

Discover Quorn
STREATFOOD
b&i awards 2019
- EDITION -

RECIPES CREATED BY
FOODSERVICE CHEFS FOR
THE STREATFOOD B&I
AWARDS 2019
VEGAN CATEGORY





STREETFOOD

b&i awards 2019

This year we proudly sponsored the **B&I StrEATfood Awards**; the competition that searches for the UK's most creative street food chef. Caterers, chefs, food/menu development chefs and unit managers from the workplace and event catering sectors were invited to enter and present their street food innovations to the industry for the chance to win £1000!

This year the entrants were tasked with proving that food served in the workplace can compete with the British street food scene by showcasing their talent during a live cook off of three different dishes in 55 minutes; a technical dish, a signature dish and a vegan dish using either Quorn® Vegan Fillets, Quorn Vegan Sausages or Quorn Vegan Pieces.

The brief for the vegan dish was simple - to produce a vegan street food style one pot dish to include either Quorn Vegan Fillets, Quorn Vegan Sausages or Quorn Vegan Pieces. The dish didn't have to be cooked as a one pot, but needed to be served as one. They could produce anything from a nutrient loaded salad to a hearty winter warmer.

There were some incredible dishes cooked up on the day in this category, some of which you will find in this book with links to the recipes which can be found on our website.

*click on each chef hat icon
to view the full recipe*





At Quorn we like to look at things differently. We know that the growing global population needs a sustainable diet that is also healthy. Our aim is to inspire people to eat healthy food with delicious and irresistible recipes, packed full of flavour and bursting with new taste experiences from around the world.

Our mission is to produce Healthy Protein for a Healthy Planet. That is why we are constantly working to inspire you with recipes which are on trend, healthy and sustainable for your customers to enjoy.

More and more consumers are reducing their meat intake and demanding healthier menu options that deliver both great flavours and an enjoyable experience.

Using Quorn makes that easy for chefs with a range of versatile ingredients and a variety of inspirational recipes, from exciting street food through to favourites and classics.

Quorn products are also a source of protein, fibre and low in saturated fat.¹

If you'd like to know more about Quorn or if you have any feedback, please get in touch by emailing us at Foodservice@quornfoods.com

Source: 1 - Quorn Sausages, Quorn Dippers, Quorn Southern Style Burgers and Quorn Vegan Hot & Spicy Burgers are high in protein and fibre and low in saturated fat. Quorn Burgers and Quorn Frankfurters are high in protein, a source of fibre and low in saturated fat. Quorn Vegan Burgers and Quorn Vegan Sausages are high in protein and a source of fibre. Quorn Fishless Fingers and Quorn Totally Vegan Salt & Vinegar Battered Fishless Fillets are a source of fibre and low in saturated fat. Quorn Ultimate Burgers are a source of protein. Protein contributes to the growth and maintenance of muscle mass. "Healthy Protein. Healthy Planet." is the mission statement of the Quorn Brand.



QUORN PAKORAS & BIRYANI

**GREEN CHILLI & MANGO QUORN
PAKORAS SERVED WITH QUORN
BIRYANI & MINT & TOMATO CHUTNEY.**

Quorn Vegan Fillets and
Quorn Vegan Pieces

ANTONY LONES:
Craft and Development
Chef, Radish All Good



STICKY MANDARIN QUORN WITH EGGLESS FRIED RICE

**SKEWERED MANDARIN MARINATED
QUORN PIECES SERVED ON A BED OF
VEGETABLE FRIED RICE, DRIZZLED
WITH A STICKY SAUCE.**

Quorn Vegan Pieces

**ANDREW
MCCREANOR:**
Head Chef,
CH&CO Group



QUORN VEGAN SAUSAGE & KIMCHI GYOZA

**GYOZA'S STUFFED WITH
SUCCULENT QUORN VEGAN
SAUSAGES & SPICY KIMCHI.**

Quorn Vegan Sausages

TERENCE HAU:
Hospitality Head Chef,
Genuine Dining
Company



STICKY KOREAN GOCHUJANG QUORN BURGER

**STICKY KOREAN GOCHUJANG
QUORN VEGAN FILLETS SERVED IN A
TOASTED VEGAN BURGER BUN WITH
KIMCHI FERMENT & YUZU MAYO.**

Quorn Vegan Fillets

DAN KIRKPATRICK:
Executive
Development Chef,
Atalian Servest
Food Co

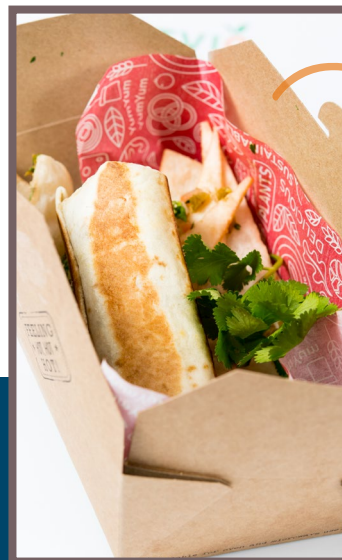


QUORN & CHARCOAL OKONOMIYAKI

LAYERED VEGAN CHARCOAL PANCAKE WITH STIR-FRIED QUORN & VEGETABLES, SMOKED VEGAN MAYO & COCONUT BACON.

Quorn Vegan Pieces

LEE GARDNER:
Sous Chef at CBRE at St Martin's Court, Vacherin



SPICY QUORN CHIMICHANGA

AUTHENTIC INDIAN SPICED QUORN KHEEMA, WRAPPED & DEEP FRIED, SERVED WITH SALSA, GUACAMOLE & PICO DE GALLO.

Quorn Vegan Pieces

VIDHYASHANKA GURUMURTHY:
Head Chef, Aramark



Winner

QUORN VEGAN SCOTCH EGG

QUORN VEGAN CHORIZO & AVOCADO SCOTCH EGG WITH SMOKED MASH, SAMPHIRE & CONFIT TOMATO.

Quorn Vegan Sausages



TOM FROST:
Food Development Manager, Elior - Edwards and Blake Ltd



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