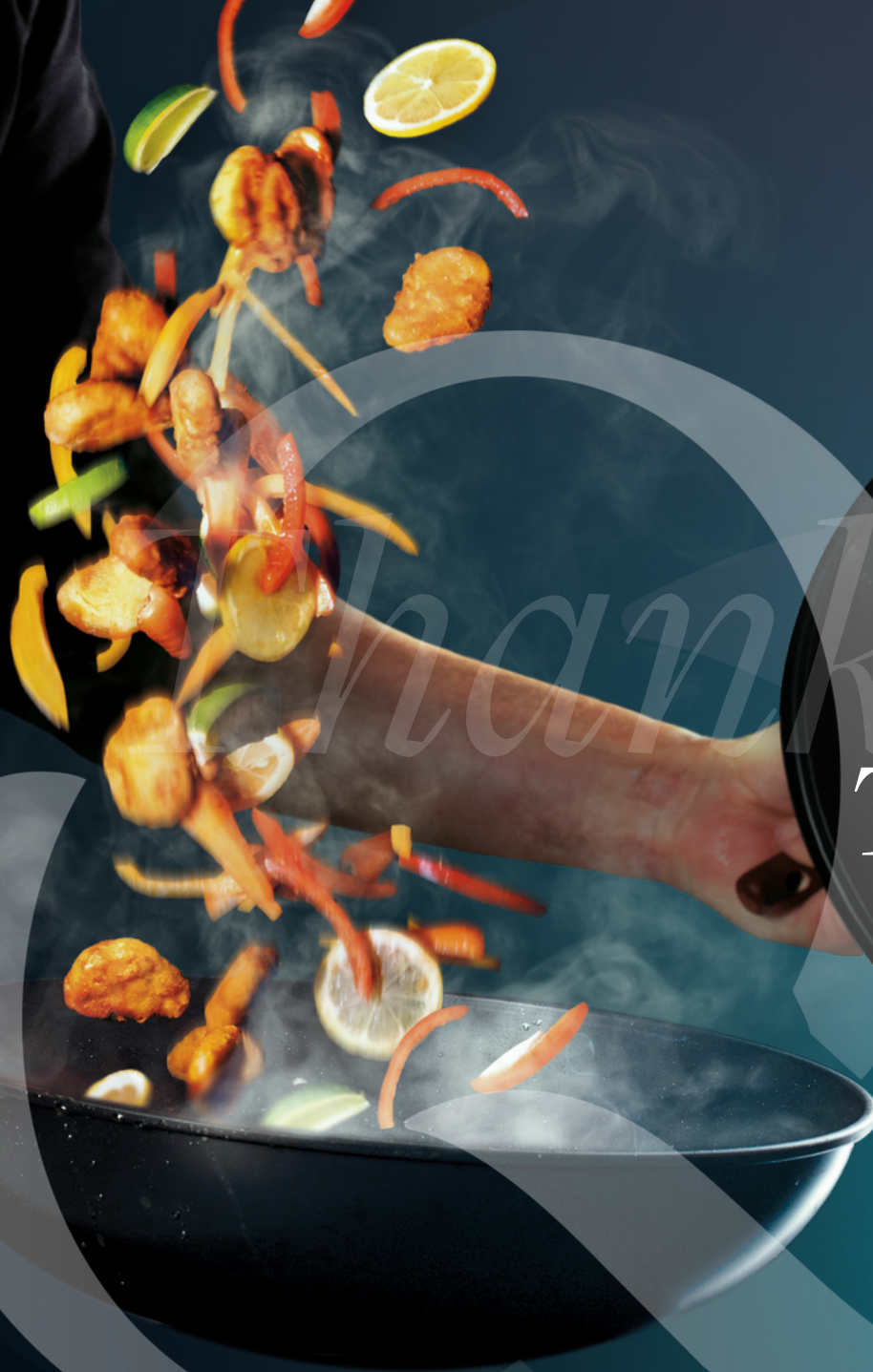
- 10 Quorn Vegan Beef Burgers
- 10 Vegan brioche bun
- 200g Gem lettuce
- 200g Gherkins
- 400g Tomatoes
- 200ml Burger sauce
- 10 Vegan smoked cheese slices
- 1kg Onion rings
- Raw slaw
- 300g Red cabbage
- 200g Red onions
- 200g Carrots
- Seasoning

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



Thank you!

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