

Enjoy great taste

SEASONAL RECIPES

Bacon Wrapped Chicken Chasseur with Stuffing

Ingredients:

2 Chicken fillets
4 Rashers of bacon
2 Pre-made stuffing balls
200g Chasseur Sauce 399601

Garnish:

Decoration Blend France 284903
Rosemary Sprig

Method:

Wrap 2 chicken fillets in bacon, 2 rashers per fillet. Pour the Chasseur Sauce into a foil tray and arrange the chicken and bacon and stuffing balls on the sauce. Finish with a grind of Season Pepper Mushroom. Cook for 25 minutes at 180°C or until the chicken is cooked through.



Chicken Dinner Mini Meal

Ingredients:

1 Medium sized, ready-made Yorkshire pudding
30g Hachee Sauce 408803
1 Cocktail pig in blanket
1 Small stuffing ball
60g Piece of chicken breast
Ready-made mashed potato

Garnish:

Sage leaf and mixed herbs

Method:

Cover the base of the Yorkshire pudding with 30g of Hachee Sauce. Top the sauce with mashed potato. Arrange the pig in blanket, stuffing ball and chicken fillet on the mash. Garnish with a sage leaf or mixed herbs. Cook in the oven for 20 minutes at 160°C.



Sage and Onion Chicken Meatball Chasseur

Ingredients:

250g Minced chicken thigh
20g Sage and onion stuffing mix
10g Burger Mix Complete 857004
2.5g Normandy Spice Mix 822983
3 Rashers of bacon cut in half
250g Rich Chasseur Sauce 399601

Method:

Combine the minced chicken, stuffing mix, burger mix and Normandy Spice Mix and divide into 6 equal meatballs. Wrap each meatball in half a rasher of bacon. Spoon the Chasseur Sauce into a foil tray and arrange the meatballs accordingly. Garnish with more of the Normandy Spice Mix. Bake in the oven for 25 minutes at 170°C.



Bacon Bangers and Mash

Ingredients:

6 Chipolatas
3 Rashers streaky bacon
250g Hachee Sauce 408803
Ready-made mashed potato

Method:

Put the sauce in a foil tray, top the sauce with the pre-made mash potato. Wrap each chipolata with ½ rasher of bacon and place on top of the mash. Cook in the oven at 160°C until the chipolata is brown and cooked through.
Tip: Add mustard to the mashed potato.



Look out for our new seasonal recipe binder containing more recipes with even more on the way (ask your wholesaler for details)



Verstegen Spices & Sauces UK Ltd.

Verstegen Spices & Sauces UK Ltd. Plough Road, Great Bentley, Essex CO7 8LA United Kingdom

Telephone: +44 (0)1206 250200 E-mail: info@verstegen.co.uk www.verstegen.co.uk

Enjoy great taste

Beef and Local Ale Hachee Casserole

Ingredients:

250g Diced rump steak
250g Hachee Sauce 408803
50g Diced carrot
50g Button mushroom
100ml Local ale
2g DS Bind 371278

Garnish:

Cherry tomatoes on the vine
Fresh thyme

Method:

Combine all the ingredients together in a foil tray, cover with foil and cook for 1hr at 160°C.



Roasted Vegetable and Garlic Tray Bake

Ingredients:

350g Mixed vegetable (peppers, mushroom, onion, courgette)
4 Rashers of steaky bacon
50g Sliceable Garlic Sauce 017601
3 Cherry tomatoes on the vine

Garnish:

World Grill French Garden 462602

Method:

Combine all the ingredients in a foil tray and drizzle with World Grill French Garden. Roast for 20 minutes at 170°C.



Beef Lasagne

Ingredients:

1KG Minced beef
8g Beef Steak Spices 051578
20g DS Bind 371278
Gratin Sauce 399801
Grated cheddar cheese
Lasagne sheets (no pre-cook)
1KG Italian Tomato & Herb Sauce 116702

Garnish:

Decoration Blend France 284903
Cherry tomatoes

Method:

In a bowl, mix the minced beef and the DS Bind & Beef Steak Spices. Add the tomato sauce to the beef & mix well ensuring that there are no clumps of meat and that it is a smooth paste.

A 1KG mix of meat and sauce will fill 4 x 2 portion aluminium trays. Divide half the mix equally into 4 trays. Spread out & lay lasagne sheets over the mix making sure not to overlap the sheets. Repeat again with the remaining mix & lasagne sheets.

Use no more than 2 layers of lasagne as any more will produce a dry product. Take 2 tablespoons of Gratin Sauce & spread out over the top of the pasta. Top with grated cheese.

Cook at no higher than 150°C gas mark 3-4 for 35 minutes.

To cook from frozen: 130°C gas mark 1. Turn up to 170°C gas mark 3 for the last 5 minutes to brown the top.



Pork, Spring Onion and Garlic Gratin

Ingredients:

Makes 3

500g Pork mince
50g Gourmet Pepper Sauce 130302
30g Spring onion
20g Burger Mix Complete 857004
35g Sliceable Garlic Sauce 017601
Streaky bacon

Garnish:

Onion
Sage
Cheese

Method:

Combine the pork mince, Gourmet Pepper Sauce, spring onion and Burger Mix Complete and divide into 3 balls.

Press a hole into the top of the meat ball big enough to stuff the garlic sliceable.

Wrap in a rasher of bacon, sprinkle with cheese and garnish with a sage leaf and onion rings.

Roast for 25 minutes at 170°C until golden brown on top.



Verstegen Spices & Sauces UK Ltd.

Verstegen Spices & Sauces UK Ltd. Plough Road, Great Bentley, Essex CO7 8LA United Kingdom

Telephone: +44 (0)1206 250200 E-mail: info@verstegen.co.uk www.verstegen.co.uk