

HELLMANN'S[®]

EST. 1913



• UNBELIEVABLY VEGAN •



Unilever
Food
Solutions

We're for U.

THE ONE MAYO FOR EVERY DINER.



Every Hellmann's mayonnaise 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 mayonnaise and we were never going to compromise, because we know that you wouldn't either.

BROUGHT TO YOU BY



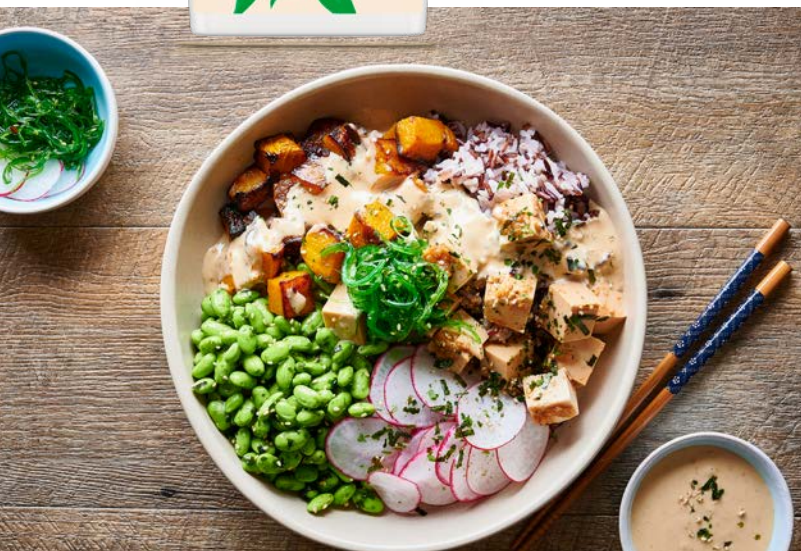
WITH VEGAN MAYO THIS GOOD WHO NEEDS ANYTHING ELSE?

Hellmann's Vegan Mayonnaise is a plant based mayo that delivers great taste & texture – as good as any egg-based mayo.

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



*Perfect for
plant-based...
perfect with meat!*



IMAGINE A VEGAN MAYO
SO REMARKABLY DELICIOUS
AND AUTHENTIC IN TASTE AND
TEXTURE IT CHALLENGES BELIEF?

Hellmann's Vegan Mayonnaise is the one solution chefs didn't think was possible ...but your taste buds won't lie.

THE VEGAN
HELLMANN'S
CHALLENGE

Compare your current mayo with Hellmann's Vegan to see how you could make your 'mayo-life' a whole lot easier!

. SAME GREAT .

TASTE & TEXTURE

AS ORIGINAL HELLMANN'S
REAL MAYONNAISE



CREAMY
& SALTY

WITH A
TOUCH OF
TANGINESS

Meets strict
hygiene
standards,
stands up
to takeaway
& delivery

Silky
Smooth

THE PERFECT COLOUR

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

100%
AUSTRALIAN SOURCED
CANOLA OIL

NO COMPROMISE

NEW 10KG BULK FORMAT



**THE BIGGER PACK SIZE ,
PERFECT FOR USE ACROSS
YOUR WHOLE MENU**

One Solution | Better Value



NO Watch video COMPROMISE

No animal derived ingredients.

PRODUCT INFORMATION



GLUTEN
FREE



NO MSG
ADDED



NO
ARTIFICIAL
FLAVOURS



NO
ARTIFICIAL
COLOURS



100%
AUSTRALIAN
CANOLA
OIL



SUITABLE FOR
VEGETARIANS*



حلال
HALAL
CERTIFIED

Vegan Mayonnaise	2.4kg & 10kg
Serving size	20g
Serves/unit	120 & 500
Shelf life	9 months (unopened) 3 months (opened, keep chilled)
Made in	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.



*Suitable for vegetarians who consume dairy & eggs.

TRY THESE RECIPES WITH HELLMANN'S VEGAN MAYONNAISE

BURGERS

MUSHROOM TRUFFLE BURGER

Pg 8



CHICKEN KATSU BURGER

Pg 9



BLT BURGER

Pg 10



SALADS

GRILLED ROMAINE & CARROTS

Pg 11



WATERMELON & TOMATO SALAD

Pg 12



HUMMUS VEGETABLE BOWL

Pg 13



PASTA/GRAINS

TOFU QUINOA BOWL

Pg 14



ROASTED BUTTERNUT PASTA

Pg 15



MISO TOFU BOWL

Pg 16



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:



HELLMANN'S EST. 1913 REAL MAYONNAISE

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



REAL AIOLI

Our delicious mayonnaise with an infusion of garlic

THE PERFECT
SIDEKICK



Deli MAYONNAISE

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



HELLMANN'S
EST.1913



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AND MORE AT
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