

# Smoked Vegan Aioli

As Chefs it's creativity and passion that inspires us daily!

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**frenchmaid**



112143GEN



**GROENZ**

A Golden State Foods company



# Vegan Trends

Veganism is having a blast – its popularity and adoption continue to surge to record highs. To put things into perspective, veganism is now twice as popular as it was just five years ago, and it is not showing any sign of slowing down.

Vegan recipes are taking another step far from bland and boring flavours. With creativity and passion, our team of experts have created a creamy and full body **Smoked Vegan Aioli** to elevate any dish meeting the needs of vegan customers.

Our thick and rich **Smoked Vegan Aioli** is Egg, Gluten, Soy and Dairy free. Use it as a spreading to burgers or sandwiches, dipping sauce for snacks, finishing sauces for salads and pizzas, or to create your own signature dish.











To help you with cooking inspiration we have created this booklet with vegan recipes to delight your customers.

For more great recipe ideas and cooking inspirations visit: [groenz.co.nz](http://groenz.co.nz) | [groenz.com.au](http://groenz.com.au)

- **Dipping Sauce**  
Ideal as a dipping sauce with chips, snacks and finger food.
- **Finishing Sauce**  
Unique finishing sauce to drizzle over a pizza and much more.
- **Dressing**  
Delicious dressing on green salads, slaws, potatoes, or pasta salads.
- **Coating**  
Perfect creamy texture for coating vegetables.
- **Spreading**  
Use it as a spread on sandwiches, tacos, burgers, wraps, and others.

**Easy handling**  
Squeezable bottle with a flip-top lid for easy application.

**Shelf-stable**  
Easy storage at ambient temperature after opening.

SIZE	SHELF LIFE	SERVES PER UNIT	UNIT PER CARTON	CODE	AVAILABLE IN
<b>Smoked Vegan Aioli</b>					
1L	6 Months	40	12	10-00251	NZ AU    
 New Zealand	 Australia	 Vegan	 Vegetarian	 NO artificial flavour	 NO artificial colour

## Kumara & Black Beans Burger

..... Makes 4 burgers

- 1 cup cooked black beans
- 1 cup kumara, steamed and mashed
- 2 cups cooked brown rice
- 2 cloves garlic, minced
- Salt and pepper
- Pinch of cayenne pepper
- Small handful of fresh parsley, chopped
- 1 cup breadcrumbs
- 4 burger buns
- 4 Tbsp **Frenchmaid Smoked Vegan Aioli**

### Suggested burger toppings

- Rocket or baby spinach
- Tomato
- Vegan cheese

Mash the kumara and black beans together with a fork. It doesn't need to be perfectly smooth. Mix in the cooked brown rice, garlic, parsley and 4 Tbsp of **Frenchmaid Smoked Vegan Aioli**. Season with salt, pepper and a pinch of cayenne pepper.

Form into patties with your hands and roll gently in the breadcrumbs to coat. Fry the patties in a shallow pan with vegetable oil until golden brown. Serve on a burger bun with **Frenchmaid Smoked Vegan Aioli**, greens, tomato, and vegan cheese or other burger toppings.





## Smoked Vegan Aioli Kumara Salad

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3 large red kumaras  
1 x 270g jar of sundried tomatoes  
150g baby rocket or baby spinach  
½ cup pumpkin seeds, toasted  
**Frenchmaid Smoked Vegan Aioli** for dressing

Dice the kumara into large chunks. Coat with olive oil, season with salt and pepper, and roast at 180°C until soft and browning at the edges, about 20 minutes. Remove from the oven and let cool.

Drain the sundried tomatoes from their oil and dice into 1cm pieces. In a small dry sauté pan, toast the pumpkin seeds over medium heat until gently browning and starting to make popping noises. Make sure to continually toss them to avoid burning. Allow to cool.

Combine the kumara, baby greens and sundried tomatoes together. Dress with **Frenchmaid Smoked Vegan Aioli** until everything is coated. Top the salad with toasted pumpkin seeds.



## Rocket and Pear Pizza with Smoked Vegan Aioli

..... Makes 3 small pizzas

*For the dough*  
2 tsp dry active yeast  
2 tsp sugar  
¼ cup olive oil, and more for brushing  
2 tsp salt  
600g plain flour  
375mL warm water  
¾ cup vegan basil pesto  
1 red onion, thinly sliced  
2 bosc pears, cored and sliced  
50g rocket  
¼ cup pine nuts, toasted  
**Frenchmaid Smoked Vegan Aioli**

In a large bowl mix the yeast and sugar into the warm water. Let the mix stand for 5 minutes or until foamy. Whisk the salt and ¼ cup olive oil into the water. Add the flour and mix until a sticky dough forms. Brush a separate large bowl with olive oil and transfer the dough into that bowl. Brush the top of the dough with more olive oil. Cover with a tea towel and let it rise until doubled in size, about one hour.

Pre-heat the oven to 250°C. Turn the dough out onto a floured surface and divide into 3 pieces. With a floured rolling pin, roll each piece into an approximate circle, about ½ cm thick. Oil your baking sheets with olive oil and place your bases onto them.

Spread each base with a thin layer of pesto. Spread the red onion slices over top and bake for 7 to 10 minutes, rotating halfway through so they brown evenly.

Remove the pizzas from the oven and arrange pear slices around each base. Sprinkle the rocket and pine nuts over the top. Finish with **Frenchmaid Smoked Vegan Aioli** drizzled across the whole pizza.



## Vegan Mushroom Arancini

..... Makes approximately 12 arancinis

*Arancini Mix*  
150g uncooked arborio rice  
1 Tbsp olive oil  
½ onion finely diced  
100g finely diced mushrooms  
½ tsp ground coriander  
1 small bunch finely chopped parsley  
3 Tbsp **Frenchmaid Smoked Vegan Aioli**  
Salt and pepper to season

*Batter*  
1 cup flour  
½ cup cornflour  
½ tsp salt  
200-250ml water

*Coating*  
100g flour  
100g panko breadcrumbs

Boil the rice in water until just cooked, strain and refresh under cold water.

Cook the onion in the oil over a medium heat until translucent. Add diced mushrooms and ground coriander, cook until soft. Mix with cooked rice, **Frenchmaid Smoked Vegan Aioli** and chopped parsley until mix comes together, season to taste.

Make the batter: in a medium bowl mix the flour, cornflour and salt. Pour in the water into the centre while whisking to prevent any lumps from forming.

For the rice mixture into small balls, approximately golf ball sized. Coat the balls in flour, followed by the batter and then breadcrumbs. Fry in vegetable oil at 185°C until golden brown, and put onto a paper towel to drain. Season with salt and pepper and serve with extra **Frenchmaid Smoked Vegan Aioli**.

Note the arancini can be made in advance and stored in the refrigerator for up to three days or frozen and defrosted before frying.





## Smokey Chickpea Burger

..... Makes 4 burgers

### For burger patty

- 2 cans of chickpeas, rinsed and drained
- 2 Tbsp fresh lemon juice
- 2 tsp tahini
- Small bunch of fresh parsley
- 1 tsp ground coriander
- ½ tsp ground cumin
- ½ tsp smoked paprika
- Salt and pepper

### For pickled carrot

- 1 carrot
- 200mL apple cider vinegar
- 200mL water
- 1 Tbsp sugar
- 1 tsp salt

### Other ingredients

- 4 burger buns
- Frenchmaid Smoked Vegan Aioli**

## Barbecue Jackfruit Wraps with Smoked Vegan Aioli and Slaw

..... Makes 4 wraps

- 2 x 400g cans young jackfruit in water
- ½ onion, minced
- 1 tsp garlic powder
- 1 tsp paprika
- ½ tsp chilli powder
- Salt and pepper
- 200mL **Frenchmaid Lust Barbecue Sauce**
- 2 carrots, shredded
- ½ red onion, sliced thinly
- 1 cup shredded white cabbage
- 1 cup shredded red cabbage
- 75mL **Frenchmaid Smoked Vegan Aioli**
- 4 wraps
- 1 ripe avocado, sliced
- Fresh coriander to garnish

Drain the jackfruit and pull apart with your hands until shredded. In a medium sauté pan, sauté the minced onion in vegetable oil over medium heat, about 2 minutes. Add the jackfruit and seasonings and cook until all liquid is cooked away, and edges are browning, about 5 minutes. Add **Frenchmaid Lust Barbecue Sauce** and toss to coat.

Dress your shredded carrot, red onion, and cabbages with **Frenchmaid Smoked Vegan Aioli**. Season with salt and pepper as needed. Assemble your wrap with the BBQ jackfruit, slaw, avocado and fresh coriander.



### Suggested toppings

- Lettuce
- Tomato
- Sliced beetroot

Shred or cut the carrot into matchsticks. Mix the vinegar, water, sugar and salt together and pour over the carrot. Allow to sit for at least 15 minutes.

To make the patty add all ingredients to a food processor and pulse until the mix comes together. It does not need to be perfectly smooth. Taste and season with salt and pepper.

Form the patties with your hands and fry them gently in shallow pan with vegetable oil until golden brown.

Spread **Frenchmaid Smoked Vegan Aioli** on both sides of the burger buns. Serve the burgers with your choice of toppings and the pickled carrots.



## Cauliflower Buffalo Wings with Smoked Vegan Aioli

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1 head cauliflower

### For the beer batter

- ¾ cup flour
- 1 tsp baking powder
- ¼ cup cornflour
- 200mL Panhead Supercharger or other vegan pale ale
- Salt and pepper
- ¼ cup cornflour
- Vegetable oil for frying
- Celery sticks
- 150 mL **Frenchmaid Chilli Sauce**
- Frenchmaid Smoked Vegan Aioli**

Chop the cauliflower into small florets, try to keep them the same size. Bring a large pot of water to a boil, add a large pinch of salt. Blanch the cauliflower in the boiling water for 2 minutes. Drain, rinse with cold water, and allow to dry on a clean tea-towel.

While that is cooling, in a heavy bottomed pot bring the vegetable oil slowly up to 190°C.

### Make the beer batter:









In a medium bowl mix the flour, corn flour, baking powder, and a pinch of salt and pepper. Pour in the beer slowly, whisking to remove lumps.

In a separate bowl put ¼ cup corn flour. Cover a metal tray with several paper towels.

Working in batches, toss the cauliflower florets in corn flour, then dip into the beer batter. Fry in vegetable oil at 185°C until golden brown and put onto paper towel to soak any excess oil. Season with salt and pepper.

Using a large bowl, add the hot chilli sauce and the fried cauliflower wings and toss to coat. Serve with celery sticks and **Frenchmaid Smoked Vegan Aioli** for dipping.



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<b>Smoked Vegan Aioli</b>						
1L	6 Months	40	12	10-00251	NZ AU	   
<b>Lust Barbecue Sauce</b>						
12.5L	12 Months	500	BnB	10-00153	NZ	  
<b>Chilli Sauce</b>						
2L	12 Months	80	6	10-00108	NZ AU	 

 New Zealand  Australia  Vegan  Vegetarian  NO artificial flavour  NO artificial colour

# Explore our great tasting range of Vegan Sauces & Dressings

Perfect to complement a variety of savoury and sweet dishes

Our high quality sauces help create delicious taste every time

NEW



Created with chefs in mind to be ready to use



- Chilli Sauce • Chipotle Salsa • Plum Sauce • Vegan Mayonnaise
- Sweet & Sour • Sweet Thai Chilli • Tomato Salsa • Maple Flavoured Syrup
- Balsamic Vinaigrette • Classic French Dressing • Satay Sauce • Smoked Vegan Aioli



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