

HELLMANN'S[®]

EST. 1913



5 TRENDY BURGERS!





MENU



1. The Bun Kabab
2. The Chapli Burger
3. The Sloppy Joe
4. Teriyaki Glazed Chicken Burger
5. Shredded Chicken Burger



THE BUN KABAB

INGREDIENTS:

FOR KEBAB:

Lentil Chickpeas (soaked in water)	1000g
Minced Beef	250g
Ginger (cut into slice)	100g
Green Chilies	100g
Water	1.5 liters
Garam Masala Powder	2 tbsp.
Crushed Chili	3 tbsp.
Knorr Professional Chicken Stock Powder	15 g
Salt	1 tbsp.
Eggs	2

FOR YOGURT CHUTNEY:

Yogurt	250 g
Mint leaves	250 g
Garlic cloves	50 g
Green Chilies	100 g
Salt	5 g
Cumin Powder	5 g

TO SERVE:

Eggs, beaten	2
Oil	20 ml
Buns	1
Onions (cut into slice)	10 g
Cucumber (cut into slice)	2 g
Cabbage (cut into julienne)	5 g
Carrots (cut into julienne)	5 g
Hellmann's Real Mayonnaise	15 ml

Knorr Tomato Ketchup	15 ml
Hellmann's Cheese Mayonnaise	15ml

PREPARATION:

FOR KEBAB:

1. In a pot, combine the lentil, beef mince, ginger, green chilies and water and boil until the lentil becomes fully cooked and water has evaporated. Keep aside and let it cool
2. Transfer the lentils into a food processor and pulse until it forms a fine paste.
3. Gradually add the garam masala, eggs, Knorr Professional Chicken Stock Powder, salt. Remove the contents from the food processor. Give it a final mix using your hands and form them into patties. Keep the patties in the chiller until ready to use.

FOR YOGURT CHUTNEY:

4. Add all ingredients in blender.
5. Blend for 3 -4 minutes until it becomes a smooth puree. Taste and adjust seasoning

TO SERVE:

6. To prepare the patties for cooking, heat up the griddle to medium to high heat.
7. Gently dip each patty in the beaten eggs, then pan-fry them on the griddle.
8. Cook until the color becomes golden brown on both sides. When done, set the patties aside on a rack over a tray to drain any excess oil.
9. Light toast the buns on the griddle.
10. Spread the yogurt sauce on the bottom side of the bread.
11. Place the cooked patty on top followed by Knorr tomato ketchup, 2 slices of cucumbers, & coleslaw
12. Finish by spreading a tablespoon of Hellmann's Cheese mayonnaise and the top part of the bun.
13. Gently press the bun. Using an offset spatula, transfer the sandwich on to the hot plate or griddle to lightly toast both sides. Serve immediately.



THE CHAPLI KABAB

INGREDIENTS:

FOR PATTY:

- Coriander seeds (roasted & crushed) 3 tbsp
- Dried pomegranate seeds (crushed) 3 tbsp
- Beef mince 1000 g
- Onion, finely chopped 500 g
- Tomato, finely chopped 250 g
- Garlic cloves, finely grated 100 g
- Fresh ginger, finely grated 100 g
- Crushed chilies 3 tbsp
- Garam Masala 2 tbsp
- Knorr Professional Chicken Stock Powder 2 tbsp
- Cumin seeds 2 tbsp
- Green chilies finely chopped 250 g
- Eggs 2 pieces
- Cornmeal 100 g
- Oil for Frying

FOR CHUTNEY:

- Tamarind sauce 250 ml
- Knorr Tomato Ketchup 100 ml
- Crushed Chilies 1 tbsp
- Salt 1 tbsp

FOR DRESSING:

- Hellmann's Real Mayonnaise 250 ml
- Fresh mint leaves, washed and trimmed 200 g

FOR PREPARATION:

- Burger buns 4 pieces
- Lettuce leaves 250 g
- Tomato (cut into slices) 250 g

PREPARATION:

FOR PATTY:

1. To make the patties, combine all the ingredients, except for the oil, in a stainless-steel bowl. Knead the mixture with your hands.
2. Divide the mixture into 130g balls and shape them into 4" patties.
3. Heat a large sauté or cast-iron pan over high heat. Add the oil to the pan.
4. Carefully add the patties to the pan. Allow space in between the patties and do not overcrowd the pan so that the patties will brown evenly. Flip the patties to cook the other side.
5. When the patties are cooked through, remove from the pan and place over paper towels to remove excess oil. Alternatively, the patties can also be cooked on a griddle or a griller.

TO MAKE THE CHUTNEY:

6. Combine all ingredients together in a bowl. Whisk well to combine. Taste and adjust seasoning. Store in the chiller until ready to use.

TO ASSEMBLE THE SANDWICH:

7. Lightly toast the bun. Spread the mint dressing on the bottom side of the bread.





THE SLOPPY JOE

INGREDIENTS:

FOR THE FILLING:

Butter or Margarine	40 g
Onions, diced	120 g
Garlic Paste	40 g
Knorr Professional Spicy Marinade	30 g
Beef minced	1000 g
Knorr Tomato Ketchup	175 g
Grain Mustard Dijon	20 g
Water	150 ml
Knorr Professional Chicken Stock Powder	15 g
Sugar	15 g
Salt	8 g
Apple Cider Vinegar	10 ml
Burger buns	10
Lettuce leaves	5
Cheese slice	5
Hellmann's Real Mayonnaise	75 g

CARAMELIZE ONION:

Onion cut into rings	100 g
Sugar	20 g

PREPARATION:

1. Heat the sugar in a pan when diluted adds onion until olden brown. Set aside.
2. Heat the butter in either a frying pan or hot plate. Add onions and sauté until soft.
3. Add garlic paste and Knorr Professional Spicy Marinade and sauté for another 1-2 minutes.
4. Add the minced meat and sauté until browned. Pour off any excess fat.
5. Add Knorr Tomato ketchup, Dijon mustard, water, Knorr Professional Chicken Stock Powder, sugar, salt .lower the heat and simmer for 10-15 minutes.
6. Put the mixture in bun then put cheese slice caramelized onion lettuce leave and then Hellmann's Real Mayonnaise





TERIYAKI CHICKEN BURGER

INGREDIENTS:

FOR THE CUCUMBER & CABBAGE PICKLE:

Cucumber	300 g
Star anise	3 g
Caster sugar	60 g
White wine vinegar	100 ml
Red Chillies	30 g
White cabbage	200 g
Lemongrass	5 g

FOR THE GINGER AND SPRING ONION MAYONNAISE:

Hellmann's Real Mayonnaise	100 ml
Ginger Puree	10 g
Spring onions	25 g

CHICKEN FILLING:

Teriyaki Sauce	100 ml
Vegetable oil	25 ml
Chicken Chunks	750 g

TO SERVE:

Brioche roll	10 pc
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PREPARATION:

FOR THE CUCUMBER & CABBAGE PICKLE:

1. Bring to boil the white wine vinegar, caster sugar, star anise and lemongrass. Leave too chill.
2. Mix half with the cucumber peeled into long strips and thinly sliced chilli.
3. Mix the other half with very thinly sliced white cabbage.
4. Leave both overnight to pickle.

FOR THE GINGER AND SPRING ONION MAYO:

5. Mix the Hellmann's Real Mayonnaise with finely sliced spring onions and Ginger Puree.

FOR THE CHICKEN CHUNKS AND ONIONS:

6. Defrost Chicken chunks and then put teriyaki sauce.
7. Sauté in the vegetable oil for 2 minutes each side over medium heat.

TO FINISH:

8. Toast the brioche buns.
9. Spread ginger & spring onion mayo on base.
10. Top with pickled cabbage and cucumber.
11. Teriyaki Chicken Chunks and bun lid



SHREDDDED CHICKEN BURGER

INGREDIENTS:

CHICKEN:

Chicken Breast, Skin On	800 g
Knorr Professional Chicken Stock Powder	50 ml

VIETNAMESE COLESLAW:

Coriander	20 g
Carrot, Shredded	20 g
Shallots	20 g
Knorr Professional Lime Seasoning	3 g
Vietnamese Mint	20 g

CHILLI JAM MAYONNAISE:

Hellmann's Real Mayonnaise	200 g
Thai Sweet Chilli	40 g

TO SERVE:

Brioche or milk buns, halved	10x
Lettuce, shredded	300 g

PREPARATION:

CHICKEN:

1. Char grill chicken breast. Finish roasting in the oven until cooked through.
2. Remove the skin and deep fry until crispy, chop into small pieces.
3. Shred the chicken with a fork and add Knorr Professional Chicken Stock Powder, set aside for use.

VIETNAMESE COLESLAW:

4. Combine coriander, mint, shallots and carrots together, season with Knorr Professional Lime Seasoning.

CHILLI JAM MAYONNAISE:

5. Combine Hellmann's Real Mayonnaise and Thai Sweet Chilli Jam together.



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HELLMANN'S EXCITING RANGE**

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