

EVERYONE LOVES A BURGER



From tender, juicy meat feasts to tangy, spicy all veggie affairs, a good burger can't be beaten. And a good burger can really put your restaurant on the map.

We've pulled together a collection of inspiring burger recipes that will fire up your culinary creativity, while getting your diners coming back for more. From clever twists on classic burgers to some completely modern makeovers, burgers have never looked or tasted so good.

And let's not forget that one must-have ingredient that every burger needs – MAYONNAISE! And when it comes to mayonnaise you wouldn't want to disappoint them by giving them anything less than the best. So choose Hellmann's Real Mayonnaise, the world's no.1 mayo. Smooth, creamy, versatile... it's the perfect base for creating a sensational sauce to really take your burger to the next level.



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THIS BEEF EATER BURGER IS LAYERED WITH AS MANY BEEFY INGREDIENTS AS POSSIBLE AND PACKS A TASTE PUNCH! DELIGHTFULLY STRONG FLAVOURS ORIGINATE FROM THE CHEDDAR & BLUE CHEESES WHILE THE HORSERADISH IS A GREAT PALATE CLEANSER.

SERVES 10

INGREDIENTS

HORSERADISH CHEESE SAUCE

400G Knorr Hollandaise Sauce
200G Cheddar cheese, grated
10PC Blue cheese
40G Horseradish sauce
10G English Mustard

BURGER

300G Red onions, sliced, sautéed
1.2KG Beef, minced
300G Beef, sausage meat
5G Peppercorns, crushed
40G Knorr Beef Flavored Stock
10PC Burger buns
200G Hellmann's Real Mayonnaise
200G Lettuce
200G Turkey bacon, cooked
1KG Thick cut fries



CHEF'S TIP

Add black pepper & Knorr Beef Bouillon to the patties, then top everything off with Knorr Hollandaise Sauce.

PREPARATION

HORSERADISH CHEESE SAUCE

- Warm the Knorr Hollandaise Sauce, stir in cheese until melted.
- Remove from heat and stir in the horseradish sauce and English Mustard.

BURGER

- Combine onions, beef mince, sausage meat mince, crushed peppercorns and Knorr Beef Flavored Stock
- Shape into 10 even sized patties.
- BBQ, grill or flat plate until cooked through.

ASSEMBLY

- Spread Hellmann's Real Mayonnaise on one half of the bun, add the lettuce, meat patty, horseradish cheese sauce, turkey bacon, top with the other bun half.
- Serve with thick cut fries and Hellmann's table tops range (Ketchup, Mayonnaise & Hot Sauce)

BEEF EATER BURGER



BIG MAC 'N' CHEESE BURGER



THIS RECIPE HAS TWO POPULAR DISHES COMBINED INTO ONE. CREAMY MACARONI AND CHEESE ON TOP OF A BEEF BURGER. FINISH IT OFF WITH SOME GRILLED ONIONS AND A CRAZY GOOD TANGY MAYO SAUCE TO MAKE A GREAT SPECIAL FOR ANY WEEKEND MENU.

SERVES 10

INGREDIENTS

TANGY MAYO

- 500G Hellmann's Real Mayonnaise
- 100G Knorr Thai Sweet Chili Sauce
- 100G Hellmann's Ketchup

BURGER

- 10PC Burger buns
- 700G Tangy mayo, prepared as below
- 10PC Beef burger patties, grilled
- 500G Macaroni & cheese, prepared
- 20PC Bacon, cooked
- 250G Onions, sliced, grilled



PREPARATION

TANGY MAYO

- Combine Hellmann's Real Mayonnaise, Knorr Thai Sweet Chili Sauce, Hellmann's Ketchup and whisk until smooth.

ASSEMBLY

- Spread tangy mayo on each side of the bun, then add a grilled beef patty.
- Place macaroni and cheese, two slices of bacon and onions on top.
- Serve to very hungry customer with Hellmann's table tops range (Ketchup, Mayonnaise & Hot Sauce)!

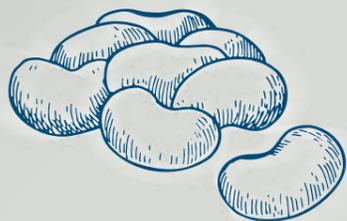
WHO SAID THAT A BURGER CAN'T BE VEGETARIAN? HERE'S A ZESTY BLACK BEAN BURGER THAT WILL DO YOUR MENU GOOD! SERVE WITH FRESH LEMON-HERB MAYO MADE FROM HELLMANN'S REAL MAYONNAISE.

SERVES 10

INGREDIENTS

LEMON-HERB MAYONNAISE

- 400G Hellmann's Real Mayonnaise
- 10G Lemon zest
- 5G Fresh parsley, chopped
- 5G Fresh coriander, chopped
- 20G Knorr Lime Seasoning



BURGER

- 5G Ground black pepper
- 300G Plain breadcrumbs
- 3pc Eggs
- Salt, to taste
- 15g Garlic, chopped
- 1.5kg Black beans, drained, partially mashed
- 100g Red bell pepper, chopped
- 100g Onion, chopped
- 5g Cumin seeds, toasted
- 10g Knorr Vegetable Stock Bouillon
- 125g Olive oil
- 10pc Burger buns, toasted
- 10pc Tomato slices



CHEF'S TIP

Stir through chopped chilli for extra punch.

PREPARATION

LEMON-HERB MAYONNAISE

- Mix together Hellmann's Real Mayonnaise, lemon zest, herbs and Knorr Lime Seasoning Powder.

BURGER

- Combine black pepper, breadcrumbs, eggs, salt, garlic, black beans, bell pepper, onion, toasted cumin seeds and Knorr Vegetable Stock Bouillon.
- Shape patties, about 170G each.
- Coat sauté pan lightly with olive oil and heat over medium heat. Fry patties lightly browned on both sides and heated through.

ASSEMBLY

- Spread cut sides of bun evenly with lemon-herb mayonnaise and build burgers.
- Serve with Hellmann's table tops range (Ketchup, Mayonnaise & Hot Sauce)

ZESTY BLACK BEAN BURGER



BUFFALO CHICKEN BURGER



A MONSTER OF A CHICKEN BURGER WITH BLUE CHEESE MAYO AND BUFFALO SAUCE. TOPPED WITH A COOKED VEGETABLE SLAW FOR A SERIOUSLY TASTY FEAST.



SERVES 10

INGREDIENTS

BLUE CHEESE MAYONNAISE

400G Hellmann's Real Mayonnaise
100G Blue Cheese

VEGETABLE SLAW

125G Carrots, grated
125G Purple cabbage, shredded
125G Onion, julienned
125G Capsicum, grated
15G Butter
20G Knorr Chicken Stock Powder

BUFFALO SAUCE

200G Knorr Hickory BBQ Sauce
200G Hellmann's Ketchup
200G Knorr Thai Sweet Chilli Sauce

BURGER

10PC Chicken patties
30G Knorr Chicken Stock Powder
10PC Cheddar cheese, sliced
10PC Burger Buns
10PC Lettuce
300G Cucumber pickles, sliced
650G Buffalo sauce

PREPARATION

BLUE CHEESE MAYONNAISE

- Combine Hellmann's Real Mayonnaise and blue cheese in a blender and mix until smooth. Chill until use.

VEGETABLE SLAW

- Sauté vegetables in melted butter and season with Knorr Chicken Stock Powder allow to cool down slightly.

BUFFALO SAUCE

- Combine all three sauces simply by whisking or blending.

BURGER

- Grill chicken patties until cooked, about 4 minutes each side. Season with Knorr Chicken Stock Powder. Place a slice of cheese on each.

ASSEMBLY

- Toast the buns, then spread blue cheese mayo on each half of the bun.
- Layer with lettuce, then the chicken patty with some buffalo sauce.
- Top off with the vegetable slaw and top of the bun.
- Serve with Hellmann's table tops range (Ketchup, Mayonnaise & Hot Sauce)

THIS BURGER PACKS SOME REAL FLAVOUR INTO IT. THE JUICY BEEF PATTY IS COMPLEMENTED BY NOT ONE, BUT TWO MAYOS, BRINGING A SHARP TANGINESS AND A REFRESHING, ZESTY TASTE TO THE MIX.

SERVES 10

INGREDIENTS

GOAT CHEESE MAYO

200g Goat's cheese
200g Hellmann's Magic Mayonnaise

AVOCADO MAYO

150g Avocado
20g Knorr Lime Seasoning
200g Hellmann's Real Mayonnaise

BURGER

1.5KG Beef, minced
100g Knorr Beef Flavored Stock
500g Cheddar cheese, sliced
10PC Burger buns
400g Veal bacon
300g Pickled onions

GARNISH

10PC Chives
10PC Parsley sprigs
150g Rocca leaves



CHEF'S TIP
Stir through tahini paste and toasted sesame seeds in the Goat's Cheese mayo for a nutty flavour or for a healthier option, use Hellman's Light Mayonnaise and lower fat cheeses.

PREPARATION

MAYOS

- Mix the goat's cheese into Hellmann's Real Mayonnaise.
- Mash the avocado and add Knorr Lime Seasoning before mixing with Hellmann's Real Mayonnaise.

BURGER

- Marinade the beef with Knorr Beef Flavored Stock before pressing firmly together and moulding into a burger. Cook the burger on both sides on a high heat.
- Slice the burger bun open and grill cut side down on a skillet.
- Grill the veal bacon and set aside.

ASSEMBLY

- Place the avocado mayo on the bottom bun, veal bacon on top of that and then the beef burger patty. Next top that with the goat's cheese mayo and sliced cheese.
- Melt the cheese under the salamander and top off with pickled onions.
- Serve with sweet potato fries and Hellmann's table tops range (Ketchup, Mayonnaise & Hot Sauce)

NEW YORK BURGER



SPICY KOREAN DOUBLE CHEESE



A MASSIVE BURGER THAT HINGES ON TWO MEAT PATTIES – LAMB AND BEEF PATTIES! PICKLED VEGETABLES AND SPICY GOCHUJANG (CHILLI) MAYONNAISE ROUND OFF THIS MASTERPIECE. OFFER THIS ON YOUR PREMIUM BURGER MENU AND WATCH THE BURGERS FLY OUT OF THE KITCHEN!

SERVES 10

INGREDIENTS

CHILLI MAYONNAISE

1KG Hellmann's Real Mayonnaise
150G Knorr Thai Sweet Chili Sauce

PICKLED RED ONIONS

500G Apple cider vinegar
300G Red onion, julienned
200G Cabbage, julienned

BURGER

10PC Pepper cheese, sliced
500G Pickled red onion, prepared as below
10PC Burger buns, toasted
400G Chilli mayonnaise, prepared as below
10PC Lamb patties
10pc Beef patties

PREPARATION

CHILLI MAYONNAISE

- Combine Hellmann's Real Mayonnaise with Knorr Thai Sweet Chili Sauce.

PICKLED RED ONIONS

- Bring apple cider vinegar to a boil.
- Remove from heat and add vegetables.
- Allow to cool at room temperature, strain and chill.

BURGER

- Season and cook patties to desired temperature.

ASSEMBLY

- Spread chilli mayonnaise on buns.
- Build the burger with remaining ingredients.
- Serve with thick cut fries and Hellmann's table tops range (Ketchup, Mayonnaise & Hot Sauce)



CHEF'S TIP

Gochujang is a sweet, spicy fermented chilli paste and is a staple condiment in every Korean kitchen.

OUR TAKE ON A MUST-HAVE PREMIUM BURGER FOR YOUR MENU. A GROUND SIRLOIN PATTY TOPPED WITH ROASTED GARLIC MAYONNAISE, CARAMELISED ONIONS, CHEESE AND BACON - ALL PACKED IN A PRETZEL BUN. TOTALLY AWESOME LOOK, TASTE, AND FLAVOUR.

SERVES 10

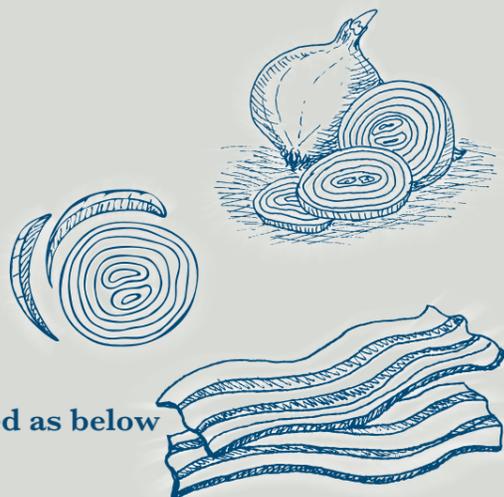
INGREDIENTS

ROASTED GARLIC MAYONNAISE

- 60G Garlic, roasted, mashed
- 600G Hellmann's Real Mayonnaise

BURGER

- 10PC Ground beef patties
- 10PC Cheese, sliced
- 10PC Pretzel bun, toasted
- 600G Roasted garlic mayo, prepared as below
- 60G Onions, caramelised
- 20PC Bacon, cooked



CHEF'S TIP
Top with a sweet sliced dill pickle & add Knorr Hickory BBQ Sauce to the mayonnaise for extra flavour.

PREPARATION

ROASTED GARLIC MAYONNAISE

- Combine Hellmann's Real Mayonnaise with roasted garlic.

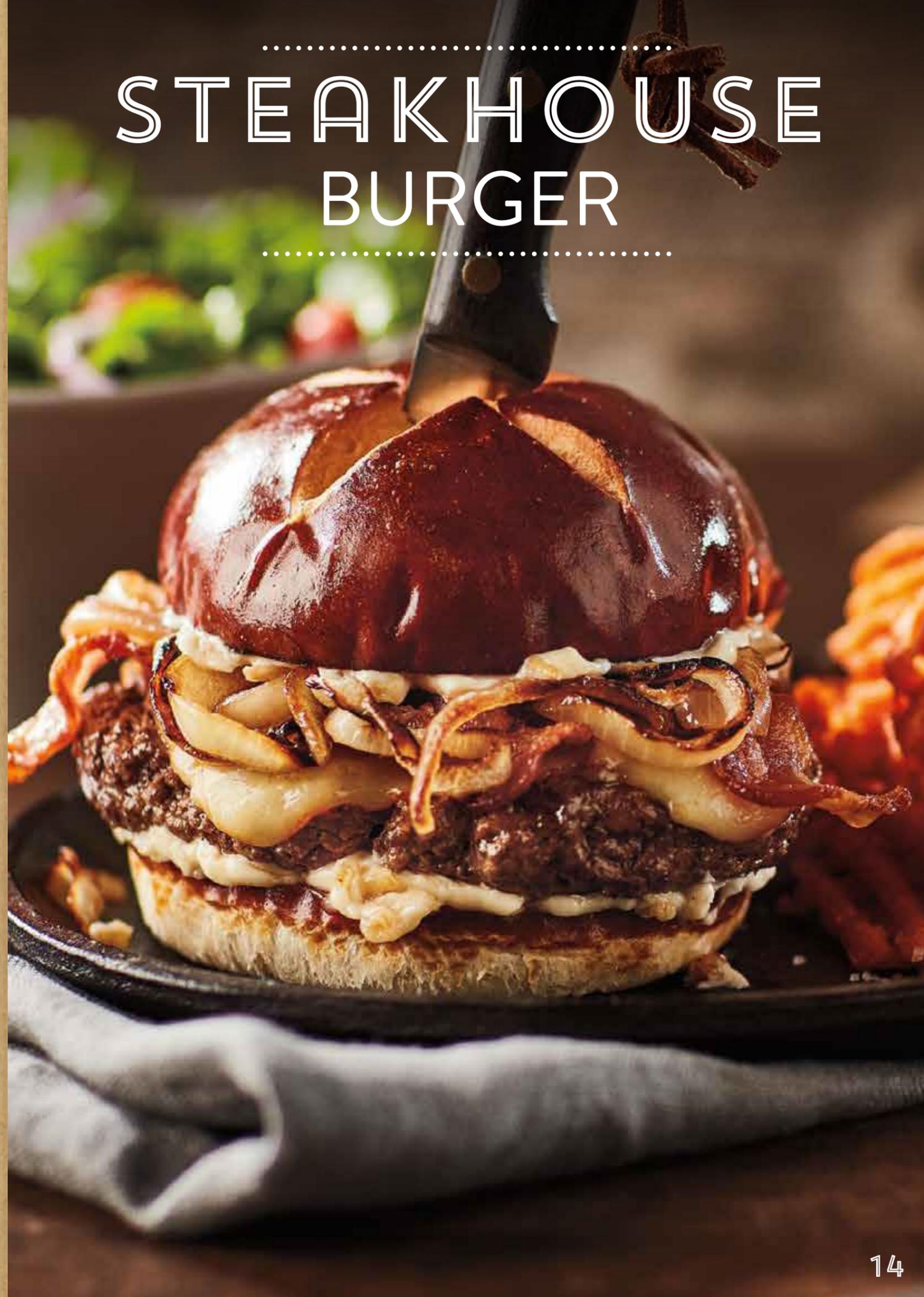
BURGER

- Cook patty to desired doneness and melt cheese on top.

ASSEMBLY

- Spread roasted garlic mayonnaise on buns.
- Build the burger with the onions and bacon.
- Serve with thick cut fries and Hellmann's table tops range (Ketchup, Mayonnaise & Hot Sauce)

STEAKHOUSE BURGER



THE BIG HAWAIIAN BURGER



THIS BURGER CONSISTS OF A GROUND BEEF AND LAMB PATTY BLEND TOPPED WITH PEPPER CHEESE, BACON AND PINEAPPLE. A SWEET AND SPICY HAWAIIAN SAUCE MADE WITH HELLMANN'S REAL MAYONNAISE BRINGS IT ALL TOGETHER.

SERVES 10

INGREDIENTS

HAWAIIAN SAUCE

- 500G Honey
- 500G Pineapple juice
- 250G Teriyaki sauce, prepared
- 125G Cider vinegar
- 125G Sriracha sauce
- 75G Sesame oil
- 900G Hellmann's Real Mayonnaise



BURGER

- 900G Beef, minced
- 900G Lamb, minced
- 30G Knorr Beef Flavored Stock
- 10PC Cheddar cheese slices
- 500G Canned beef, sliced
- 10PC Pineapple slices, grilled
- 400G Hawaiian sauce, prepared as below
- 10PC Burger bun, toasted



PREPARATION

HAWAIIAN SAUCE

- Combine honey, pineapple juice, teriyaki sauce, vinegar, sriracha sauce and sesame oil. Reduce mixture slowly by half.
- Refrigerate and mix with Hellmann's Real Mayonnaise once cold.

BURGER

- Combine ground beef and lamb and form into 10 patties of 180G each. Season patties with Knorr Beef Flavored Stock .
- Cook patties to desired doneness and top with cheese.
- Sliced the pressed canned beef product into 50G pieces. Grill them and season.
- Grill the pineapple slices.

ASSEMBLY

- Spread Hawaiian sauce on the toasted buns, add the meat patty with its melted cheese. Top off with grilled canned meat, pineapple and more sauce.
- Serve with Hellmann's table tops range (Ketchup, Mayonnaise & Hot Sauce)

— PRODUCT RANGE —

FROM FRONT OF HOUSE TO BACK, HELLMANN'S EXTENSIVE RANGE OF HIGH QUALITY, RICH TASTING CONDIMENTS HAVE YOU COVERED.



HELLMANN'S REAL MAYONNAISE – TABLE TOP 395g

Loved and trusted for over 100 years, this mayo is available as a handy front of house solution for your business.



HELLMANN'S KETCHUP – TABLE TOP 480g

Made from sustainably sourced tomatoes, this high-quality ketchup is excellent served with burgers and fries.



HELLMANN'S TABLE TOP HOT SAUCE 95ml

Made with 60% Hot Pepper Juice and has natural Jalapeño flavor. Hellmann's offers Front of House and Back of House dressing solutions for your business.



HELLMANN'S REAL MAYONNAISE 3.3 kg

The world's no. 1 mayo. It's deliciously thick, creamy and rich tasting. Great in both hot and cold applications.



HELLMANN'S MAGIC MAYONNAISE 3.4kg

A great dressing base with strong binding functionality perfect for your salads and dips.



HELLMANN'S SANDWICH MAYONNAISE 3.4kg

Our mayonnaise keeps hot sandwiches fresher for longer. No drips, gone are the days of a messy sandwich experience.



HELLMANN'S MAGIC MAYONNAISE 10.5K

A great dressing base with strong binding functionality perfect for your salads and dips.



HELLMANN'S SANDWICH MAYONNAISE 10.5kg

A heat stable mayonnaise perfect for all your sandwiches ensuring great taste while keeping them fresh for longer.

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