

HELLMANN'S[®]

EST.1913



• 'KILLER' MAYONNAISE RANGE •



Unilever
Food
Solutions

We're for U.

ONE 'KILLER' MAYO RANGE.



Every mayonnaise in the Hellmann's range is created from the same commitment to real ingredients and quality taste – it's what makes it No.1.

So, whatever the demands of your diners and kitchen, you never have to compromise with the dependability and versatility of Hellmann's.



REAL MAYONNAISE



**SCRATCH-QUALITY MAYO THAT
PERFORMS EVERY TIME**

. BORN IN THE DELI .

NEW YORK

1913

MADE TO AN AUTHENTIC EGG YOLK RECIPE

(LIKE HOW A MAYO SHOULD BE)

It's called REAL because it is real – our mayonnaise is still made to the same recipe that made it famous, with real egg yolks, and not the whole egg. It's what creates the incredible texture and taste that you'd expect from a scratch-made mayo.



100%
AUSTRALIAN SOURCED
FREE RANGE EGG YOLKS
& CANOLA OIL



“HELLMANN’S IS A REAL AUTHENTIC MAYONNAISE WITH A FLAVOUR, YIELD AND CONSISTENCY THAT BEATS EVERYTHING ELSE. YOU GET WHAT YOU PAY FOR, AND HELLMANN’S IS NO EXCEPTION.”

Corey, Westland Hotel Motel

. LOVED FOR ITS .

WELL BALANCED TASTE

creamy
&
SALTY



“I prefer Hellmann’s mayonnaise for the flavour profile. It’s tried and tested and can’t be beaten. We get customers saying we have the best mayonnaise and when feedback is that good, you stick with it.”

PENNY, ROUTLEY’S BAKERY



WITH A
TOUCH OF
TANGINESS



AND
RICH
TEXTURE



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



“I always use Hellmann’s Real Mayonnaise for its thickness, flavour, consistency and overall quality. You can use it for anything, as it is or as a base for other creations. It’s the best one there is.”

AHSAN, THE LAKEVIEW HOTEL

“Hellmann’s mayonnaise is so consistent with the perfect texture. We won Australia’s best fish and chips using it! It’s fantastic in our signature tartare sauce and suitable for most dietary needs, just one thing we don’t have to worry about.”

SHANE, HOOKED ON MIDDLETON BEACH

“I AM CONFIDENT IN HELLMANN’S REAL MAYONNAISE AND RELY ON IT AS A CENTRAL INGREDIENT IN SOME OF MY MOST POPULAR DISHES ... IT’S A QUALITY THING.”

Marty, The Huskisson

PRODUCT INFORMATION



Real Mayonnaise 4 x 2.4kg, 10kg, 20kg
Serving size 20g
Serves/unit 2.4kg: 120, 10kg: 500, 20kg: 1000
Shelf life 10 months (unopened)
 3 months (opened, keep chilled)
Made in Australia from at least
 90% Australian ingredients

Ingredients: Canola oil (76%), pasteurised free range egg yolks (7.5%), water, vinegar, sugar, salt, lemon juice concentrate, natural mustard flavour, antioxidant (385).

#Contains naturally occurring glutamates.
 *Suitable for vegetarians who consume dairy & eggs.

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REAL AIOLI



THE PERFECT
SIDEKICK

Enjoy the perfect side-kick across a wide range of dishes with Hellmann's Real Aioli

OUR DELICIOUS MAYONNAISE WITH AN **INFUSION** OF GARLIC



PRODUCT INFORMATION



Real Aioli 4 x 2.35kg, 10kg
Serving size 20g
Serves/unit 2.35kg: 117, 10kg: 500
Shelf life 10 months (unopened)
 3 months (opened, keep chilled)
Made in Australia from at least 90% Australian ingredients

Ingredients: Canola oil (70%), water, pasteurised free range egg yolks (7.5%), vinegar, sugar, salt, garlic powder (1%), natural mustard flavour, lemon juice concentrate, antioxidant (385).

#Contains naturally occurring glutamates.
 *Suitable for vegetarians who consume dairy & eggs.

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VEGAN MAYONNAISE



**PLANT-BASED
SAME GREAT TASTE**



A plant-based mayo with the same taste, quality and texture of REAL - no need to compromise.

Product Information



Vegan Mayonnaise	4 x 2.4kg
Serving size	20g
Serves/unit	120
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.

#Contains naturally occurring glutamates.
^Suitable for vegetarians who consume dairy & eggs.

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Deli MAYONNAISE



GET MORE BANG FOR YOUR BUCK
WITH OUR VALUE RANGE



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

Product Information



Deli Mayonnaise	4 x 2.6kg, 10kg, 20kg
Serving size	20g
Serves/unit	2.6kg: 130, 10kg: 500, 20kg: 1000
Shelf life	12 months (unopened) 3 months (opened, keep chilled)
Made in	Philippines

Ingredients: Water, soybean oil, sugar, thickener (1442), vinegar, iodised salt, egg yolk, acidity regulator (270), preservatives (202, 385), natural mustard flavour, stabilizer (415), colour (160a).

[^]Suitable for vegetarians who consume dairy & eggs.
*Catalyst Research, blind chef taste test/survey of mainstream commercial mayonnaise brands in Australia, n=140(2017).

TRY THESE RECIPES WITH HELLMANN'S REAL MAYONNAISE OR AIOLI

BURGERS



SAUCES



SHARE PLATES



The queen of burger. Liven up your menu with this delicious beef and mushroom burger. Diners will love the shiitake 'bacon' with its sticky maple flavour that contrasts perfectly with the crispy kale.

THE KALEESI BURGER

SERVES 10

1kg beef mince
20g Knorr Tomato Powder
500g shiitake mushroom
75ml tamari
150ml maple syrup
50ml olive oil
10 kale leaves
3 heirloom tomatoes, sliced
20g sumac
350g Hellmann's Real Aioli
10 12-grain seeded rolls
snow pea sprouts, to serve

BEEF PATTY

1. Place beef mince and **Knorr Tomato Powder** in a large bowl, season then mix with hands until fully combined. Shape into ten patties, cover and refrigerate for 30 minutes.
2. Heat a char-grill or hot plate to medium high. Cook beef patties until well browned and cooked through. Remove and keep warm.

SHIITAKE BACON

3. Thinly slice mushrooms. Mix tamari, maple syrup and oil in a large bowl until fully combined. Add mushrooms and gently toss to coat.
4. Place the prepared mushrooms on a lined baking tray. Use two trays if needed – mushrooms will not

dry and become sticky if they are crowded on a tray.

5. Bake in a preheated oven at 180°C until sticky and crisp around the edges. Keep warm.

SUMAC AIOLI


6. Mix sumac with **Hellmann's Real Aioli**.

TO ASSEMBLE

7. Deep fry kale leaves and drain on paper towel.
8. Split and lightly toast rolls.
9. Spread both sides of each roll with sumac aioli. Top with crispy kale, patty, tomato, onion, shiitake bacon and snow pea sprouts.

TO SERVE

10. Serve with sweet potato wedges and extra shiitake bacon.



For traditional tataki, use beef fillet due to its tender texture, but more economical cuts of beef can also be used, if preferred. Togarashi chilli seasoning and yuzu sauce add great authentic flavour to this burger.

JAPANESE CHILLI BEEF TATAKI BURGER WITH YUZU MAYONNAISE

SERVES 10

700g beef fillet
5g togarashi chilli seasoning
2 small eggplants
100g **Knorr Thai Sweet Chilli Jam**
50ml olive oil
10ml yuzu
500g **Hellmann's Real Mayonnaise**
10 burger buns
200g mizuna
250g pickled cucumber ribbons

BEEF FILLET

1. Coat beef fillet with a little olive oil. Sprinkle with togarashi seasoning, ensuring the meat is evenly coated. Cover and refrigerate for 30 minutes.
2. Heat a well-oiled hot plate to high. Sear beef quickly - it should only be seared 2-3mm into the meat, ensuring a char on the outside whilst completely rare on the inside. Rest.

EGGPLANT

3. Cut eggplant into 5mm thick slices. Combine **Knorr Thai Sweet Chilli Jam** with oil.
4. Heat a well-oiled hot plate to medium high. Cook eggplant slices for a minute then brush with the

chilli jam mix. Turn immediately, then brush again and cook for a further 1-2 minutes. Repeat one more time.

YUZU MAYONNAISE

5. Mix yuzu with **Hellmann's Real Mayonnaise** until fully combined.

TO ASSEMBLE

6. Split burger buns and lightly toast.
7. Thinly slice beef.
8. Spread both sides of burger buns with the prepared yuzu mayonnaise. Top with lettuce, eggplant, slices of beef, pickled cucumber and bonito flakes.

TO SERVE

9. Serve with extra pickled cucumber and charred edamame beans.



BIG MAC SAUCE

SERVES 10

275g **Hellmann's Real Mayonnaise**
100g sweet pickle relish
75g American mustard
50ml white wine vinegar
5g sweet paprika
2g onion powder
2g garlic powder
2g white pepper

METHOD

Place all ingredients in a bowl and mix until fully combined.

UFS CHEFS SIGNATURE BURGER SAUCE

SERVES 10

300g **Hellmann's Real Mayonnaise**
125g **Knorr American Chipotle BBQ Sauce GF**
125g **Knorr American Tomato Chilli Jam**
5ml liquid smoke

METHOD

Place all ingredients in a bowl and mix until fully combined.



SMOKED MAPLE BACON RELISH

SERVES 10

100ml maple syrup
5ml liquid smoke
250g bacon, chopped
300g **Knorr American Tomato Chilli Relish**

METHOD

1. Mix maple syrup with liquid smoke until fully combined.
2. Heat a little oil in a nonstick frying pan over medium heat. Add bacon and cook for 3-4 minutes, then add the maple syrup mixture. Cook for a further 3-4 minutes until deep golden and reduced. Stir through **Knorr American Tomato Chilli Relish** and serve warm.





CHILLI JAM

SERVES 10

300g Knorr Thai Sweet Chilli Jam
 100g Knorr American Tomato Chilli Jam
 75ml rice wine vinegar
 ¼ bunch coriander, chopped

METHOD

Heat **Knorr Thai Sweet Chilli Jam** in a small pan over medium heat with **Knorr American Chilli Relish** and rice wine vinegar. Cook for 5 minutes stirring until reduced. Remove from heat, cool and stir through coriander.

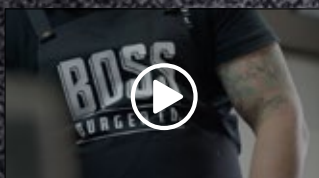
BACONNAISE

SERVES 10

300g streaky bacon, finely chopped
 100ml bacon fat
 300g **Hellmann's Real Mayonnaise**
 50ml apple cider vinegar
 2g onion powder

METHOD

1. Add bacon to pan and cook for 5 minutes or until deep golden and crisp. Remove from heat, drain bacon on paper towel and reserve fat in pan, discarding any sediment.
2. Place **Hellmann's Real Mayonnaise** in a bowl and combine with vinegar and onion powder. Fold through bacon and bacon fat until fully combined.



THE SECRET BURGER SAUCE

Watch Tim Harrison, co-owner of popular Victoria burger chain Boss Burger Co, discuss what makes a great burger sauce.



Filled with a tomato flavoured mince mixture and plenty of oozy cheese, these cheeseburger spring rolls are a combination of two of punters' favourite snacks.

CHEESEBURGER SPRING ROLLS

SERVES 10

800g beef mince
1 onion, finely chopped
200g **Knorr American Tomato Chilli Relish**
20 large spring roll wrappers
150g dill pickle, chopped
10 American cheese slices, chopped
150g **Hellmann's Real Mayonnaise**
150g **Knorr American Chipotle BBQ Sauce GF**

BEEF PATTY

1. Place beef mince and onion in a large bowl and mix with hands until combined. Shape into large patties.
2. Heat a well-oiled char-grill or hot plate to high. Add patties and cook until well browned and just cooked through.
3. Remove, cool completely, then break up into small pieces and mix with **Knorr American Tomato Chilli Relish**.

SPRING ROLLS

4. Working one at a time, lay a spring roll wrapper out on a flat surface, ensuring remaining wrappers do not dry out.

5. Run a little mince mixture along one end of the wrapper, leaving room at each end. Top with a sprinkle of dill pickle and some chopped cheese. Roll wrapper over filling, folding edges in and enclosing like a cigar. Repeat with remaining mixture.
6. Deep fry spring rolls until crisp and golden. Drain on paper towel.

CHIPOTLE MAYONNAISE

7. Mix **Hellmann's Real Mayonnaise** with **Knorr American Chipotle BBQ Sauce GF** until fully combined.

TO SERVE

8. Serve spring rolls with chipotle mayo and extra dill pickles if desired.

These sliders combine some breakfast favourites such as eggs, salmon and bagels into one tasty package. The Knorr Tomato Powder gives an extra zest to the cream cheese mixture.

BAGEL BREAKFAST SLIDERS

SERVES 10

150g spreadable cream cheese
350g **Hellmann's Real Mayonnaise**
50g **Knorr Tomato Powder**
15 eggs
150g **Knorr Hollandaise Sauce**
20 mini bagels
300g baby spinach
400g smoked salmon

TOMATO CREAM CHEESE MAYO

1. Place the cream cheese, **Hellmann's Real Mayonnaise** and **Knorr Tomato Powder** in a bowl and mix together until smooth.

SCRAMBLED EGGS

2. Lightly whisk eggs with **Knorr Hollandaise Sauce** until fully combined. Season.
3. Heat a large pan over medium heat. Add egg mixture and cook until lightly scrambled. Remove and keep warm.

TO ASSEMBLE

4. Split and lightly toast bagels.
5. Spread the tomato cream cheese mayo over both sides of each bagel. Top with baby spinach, smoked salmon and scrambled eggs.

TO SERVE

6. Sprinkle with chopped parsley and cracked black pepper to serve.

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