

"Our natural follow up was to experiment and try other products with the Italian Herb & Tomato Sauce - we gained success with Beef Mince Bolognese, Italian Liver & Bacon Casserole and Sicilian Lamb Casserole. We also made an excellent Meat Loaf which sold extremely well."

Liver & Bacon Casserole

— INGREDIENTS —

700 grams	Diced Pig Liver (1" Cubes)
650 grams	Italian Herb & Tomato Sauce
400 grams	Drained Tinned Chick Peas
300 grams	Diced Bacon Trim
250 grams	Sliced Mushroom
200 grams	Diced Red Onion
150 grams	Chopped Spring Onion
100 grams	Chopped Green Beans
35 grams	Beef Steak Spices
30 grams	DS Bind
	Spice Mix Del Mondo La Spezia

METHOD

- Add the DS Bind and Verstegen Beef Steak Spices to the meat and mix well.
- Add the vegetables and sauce to the meat and mix well.
- Place in a display tray and garnish with Del Mondo La Spezia and some fresh vegetables.



Sicilian Lamb Casserole

— INGREDIENTS —

1000 grams	Diced Leg of Lamb or Lamb Shoulder
650 grams	Italian Herb & Tomato Sauce
400 grams	Drained Tinned Chick Peas
250 grams	Chopped Red Onions
200 grams	Sliced Mushrooms
150 grams	Chopped Spring Onions
150 grams	Chopped Green Beans
75 grams	Red Wine
50 grams	Beef Steak Spices
25 grams	DS Bind
	Spice Mix Del Mondo La Spezia

METHOD

- Add the DS Bind and Beef Steak Spices to the lamb and mix well.
- Add the vegetables, wine and Italian Herb & Tomato Sauce to the meat and mix well.
- Place in a suitable display tray and garnish with fresh vegetables and Spice Mix Del Mondo La Spezia.



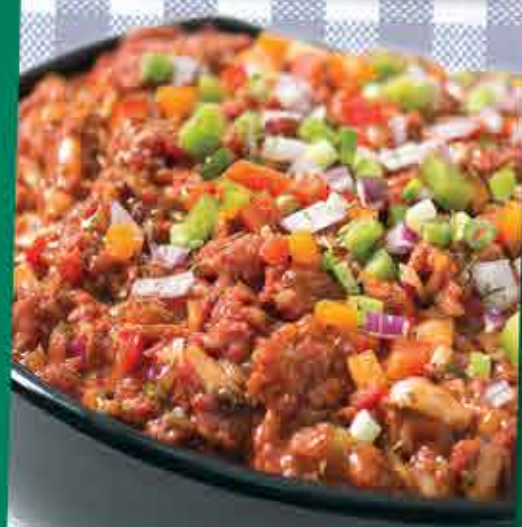
Beef Mince Bolognese Sauce

— INGREDIENTS —

1000 grams	Lean Minced Beef
650 grams	Italian Herb & Tomato Sauce
150 grams	Finely Chopped Mixed Bell Peppers
150 grams	Finely Chopped Red Onions
150 grams	Finely Sliced Mushrooms
100 grams	Finely Chopped Spring Onions
50 grams	Beef Steak Spices
30 grams	DS Bind

METHOD

- Add the DS Bind and Beef Steak Spices to the mince and mix well.
- Add the vegetables to the mince and mix well.
- Pour in the Italian Herb & Tomato Sauce and mix gently.
- Place in a display tray and garnish with onions and peppers.



"So that's how it all started but the Verstegen range is extensive and great for experimenting whether it's stir fries in the Summer or casseroles in the Winter and we regularly use 10 core Verstegen products providing our customers with a wide range to choose from. If you want to get more ideas about the Verstegen product range then Mike Winrow and David Smith are always helpful and are always available for a demo."

We've shown the versatility and profitability of the 'Duo Deal' featured products - Italian Herb & Tomato Sauce and Greek Passion World Grill. If you've never used Verstegen this is a great place to start and if you're a regular user of Verstegen we hope that you find the ideas useful.

The possibilities with Verstegen are limitless and we're eager to bring that vast range to your business...

whether it's with the recipes shown or new ideas for the upcoming BBQ season!!!

Book your **FREE** Verstegen Demo today!

Why not see what Verstegen could do for you!




Mike Winrow David Smith

Let our Sauce-It Team show you how to add sales and profit to your business, right there in your own shop.

Arrange your free demo now!

Scotland and the North:
Call Mike Winrow on 07767 246 367
or email mike.winrow@dalziel.co.uk

Midlands and the South:
Call David Smith on 07778 027 711
or email david.smith@dalziel.co.uk

	Aberdeen 01224 723 550	Chorley 01257 226 000	Nottingham 0115 950 4084	Haverhill 01440 710 060
	Bellshill 01698 749 595	Leeds 01977 605 590	West Midlands 01384 230 012	Newbury 01635 265 160
	Newcastle 0191 496 2680	Stockport 0161 406 7272	Newport 01633 898 150	Ashford 01233 822 184

Contact your local Dalziel representative for more information

Sauce-It

Another Great Idea from Dalziel

Extra



with

Verstegen, with pleasure.

See it all on-line at www.dalziel.co.uk/sauceit

Following the success of Sauce-It, we focus on two of the featured products to offer you an **extra** helping of value from Verstegen.

Secure **sensational savings** and share in the **success!**



Italian Herb & Tomato Sauce

Duo Deal[†]

1 x Italian Herb & Tomato Sauce
+
1 x Greek Passion World Grill



Greek Passion World Grill

[†]Restricted to max 8 bottles per customer!

LIST PRICE
£44.44

2 FOR
£34*

Take advantage of this **Duo Deal** and then buy **every extra bottle** at a very special price!!!

Italian Herb & Tomato Sauce **£9.60**
Greek Passion World Grill **£24.40**

*These unbeatable offers are valid from 28th April 2014 until 30th May 2014 so hurry and get your order in TODAY!

Variety. Versatility. Verstegen

Italian Herb & Tomato Sauce

with John Henderson,
Anderson the Butchers



"We tried making our own sauce but we simply couldn't beat Verstegen."



"The very first Verstegen product that we tried was Meat Balls with Italian Herb & Tomato Sauce. They were an immediate success and our customers really liked them. We tried making our own sauce but we simply couldn't beat Verstegen. I don't think there's a better sauce out there. It's so easy to use and sells all year round."

John Henderson,
ANDERSON THE BUTCHERS

Meat Balls

— INGREDIENTS —

1000 grams	Lean Minced Beef
600 grams	Italian Herb & Tomato Sauce
300 grams	Frozen Diced Vegetables
105 grams	Cold Water
100 grams	Meat Ball Binder
	Spicemix Del Mondo La Spezia

METHOD

- Add the Meat Ball Binder to the minced beef and mix well.
- Combine with the vegetables and water.
- Form into balls, approximately 20g to 30g.
- Pour over the sauce at 25% - 30%.
- Garnish with the Spicemix.

Chicken Parcel Greek Style

— INGREDIENTS —

Chicken Breast Fillets
Sundried Tomato & Basil Sausage Meat
Diced Feta Cheese
Diced Olives
World Grill Greek Passion
Spicemix Del Mondo Sirtaki
Skewers

METHOD

- Mix the sausage meat with the cheese, olives and a very small amount of World Grill Greek Passion.
- Make an incision in the chicken breast fillet to form a pocket and stuff this pocket with the sausage meat mixture.
- Stitch the pocket closed with a skewer.
- Brush the chicken breast fillet with World Grill Greek Passion.
- Place the chicken on a display tray and garnish with Spicemix Del Mondo Sirtaki and some olives.



"Greek Passion World Grill is so versatile that you are able to use it for a variety of other profitable products. Offer your customers outstanding meal solutions like Chicken Steaks Greek Style, Pork Medallions Greek Style or Chicken Parcels Greek Style, every one made with Greek Passion World Grill."

Pork Medallions Greek Style

— INGREDIENTS —

Pork Tenderloin
Streaky Bacon
World Grill Greek Passion
Spicemix Del Mondo Sirtaki
Olives
Teppo Gushi Skewer

METHOD

- Cut the pork tenderloin into medallions and wrap each medallion with streaky bacon.
- Place three medallions on a skewer and brush with World Grill Greek Passion.
- Finish each skewer with an olive.
- Place on a display tray and garnish with Spicemix Del Mondo Sirtaki.



Chicken Steaks Greek Style

— INGREDIENTS —

1000 grams	Chicken breast fillets
100 grams	World Grill Greek Passion
	Spicemix Del Mondo Sirtaki

METHOD

- Butterfly the chicken breast fillet and coat with World Grill Greek Passion.
- Place on a display tray and garnish with Spicemix Del Mondo Sirtaki.



"There's something exclusive about Verstegen. It's a unique product that means you can make customer pleasing value added products with ease. It allows you to experiment, it's cost effective and it helps drive sales. If you want to get more ideas about the Verstegen product range then Mike Winrow and David Smith are always helpful and are always available for a demo."

Greek Passion World Grill

with Brian Fields,
Fields of Anlaby



"Lamb Kebabs gave us an outstanding product that we are able to sell 52 weeks of the year."

Lamb Kebabs

— INGREDIENTS —

Diced Lamb Leg
Diced Green Pepper
Diced Red Onion
Greek Passion World Grill
Spicemix del Mondo Sirtaki
Skewers

METHOD

- Assemble skewer.
- Brush the meat with World Grill.
- Garnish with Spicemix.

"We pride ourselves on the high quality of the meat and ingredients that we use in every one of our products. Using Verstegen's Greek Passion World Grill to create our Lamb Kebabs gave us an outstanding product that we are able to sell 52 weeks of the year."

I would definitely recommend using Verstegen World Grill to others."

Brian Fields,
FIELDS OF ANLABY

