



London

STREET FOOD TOUR

BOXPARK



Introduction

On our last seasonal street food tour in November last year, the Quorn team split into two teams to conquer the two main street food hubs within Leeds city centre. We visited Kirkgate Market, which offered a selection of permanent street food cafes and Trinity Kitchen, that offered visitors the chance to experience a unique concept which sees a rotation of five new street food vans every eight weeks. We were taken from Istanbul with Mr Mackerel to America with Fat Annie's, and it was clear to see from Leeds that the UK food scene is still as creative, vibrant and zealous as ever!

Our latest tour saw us heading to London's Boxpark on a crisp and sunny March lunchtime. Boxpark stands proudly in the heart of Shoreditch, said to be the creative heart of London. A breeding ground for ideas where the outsiders, the renegades and the radicals are making stuff interesting. Effortlessly fusing the concept of the modern street food market and a pop-up retail mall, Boxpark offers each vendor their own space within refitted shipping containers. What better place to go and feed our hungry minds with inspiration for our recipes, which we hope will inspire you to use Quorn to create innovative, great tasting and on trend meat free offers.

FACT
80% OF BOXPARK CUSTOMERS ARE AGED 18 - 35



BOXPARK MOTTO
EAT - DRINK - PLAY



MOST POPULAR OUTLET
COOK DAILY



We got to sample mouth-watering food from nine very different street food vendors that draw their inspiration from around the world, including; succulent beef beer brisket burger from Black Bear Burgers, mouth-watering Dahl vegan curry from Sonita's and delicious ackee and sweet peppers callaloo from Rudie's.

Whilst the food we tasted from the different vendors came from all over the world, the flavours were all packed full of punch and we saw some common trends amongst the offers:

VEGAN: We noticed across the street food vendors that almost all had a vegan offering if not full vegan. From Osteria Della Pasta that offered vegan gnocchetti pasta and ortolana sauce to Rudie's with their Jah Love Box which contained, ackee and sweet peppers callaloo, plantain and rice'n'peas.

INDULGENT: Most of the outlets we visited were all about elevating the street food experience to become indulgent. Food was often fried or covered with deliciously rich sauces and sides of halloumi were on most menus.

HANDHELD: Vendors understood the need and desire of their customers for grab and go and nearly all had at least one offer that was handheld, with carriers being wraps, roti's and pittas.

AUTHENTIC FLAVOURS: The beauty of street food continues to be in its authenticity. With more and more people travelling (and travelling long haul) and experiencing the authentic flavours of the countries they visit, they're wanting to recreate the authenticity when they arrive back on home soil. And, whilst high street operators are doing a far better job of bringing authenticity to their more mainstream menus, street food vendors have it nailed.

During our tour of Boxpark, we took photos, observed what was going on and looked at who was enjoying what each vendor had to offer. We're using this in our business for our own recipe development and wanted to share it in the following pages with you to provide a bit of a summary to whet your appetite.

If you're interested in how we can support you with your meat free menus, get in touch - we'd love to hear from you.



HOW BUSY WERE THEY? Throughout this document you will see that each vendor has been rated for how busy they were on a scale of one to four. One being very quiet through to four being packed with queues for food.

RUDIE'S

[@rudieslondon](#)
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English born but from Jamaican descent, the owner of Rudie's mission is to showcase a more diverse selection of Jamaican dishes and introduce their customers to the diversity of the island's cuisine. They already have a restaurant in Dalston but wanted to venture into street food as they have seen a growing demand from customers for an on the go offer. Their signature dishes include Real Jerk Chicken, Curry Goat and Boss Burger. They offer 3 boxed up lunch meals; **JERK-IT-UP BOX** - signature real jerk chicken with sweet potato, rice'n'peas or chow chow slaw, **YARDI BOX** - curry goat, roti, rice'n'peas and fried plantain and the vegan **JAH LOVE BOX** - ackee and sweet peppers, callaloo, rice'n'peas and fried plantain.

PRICE POINT
£6.50 - £13.00

HOW BUSY




COQFIGHTER

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A Korean take on Kentucky Fried Chicken! Troy, Deacon and Tristan moved to London, from Melbourne, to introduce 'life changing' chicken to the capital. Their best seller in the **THE ORIGINAL BURGER** - Korean-inspired panko fried thigh, shredded iceberg, pickled red onion, smoked sambal mayo and Korean hot sauce and the owners favourite is the **GREEN CHILLI CHEESE BURGER** - panko fried thigh, shredded iceberg, pickled green chilli, American cheese and chipotle mayo.

PRICE POINT
£6.00 - £9.00

HOW BUSY




WHAT THE PITTA

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What the Pitta was established after co-founder, Cem, visited Germany to sample his best friend's uncle's vegan döner (using soy protein) and not long after he decided that he was no longer consuming meat and dairy. Cem's innovative take on the beloved British late night snack has spiced up the vegan offering in London and from the queues it seems customers can't get enough. Their menu is simple and the best seller is of course **VEGAN DÖNER & CHIPS**, followed by the **VEGAN LAHMACUN** (Turkish pizza).

PRICE POINT
£7.95

HOW BUSY




SONITA'S KITCHEN

[@SonitasKitchen](#)
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The owner was born into a Punjabi family, where food was at the very heart of the family. And after eating too many terrible, unhealthy Indian takeaways while living in London she said enough was enough and hung up her coat in the corporate international law firm she had been working in for six years to create real Indian food which tastes just like the food she eats at home! Her vegan curries feature at the top of her menu and include; **CHICKPEA & SPINACH, MIXED VEGETABLE** and **DAHL**. But Sonita's most popular dish is the **LAMB & AUBERGINE CURRY**. Everything on the menu is dairy free, gluten free and nut free.

PRICE POINT
£7.00 - £9.00

HOW BUSY




**KEEP CALM
& CURRY ON**

BLACK BEAR BURGERS

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The idea of Black Bear Burgers came after a visit from founders Liz and Stew to Canada where they realised life's too short to not being doing something you love, and as they both loved cooking, when they got back to the UK they moved to London and set up a street food stall creating their favourite food – burgers! They pride themselves on only using high quality beef in their burgers and ensuring all other ingredients are locally sourced and made from scratch to compliment the flavour of the meat. Their best seller is the **BRISKET** – a beef patty, cheese, 12hr beer braised brisket, pink pickled onions and garlic mayo.

PRICE POINT
£7.50 – £8.50

HOW BUSY
4 people



FALAFELICIOUS

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Falafelicious specialises in delicious and healthy Middle Eastern cuisine. Co-owned by two men, one of Israeli descent and other Pakistani descent, that have created delicious falafels using a recipe passed down through their family for generations which mixes chickpeas and fava beans. The menu offers the delicious falafels in a pita or on top of a salad box with a traditional houmous dip.



PRICE POINT
£4.50 – £10.50

HOW BUSY
4 people

COOK DAILY

[@kingcookdaily](#) [kingcookdaily](#) [kingcookdaily](#)

Founder King Cook lives on the motto of no blood and no bones and has created southeast Asian-inspired vegan bowls rammed with rainbow veg and slathered in mouth-watering sauces. His best seller is the **HIGH GRADE** – stir-fry veg cooked in hemp oil, with a smokey sweet 'n' sour sauce, topped with green herbs and hemp seed crumbles served on brown rice. All menu items come with a choice of protein; soy, tofu or chickpea.

PRICE POINT
£8.50 – £12.00

HOW BUSY
4 people



THE ATHENIAN

[@theathenianuk](#) [theathenianuk](#) [theathenianuk](#)

Greek owners Tim and Neo's mission is to bring a small piece of Athens to London, and create an updated and modern image about Greek food. They source all ingredients from small independent Greek and local producers ensuring their carbon footprint is low. On the menu you can choose from five grilled fillings; chicken, pork, lamb & beef burger, halloumi and mushrooms. And whether you want it in a box with pita, fries salad and dip, in a pita wrap or naked with salad! Their sides include topped gyros (chicken or pork), fries, courgette fritters, cheese and tomato croquettes. Their best seller is the **CHICKEN & HALLOUMI BOX**.

PRICE POINT
£5.50 – £10.40

HOW BUSY
4 people



OSTERIA DELLA PASTA

[thelavenderlondon](#) [thelavenderlondon](#)

The Lavender Italian restaurant in Clapham wanted to bring their delicious pasta and sauces in a street food form to Boxpark. They use only Italy's finest food sourced directly from small producers and use traditional recipes that are re-invented by their chefs to make their tasty dishes. Their menu is simple you choose a pasta and sauce! They offer four egg pastas; pappardelle, bigoli, fusilli and mezze maniche, 4 vegan pastas including gemelli and gnocchetti and a mixture of meat, vegan and fish sauces to top. Their most popular dishes are the **GNOCCHETTI PASTA WITH ITALIAN SAUSAGE RAGU** and the **BIGOLI PASTA WITH PRAWNS & COURGETTES**.

PRICE POINT
£6.00 – £9.00

HOW BUSY
4 people



STREETFOOD

b&i awards 2018

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 meat free dish using **QUORN**.

We were lucky enough to be on the judging panel for the **MEAT FREE STREET FOOD DISH OF THE YEAR AWARD**; there were some incredible dishes cooked up on the day.

1ST

Robbie Lorraine of Grazing Catering (robbie@grazingfood.com) came first and served up a delicious **SAMOSA CHAAT** - a Quorn samosa with spiced jackfruit and coriander chutney.

It was a great pleasure to work with the huge variety of Quorn products that were provided leading up to the street food finals and I thoroughly enjoyed developing my dish that won in the meat free category. The Quorn mince that I used took on the flavours of the herbs and spices which I used in the dish and helped to bring it to life, I will continue to experiment and encourage all chefs to do so, as the possibilities are endless - **ROBBIE LORRAINE**



2ND

Mark Robinson of Vacherin with his **QUORN BAO BUNS** came in second place.



JOINT 3RD

Marlena Ligocka of Angel Hill Food Co for her **AROMATIC CHINESE FIVE SPICE DUMPLINGS IN RICH VEGETABLE BROTH**.

Shankar Gurumurthy of Aramark for his **QUORN TABBOULEH**.





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