

# HELLMANN'S<sup>®</sup>

EST.1913



Unilever  
Food  
Solutions

#Prepped for tomorrow

# THE VEGAN RANGE FOR EVERY DINER.



Every Hellmann's product is made with a commitment to real ingredients and quality taste – that's what makes it No 1.

Never has this been more critical than with our Vegan range and we were never going to compromise, because we know that you wouldn't either.

BROUGHT TO YOU BY



\*Source Euromonitor International Limited; Cooking Ingredients and Meals 2023 edition, retail value sales, umbrella brand name classification (Includes all Hellmann's and Best Foods brand sales) 2022 data.



With a vegan range  
this good  
**WHO  
NEEDS  
ANYTHING  
ELSE?**

Hellmann's Vegan Mayonnaise & Aioli are plant-based and deliver great taste & texture – as good as any egg-based mayo or aioli.

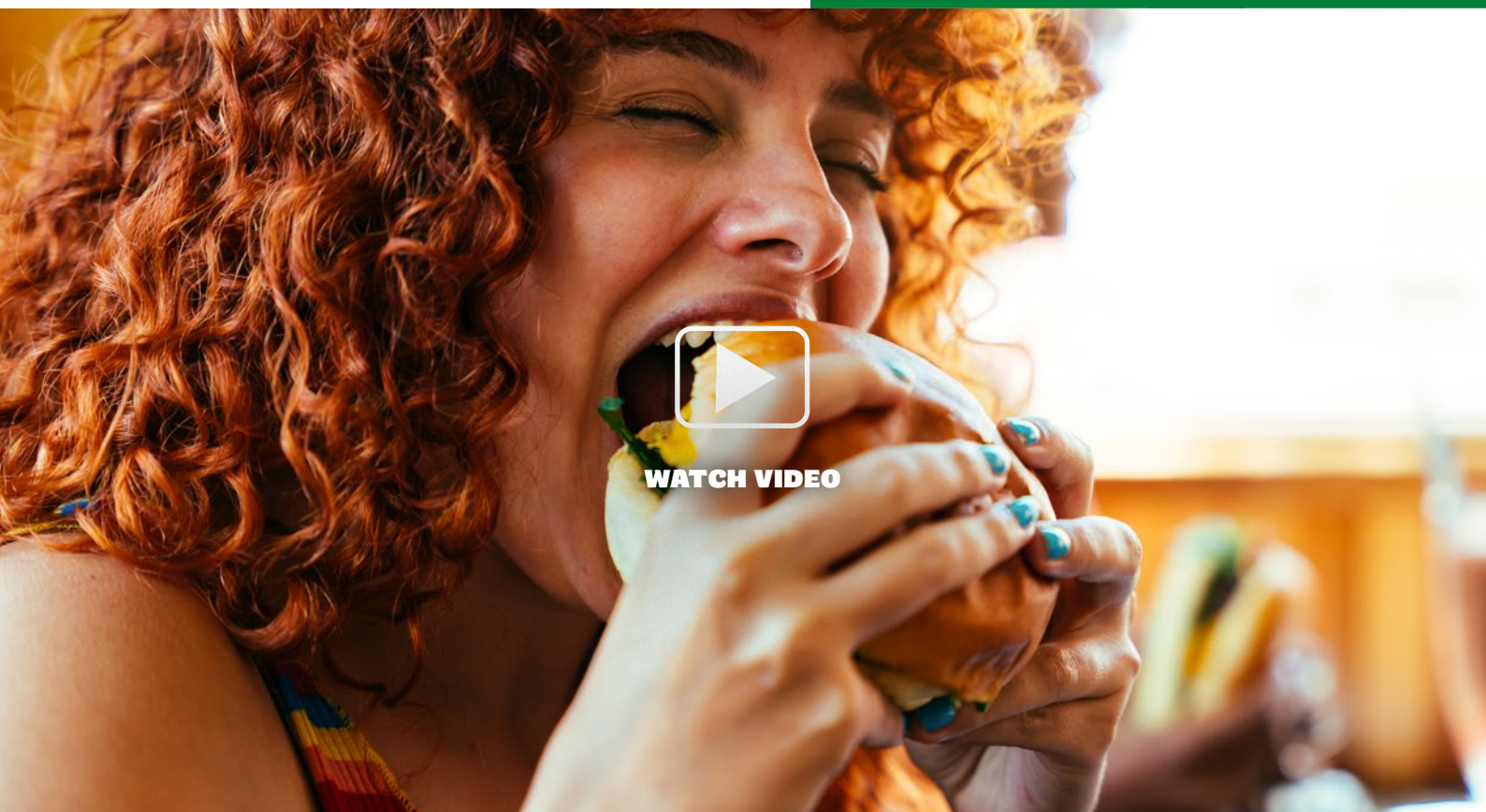
So as a chef you can confidently serve any and all of your guests regardless of their dietary choices, while maintaining high quality taste.



**#UNBELIEVABLYVEGAN**



**Compare your current mayo and aioli with Hellmann's Vegan to see just how good it is!**



**WATCH VIDEO**



Same great  
**TASTE & TEXTURE**  
as original Hellmann's Real

**CREAMY  
& SALTY**

With a  
**TOUCH OF  
TANGINESS**



**RICH  
ROASTED  
GARLIC  
TASTE**



Meets strict  
hygiene  
standards,  
stands up  
to takeaway  
& delivery

**Silky  
Smooth**

.... holds up  
no matter how  
creative you get ....



**NO COMPROMISE**

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# VEGAN MAYONNAISE



With a plant-based mayo this good,  
Hellmann's Vegan Mayonnaise delivers the  
same great taste and texture as egg-based  
mayo, so chefs can confidently serve all  
guests without compromising on quality.

**UNBELIEVABLY VEGAN**





## PRODUCT INFORMATION



<b>Vegan Mayonnaise</b>	2.4kg & 10kg
<b>Serving size</b>	20g
<b>Serves/unit</b>	120 & 500
<b>Shelf life</b>	9 months (unopened) 3 months (opened, keep chilled)
<b>Made in</b>	Australia from at least 95% Australian ingredients

**Ingredients:** Canola oil (71%), water, sugar, vinegar, salt, emulsifier (1450), thickener (1442), lemon juice concentrate, natural mustard flavour, antioxidant (385), colour (160c), natural flavour.



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# VEGAN AIOLI



Hellmann's Vegan Aioli offers the rich roasted garlic taste and smooth texture of Hellmann's real aioli but 100% plant based, allowing chefs to serve all their guests with confidence, no matter their dietary preferences.

**UNBELIEVABLY VEGAN**





## PRODUCT INFORMATION



<b>Vegan Mayonnaise</b>	2.4kg & 10kg
<b>Serving size</b>	20g
<b>Serves/unit</b>	120 & 500
<b>Shelf life</b>	9 months (unopened) 3 months (opened, keep chilled)
<b>Made in</b>	Australia from at least 94% Australian ingredients

**Ingredients:** Canola oil (71%), water, sugar, vinegar, salt, garlic powder (1%), emulsifier (1450), thickener (1442), lemon juice concentrate, natural mustard flavour, antioxidant (385), colour (160c), natural flavour.





Try these recipes with  
**HELLMANN'S**  
**VEGAN MAYONNAISE**

## BURGERS

### MUSHROOM TRUFFLE BURGER

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### MISO TOFU BOWL

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This gourmet burger is unashamedly rich and delicious. We've gone big on the truffle flavours here. Next to the rosemary and thyme mushroom, this dish is a real umami hit.



# MUSHROOM TRUFFLE BURGER

## SERVES 10

### TRUFFLE MAYO

460g Hellmann's Vegan Mayo

10g truffle paste

salt & pepper

### BURGER

20 slices portobello mushrooms, seasoned with rosemary, thyme, garlic, olive oil

10 pcs poppy seed buns

280g caramelised onions

100g watercress

### TRUFFLE MAYO

1. Add the Hellmann's Vegan Mayonnaise into a bowl.
2. Add the truffle paste and mix together until well combined.
3. Season to taste.

### BURGER

4. Prepare caramelised onions.
5. Combine olive oil, rosemary, thyme, garlic, salt, and pepper in a bowl. Mix well.
6. Brush mushrooms with the herb mixture. Grill mushrooms until they're cooked through and nicely charred on both sides.

7. Slice the buns and brush with oil. Toast on the grill.
8. Assemble the burgers, starting with a generous amount of caramelised onions.
9. Top each with the grilled mushrooms, watercress, and the truffle mayo.



# CHICKEN KATSU BURGER

Crisp vegan chicken partners perfectly with the umami-packed Katsu sauce. Add a spoonful of Hellmann's Vegan Mayo for a luxuriously creamy combo.

## SERVES 10

### KATSU SAUCE

240g ketchup  
120ml Worcestershire sauce  
120ml oyster sauce  
5g sugar  
10ml soy sauce

### SLAW

240g green & red cabbage, shredded  
120g carrots, julienned  
40g green onions, sliced

### SESAME DRESSING

240ml rice vinegar  
90ml honey  
180ml sesame oil  
salt & lime juice as needed

### BURGER

10pcs vegan chicken patty (coated with panko)  
10pcs black & white sesame bun  
70g iceberg lettuce  
40g watercress  
500g fries, seasoned with furikake  
480g Hellmann's Vegan Mayonnaise

### SLAW & DRESSING

1. Mix together all ingredients for the sesame dressing.
2. Coat the slaw with sesame dressing.

### BURGER

3. Combine all ingredients for the katsu sauce in a bowl. Mix well.
4. Deep-fry the vegan chicken patties until cooked through, golden and crisp.
5. Slice the buns and brush with oil. Toast on the grill.

6. Assemble the burgers, starting with a generous spread of Hellmann's Vegan Mayo.
7. Top with lettuce, patty, katsu sauce, slaw, and watercress.

### TO SERVE

8. Serve alongside furikake-seasoned fries with Hellmann's Vegan Mayonnaise dip.





Transform this all-time favourite with a bang on-trend vegan twist. The addition of roasted garlic aioli, made with Hellmann's Vegan Mayo, packs in the flavour and is sure to send this straight to the top of your menu.



# BLT BURGER WITH ROASTED GARLIC AIOLI

## SERVES 10

### ROASTED GARLIC AIOLI

425g Hellmann's Vegan Mayonnaise

30g roasted garlic

10g mustard

30g lemon juice

salt & pepper

### BURGER

20 pcs vegan bacon

10 pcs vegan beef patty

10 pcs white sesame buns

10 slices red onion

10 slices tomatoes

20 pcs little gem

10 sprigs fresh parsley

20 slices pickles

500g fries

Hellmann's Vegan Mayonnaise

### AIOLI

1. Add the **Hellmann's Vegan Mayonnaise** into your blender.
2. Add roasted garlic, mustard and lemon juice. Blend together until smooth.
3. Season to taste.

### BURGER

4. Fry vegan bacon in a pan until crisp.
5. Brush vegan beef patties with oil then grill until charred and cooked through.

6. Slice the buns and brush with oil. Toast on the grill.

7. Assemble the burger starting with a generous spread of aioli.

8. Top each with the patties and the rest of ingredients.

### TO SERVE

9. Serve alongside fries with **Hellmann's Vegan Mayonnaise**.



This is one of those dishes that's far more than the sum of its parts. Grilled romaine takes on a smoky flavour, while earthy, sweet carrots are lifted by the vegan ranch dressing.



# GRILLED ROMAINE & CARROTS WITH RANCH DRESSING

## SERVES 10

880g romaine lettuce  
320g assorted carrots  
olive oil, as needed  
40g capers  
20g pine nuts  
20g fresh parsley  
salt & pepper

## RANCH DRESSING

200g **Hellmann's Vegan Mayonnaise**  
125ml vegan sour cream  
20ml white wine vinegar  
15ml lemon juice  
5g fresh parsley  
5g chives  
10g garlic  
5g mustard  
salt, as needed

**Knorr Intense Flavours Roast Umami**, as needed

## VEGETABLES

1. Peel the carrots, leaving the tops on. Place on a sheet tray. Drizzle with olive oil and season.
2. Roast the carrots in the oven until charred and cooked through.
3. Slice romaine lettuce into halves. Place on a sheet tray. Drizzle with olive oil and season.
4. Cook on the grill until charred on all sides.

## RANCH DRESSING

5. Add **Hellmann's Vegan Mayonnaise** to the blender.

6. Add vegan sour cream, white wine vinegar, a squeeze of lemon juice, fresh parsley, chives, garlic, mustard and season with, salt, pepper, and **Knorr Intense Flavours Roast Umami**. Blend until smooth.

## TO SERVE

7. Plate the dish, starting with a bed of grilled romaine and roasted carrots.
8. Generously drizzle with the vegan ranch dressing, and garnish with capers, pine nuts and parsley.



This light and fruity salad is a fantastic sharing dish, and goes well with vegan, veggie and meat dishes.



#### SERVES 10

#### THOUSAND ISLAND DRESSING

320g Hellmann's Vegan Mayo  
45g tomato paste  
50g red bell pepper  
15g mustard  
5g garlic  
10g onion  
5g lemon juice  
sugar, salt, cayenne, pepper, as needed

#### SALAD

700g watermelon  
400g assorted tomatoes, sliced  
200g baby cucumber, sliced  
50g red onion, sliced into rings  
20g pumpkin seeds  
150g fresh rocket and frisée  
10g cress  
pepper, as needed

# WATERMELON & TOMATO SALAD

#### THOUSAND ISLAND DRESSING

1. Add the Hellmann's Vegan Mayo into a blender.
2. Add the pepper, tomato paste, mustard, garlic, onion, lemon juice and seasoning.
3. Blend until smooth then season to taste.

#### SALAD

4. Slice the watermelon into triangles.
5. Lightly toast the almonds.
6. Plate the salad starting with a bed of frisée. Add the rest of the components.
7. Drizzle the Thousand Island dressing over the salad.
8. Garnish with the pumpkin seeds, arugula and onions.



# HUMMUS VEGETABLE BOWL

## SERVES 10

### CREAMY HUMMUS DIP

100g Hellmann's Vegan Mayo  
380g chickpeas  
10g fresh garlic  
3g cumin  
30ml lemon juice  
lemon zest, as needed  
salt & pepper, as needed

### BOWL

200g little gem  
150g radicchio  
90g green olives  
100g tomatoes, sliced  
600g couscous, cooked (with  
parsley and lemon juice & zest,  
salt, pepper)  
600g falafel  
60g radish, halved  
50g chickpeas (with olive oil,  
salt, pepper)  
5g paprika  
50ml olive oil

### CREAMY HUMMUS DIP

1. Add the Hellmann's Vegan Mayo into a blender.
2. Add the chickpeas, garlic, cumin and lemon juice & zest.
3. Blend until smooth then season to taste.

### SALAD

4. Deep-fry the falafel until brown and crisp.
5. Toast the chickpeas in a pan with olive oil. Season.

### TO SERVE

6. Make a bed of couscous and a dollop of hummus in the bowl.
7. Add the rest of the components.
8. Drizzle some olive oil over the hummus and top with toasted chickpeas and paprika.

This crunchy vegan Buddha bowl is packed full of fresh ingredients and flavour. We've used Hellmann's Vegan Mayo in our hummus dip to bring creaminess and a velvety texture.





Blending textures and flavours, this Buddha bowl makes a lovely light lunch. With plenty of fresh ingredients, and a rich avocado mayo sauce, made with Hellmann's Vegan Mayo, this dish couldn't be much sunnier.

# TOFU QUINOA BOWL

## SERVES 10

### AVOCADO MAYO SAUCE

480g Hellmann's Vegan Mayo  
280g avocado, diced  
5g garlic  
10g shallots  
30ml lime juice  
salt and pepper, as needed

### BOWL

400g marinated tofu (mix of oyster sauce, rice vinegar, sesame oil, light soy sauce and sugar)  
600g quinoa, cooked  
20 slices cucumber, sliced thinly  
200g slaw – assorted carrots and cucumber, julienned  
300g cherry tomatoes, halved  
50g watercress  
20g chervil

### AVOCADO MAYO SAUCE

1. Add the **Hellmann's Vegan Mayo** into a blender.
2. Add the avocado, garlic, shallots and lime juice.
3. Blend to a smooth sauce, and season to taste.

### SALAD

4. Grill the marinated tofu until charred and cooked through.
5. Season the cooked quinoa with some olive oil, salt, pepper, lemon juice & zest.

### TO SERVE

6. Assemble by portioning each ingredient per part of the bowl.
7. Spoon the avocado mayo sauce into a small bowl placed in the centre of the salad. Top with lime zest.
8. Garnish with the watercress and chervil.



Add this velvety smooth roasted butternut squash pasta to your menu and we're sure it'll be a hit with vegans and meat eaters alike.



# ROASTED BUTTERNUT SQUASH PASTA

## SERVES 10

### CREAMY BUTTERNUT SQUASH SAUCE

1kg butternut squash, peeled, deseeded and diced  
1 pc onion, quartered  
4 cloves garlic, crushed  
olive oil, as needed  
1L prepared **Knorr Professional Ultimate Vegetable Bouillon**  
100g **Hellmann's Vegan Mayo**

### PASTA

800g penne pasta, cooked  
200g assorted wild mushrooms  
1 sprig rosemary  
olive oil, as needed  
salt & pepper, as needed  
20g almonds, toasted, chopped  
50g fresh rocket

### BUTTERNUT SQUASH SAUCE

1. Add butternut squash to a tray with onion and garlic, and roast until tender.
2. Remove the squash from the oven and add to a pot, reserving some of the butternut cubes as a garnish.
3. Pour some prepared **Knorr Professional Ultimate Vegetable Bouillon** into the pot.
4. Reduce heat to low then add **Hellmann's Vegan Mayo** and whisk to form a smooth, creamy sauce.

### MUSHROOMS

5. Sauté onions and garlic in some oil then add mushrooms and rosemary over high heat until mushrooms are fully cooked.
6. Season with salt and pepper.

### TO SERVE

7. Stir the cooked pasta in the butternut squash sauce then plate it.
8. Top it with sautéed mushrooms and the reserved butternut squash cubes.
9. Garnish with fresh rocket and toasted almonds.



# MISO MARINATED TOFU BOWL

**SERVES 10**

**BOWL**

250g Hellmann's Vegan Mayo  
10g Knorr Intense Flavours Roast Umami  
250ml water  
100g miso paste  
700g silken tofu, drained  
750g butternut pumpkin, peeled and cubed  
50ml olive oil  
250g cooked wild rice  
750g cooked jasmine rice  
50g miso paste, extra  
200g Hellmann's Vegan Mayo, extra  
500g salted edamame  
400g radishes, finely sliced

**TO SERVE**

150g seaweed salad  
shredded furikake  
sesame seeds

**BOWL**

1. Combine Hellmann's Vegan Mayo with Knorr Intense Flavours Roast Umami, miso paste and water. Whisk until smooth.
2. Cut tofu into cubes and add to mayonnaise mix. Toss gently to coat. Set aside.
3. Toss pumpkin in oil. Season and place on baking trays. Cook in combi oven at 180°C until tender. Remove and cool.
4. Combine wild rice and jasmine rice.
5. Make dressing by combining extra miso paste with extra Hellmann's Vegan Mayo.
6. To assemble, place some rice, pumpkin, edamame and radish in a serving bowl. Top with marinated tofu, a drizzle of dressing and garnish with seaweed salad, furikake and sesame seeds.

**TO SERVE**

Combining umami flavours, silken tofu, sweet butternut pumpkin, salty edamame, crisp radishes with wild rice and jasmine rice for a perfect vegan bowl.



# ALSO IN OUR 'KILLER' MAYO RANGE:



## REAL MAYONNAISE

Scratch-quality mayo, made to an authentic recipe using only pasteurised egg yolks – like a mayo should be



## REAL AIOLI

Our delicious mayonnaise with an infusion of garlic



## DELI MAYONNAISE

A 'Super value' mayo with a sweet & tangy taste, ideal for sandwiches





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