SMITHFIELD
CASINGS & SUNDRIES LTD

Verstegen
SPICES & SAUCES

BUY ANY 3 VARIETIES



Call us to place your order today on **01707 328557**

& SAVE 33%* OFF RRP

* Offer available for a limited time and while stocks last. 33% RRP discount when you choose any 3 from Burgundy, Ketjap, Honey Mustard, Rich Chasseur and Creamy Mushroom Sauces.

A sweet and punchy Sauce, pale yellow in colour with plenty of Mustard Seeds.



Honey Mustard Bacon Chops



- 1kg Bacon Chops
- 100g Verstegen World Grill Honey Mustard
- 500g Verstegen Honey
- Mustard Sauce
- Pineapple Chunks
- Chilli Flakes

Brush the Bacon Chops with Verstegen World Grill Honey Mustard and rest on Verstegen Honey Mustard Sauce.

Garnish with Pineapple Chunks and Chilli Flakes.

Honey Mustard Dijon Chicken Legs



- 1kg Chicken Legs
- 150g Verstegen Dijon Marinade
- 500g Verstegen Honey Mustard Sauce
- Verstegen Decoration Blend Dijon

Marinade the Chicken Legs overnight in the Verstegen Dijon Marinade.

Cook on steam until tender and chill.

Portion into Smithfield Casings foil trays and spoon over the Verstegen Honey Mustard Sauce.

Garnish with Verstegen Decoration Blend Dijon.

Honey Mustard Chicken Legs



- 1kg Chicken Legs
- 200g Mixed Peppers Sliced
- 500g Verstegen Honey Mustard Sauce
- 100g Verstegen World Grill Honey Mustard
- Verstegen Decoration Blend Dijon

Brush the Chicken Legs with Verstegen World Grill Honey Mustard.

Combine the Peppers with Verstegen Honey Mustard Sauce and divide into Smithfield Casings silver trays.

Place the Chicken Legs on the sauce and Peppers and garnish with Verstegen Decoration Blend Dijon.

Honey Mustard Pork, Butter Beans & Chorizo



- 1kg Pork Loin Steaks
- 100g Verstegen World Grill Honey Mustard
- 500g Verstegen Honey Mustard Sauce
- 2 Tins Butter Beans
- 150g Sliced Chorizo Sausage

Combine the drained Butter Beans and sliced Chorizo with Verstegen Honey Mustard Sauce.

Brush the Pork Loin Steaks with Verstegen World Grill Honey Mustard and rest on the sauce mix.

Honey Mustard Lamb Oink Balls



- 1kg Lamb Mince
- 50g Verstegen Burger Mix Complete
- Streaky Bacon
- 500g Verstegen Honey Mustard Sauce

Mix the Lamb Mince with Verstegen Burger Mix Complete and shape into 50g balls.

Wrap each ball in Streaky Bacon and serve on Verstegen Honey Mustard Sauce.

An Indonesian Sauce rich in Soy, Ginger and Garlic, dark in colour and very aromatic.



Indonesian Ketjap Chicken, Spring Onions, Baby Corn, Mushroom



- 1kg Chicken Fillets
- 500g Mix of Spring Onions, Baby Corn & Mushrooms
- 500g Verstegen Ketjap Sauce
- Verstegen World Grill Indonesian

Mix the Vegetables with Verstegen Ketjap Sauce.

Brush the Chicken with Verstegen World Grill Indonesian and place on the sauce/vegetable mix.

Indonesian Pork Fillet with Ketjap Noodles



- 1kg Pork Fillet
- 500g Cooked Noodles
- 250g Sliced Peppers & Onions
- 500g Verstegen Ketjap Sauce
- Verstegen World Grill Indonesia

Mix the Vegetables, Noodles and Verstegen Ketjap Sauce together.

Brush the Pork with the Verstegen World Grill Indonesia and rest on the Noodles.

Indonesian Beef Stir Fry



- 500g Sliced Beef
- 50g Verstegen World Grill Indonesia
- 500g Mange Tout, Onion, Peppers, Baby Corn
- 500g Verstegen Ketjap Sauce

Mix the vegetables with Verstegen Ketjap Sauce.

Mix the sliced Beef with Verstegen World Grill Indonesia.

Place half and half in a Smithfield Casings foil tray.

Ketjap Duck Legs



- 1kg Duck Legs
- 150g Verstegen Chinese Plum Marinade
- 500g Verstegen Ketjap Sauce

Marinade the Duck Legs overnight in Verstegen Chinese Plum Marinade.

Cook on steam until tender and chill.

Portion into Smithfield Casings foil tray trays and spoon over Verstegen Ketjap Sauce.

Indonesian Duck Breast with Ketjap Sauce



- 1kg Duck Breast
- 100g Verstegen World Grill Indonesian
- 500g Verstegen Ketjap Sauce
- 200g Beansprouts

Score the Duck Breast, trim off any excess fat and brush with Verstegen World Grill Indonesian.

Mix the Beansprouts with Verstegen Ketjap Sauce.

Rest the Duck Breast on the Beansprouts and Verstegen Ketjap Sauce.

A creamy Sauce with ample Wild Mushroom pieces, deep with Mushroom flavour.



Chicken & Bacon Roulade with Mushroom Sauce



- 1kg Chicken fillets (flattened out)
- Sliced Ham and Cheese
- Streaky Bacon
- World Grill Sea Salt & Pepper
- 500g Verstegen Creamy Mushroom Sauce

Place a slice of Ham and Cheese onto each flattened out Chicken fillet.

Roll up and wrap in the Streaky Bacon.

Brush with World Grill Sea Salt & Pepper and serve on Verstegen Creamy Mushroom Sauce.

Garlic & Herb Pork Chops with Creamy Mushroom Sauce



- 1kg Pork Chops
- 100g World Grill Spanish Harbour
- 500g Verstegen Creamy Mushroom Sauce
- 100g Sliced Mushrooms

Combine the sliced Mushrooms with the Creamy Mushroom Sauce

Brush the Pork Chops with World Grill Spanish Harbour and rest on the Creamy Mushroom Sauce.

Chicken en Croute, Stilton & Mushroom Sauce



- 1kg Chicken Fillet
- 250g Sliceable Stilton Sauce
- Puff Pastry
- 500g Verstegen Creamy Mushroom Sauce
- World Grill Sea Salt & Pepper
- Decoration Blend France

Stuff each Chicken Fillet with a piece of Sliceable Stilton Sauce and wrap in Puff Pastry.

Brush with World Grill Sea Salt & Pepper.

Rest on Verstegen Creamy Mushroom Sauce and garnish with Decoration Blend France.

Marinated Lamb Shanks with Mushroom Sauce



- 1kg Lamb Shanks
- 150g Verstegen Marinade for Meat
- 500g Verstegen Creamy Mushroom Sauce
- Verstegen World Grill French Garden

Marinade the Lamb Shanks overnight in Verstegen Marinade for Meat.

Cook on steam until tender and chill.

Portion into Smithfield Casings foil trays.

Brush with Verstegen World Grill French Garden and rest on Verstegen Creamy Mushroom Sauce.

Garlic & Herb Lamb Chops with Creamy Mushroom & Stilton Sauce



- 1kg Lamb Chops
- 100g Verstegen World Grill French Garden
- 500g Verstegen Creamy Mushroom Sauce
- 100g Sliced Mushrooms
- 100g Stilton

Brush the Lamb Chops with Verstegen World Grill French Garden.

Mix the sliced Mushrooms, Stilton and Verstegen Creamy Mushroom Sauce together and rest the Chops on top to serve.

A thick indulgent Sauce, velvety in texture with Red Wine and Beef Broth. The ultimate winter warmer.



Beef Bourguignon



- 750g Diced Beef
- 15g Verstegen Spice Mix For Steak
- 5-7g Verstegen Bond DS
- 750g Verstegen Burgundy Sauce
- 250ml Red Wine
- 250g Diced Carrot, Onion, Bacon, Mushroom
- Bay Leaf/Fresh Thyme

Lightly coat the meat in Verstegen Bond DS.

Season the Beef with Verstegen Spice Mix For Steak

Combine the Beef with Verstegen Burgundy Sauce, Red Wine and the vegetables.

Garnish with Bay Leaves and Thyme.

Meatballs Bourguignon with Stilton Centres



- 1kg Minced Beef
- 50g Verstegen Burger Mix Complete
- 250g Verstegen Sliceable Stilton Sauce
- 750g Verstegen Burgundy Sauce
- 250ml Red Wine
- 250g Diced Carrot, Onion, Bacon & Mushroom
- Bay Leaf/Fresh Thyme

Combine the Beef with Verstegen Burger Mix Complete.

Divide into 50g Meatballs and stuff each ball with a cube of Verstegen Sliceable Stilton Sauce.

Combine Verstegen Burgundy Sauce with the Wine and Vegetables and place the Meatballs on top.

Garnish with Bay and Thyme.

Coq Au Vin



- 1kg Chicken Legs
- 500g Verstegen Burgundy Sauce
- 150g Verstegen Provençale Marinade
- 150ml Red Wine
- Button Mushrooms
- Bacon
- Onions
- Fresh Thyme

Marinade the Chicken Legs overnight in Verstegen Provençale Marinade and Red Wine.

Cook on steam until tender and chill.

Portion into Smithfield Casings silver trays and spoon over Verstegen Burgundy Sauce.

Garnish with Bacon, Mushrooms, Onions and Thyme.

Seasonal Game Pasty



- 1kg Mixed Seasonal Game
- 20g Verstegen Beef Steak Spices
- Sliced Potato/Swede/Onion
- 500g Verstegen Burgundy Sauce
- Puff or Short Pastry

Season the Mixed Game with Verstegen Beef Steak Spices.

Combine the Mixed Game with the vegetables and Verstegen Burgundy Sauce.

Create pasties using the mix and your preferred pastry.

A classic French Sauce capturing the essence of chasseur with Mushroom, Onion Pieces and Beef Broth.



Classic Chicken Chasseur



- 1kg Chicken Legs
- Streaky Bacon
- 500g Verstegen Rich Chasseur Sauce
- Sliced Mushrooms/Cherry Tomatoes/Onions
- Verstegen Decoration Blend France
- Fresh Thyme

Wrap each Chicken Leg in Streaky Bacon.

Combine the vegetables with Verstegen Rich Chasseur Sauce and rest the Chicken on the sauce.

Garnish with Verstegen Decoration Blend France and fresh Thyme.

Sausage Chasseur Cassoulet



- 1kg Pork or Toulouse Sausage
- 500g Verstegen Rich Chasseur Sauce
- 2 Tins Haricot Beans
- Sliced Onions & Mushrooms
- Verstegen World Grill Mediterrane
- Crispy Onions

Combine Verstegen Rich Chasseur Sauce with the Haricot Beans, Onions and Mushrooms.

Brush each sausage with Verstegen World Grill Mediterrane and rest on the sauce.

Garnish with Crispy Onions.

Garlic & Herb Pork Fillet Chasseur



- 100g Verstegen World Grill French Garden
- Cooked Puy Lentils
- 500g Verstegen Rich Chasseur Sauce
- Verstegen Deco Blend France

Combine the cooked Puy Lentils with Verstegen Rich Chasseur Sauce.

Brush the Pork Fillet with Verstegen World Grill French Garden and rest on the sauce and lentil mix.

Garnish with the Verstegen Deco Blend France.

Provençale Pork Shoulder



- 1kg Pork Shoulder
- 150g Verstegen Provençale Marinade
- 500g Verstegen Rich Chasseur Sauce
- Sliced Button Mushrooms/ Cherry Tomatoes
- Verstegen Deco Blend France

Marinade the Pork overnight in Verstegen Provençale Marinade.

Cook on steam until tender and chill.

Portion into Smithfield Casings silver trays and spoon over Verstegen Rich Chasseur Sauce.

Garnish with Mushrooms, Cherry Tomatoes and Verstegen Deco Blend France.