

EXPLORETHE LATEST

trends using Quorn.

Towards the end of last year, we embarked on an indulgent food tour through London on the lookout for the hottest new trends in food. We explored an endlessly versatile range of chicken dishes; the newest, most popular cuisines and flavours across the market; the boldest innovations occurring in the brunch hour; the wide range of indulgent sandwiches available, and, of course, all that's happening in the rapidly growing world of plant-based dining.

We were inspired by what we witnessed (and tasted!) and since then we've been hard at work in the kitchen whipping up our own recipes to reflect these amazing trends. Take a look, but don't read on with an empty stomach...

INTERACTIVE DOCUMENT

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DELICIOUS CHICKEN dishes with Quorn.

First up is chicken, undoubtedly one of the most versatile dishes in the Quorn kitchen. We've taken inspiration from around the world and brought it all together in these innovative new dishes.

QUORN STACKED southern fried bites.

Crispy Quorn Vegan Southern Fried Chicken Bites with a sumac dip loaded with Greek yogurt, lemon juice, garlic and olive oil. If you want something hotter, try an explosive firecracker mayo dip.

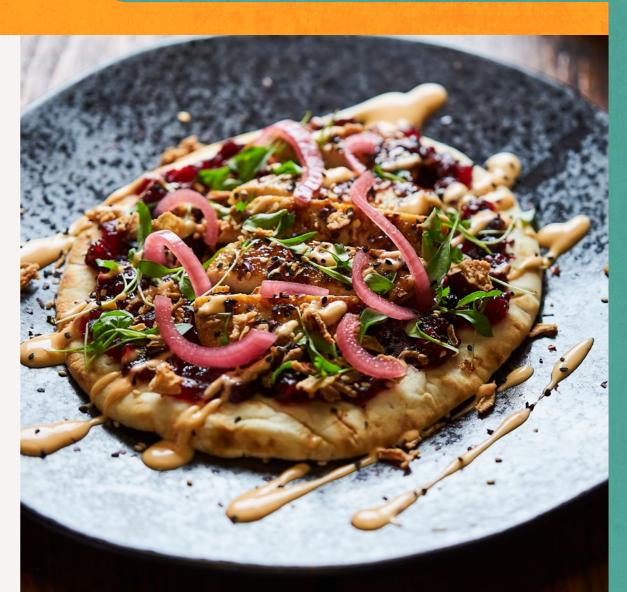




QUORN KOREAN open kebab.

Pillowy flatbread topped with beetroot chutney, Quorn Vegan Fillet (marinated in Korean sauce), pickled red onions and micro coriander, sprinkled with nigella seeds and crispy fried onions and topped with spicy chipotle mayo.





LEBANESE shawarma with Quorn Fillets.

Lebanese shawarma using the Quorn Fillet with spiced pickled onions, beautifully spiced and served with all the trimmings.







DELICIOUS CUISINES

and flavours with Quorn.

We wanted to look at the dishes that have been taking the world by storm.

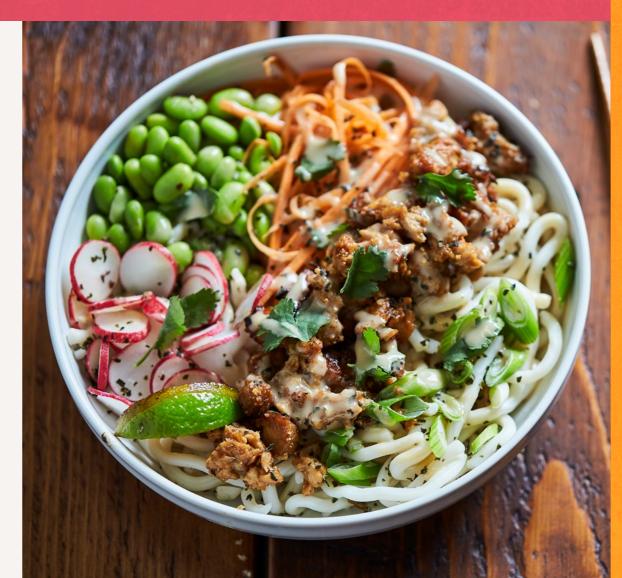
Only the most popular new trends and flavours can be found here...

QUORN'S JAPANESE

Buddha bowl.

Full to the brim with pulled tariyaki Quorn Vegan Fillet, udon noodles, edamame style beans, julienne sliced carrots and radishes, and garnished with coriander and furikake — a blend of seaweed flakes, sesame seeds and dried chili flakes.





QUORN MEXICAN

Buddha bowl.

Full to the brim with torn chipotle Quorn Vegan Fillet, rice, black beans, sliced spring onions, sweetcorn, roasted red pepper, finely chopped red chilli, coriander, and finished with a splash of chipotle mayo.







DELICIOUS BRUNCH dishes with Quorn.

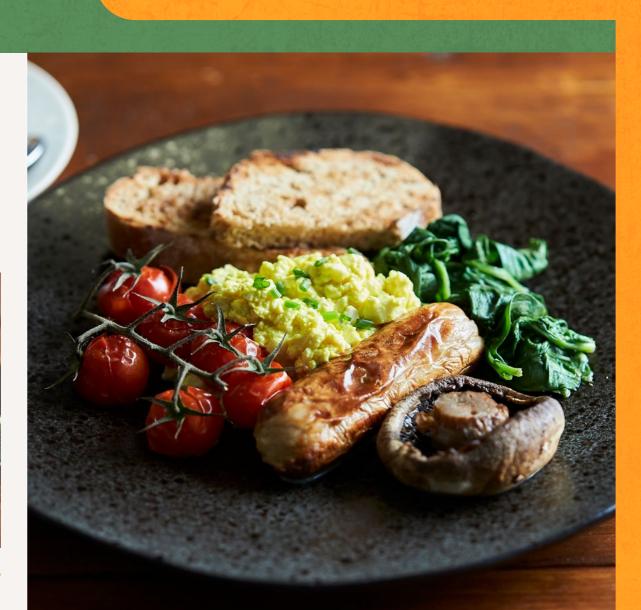
Next up is brunch! Not quite breakfast and not quite lunch, brunch leaves lots of room for experimentation, and that's just what we've done...

FULL VEGAN breakfast with Quorn.

A green twist on a classic. Vegan Cumberland Quorn sausage, scrambled tofu, wilted spinach, roasted cherry tomatoes, a sautéed mushroom, and a slice of chargrilled sourdough.







QUORN BREAKFAST rösti.

Quorn Sausages and whipped ricotta on a potato rösti base, topped with a vivid splash of salsa verde and finished with smoked paprika and freshly cracked black pepper.





QUORN VEGAN breakfast rösti.

Quorn Vegan Cumberland Sausage and crushed avocado on a vegan potato rösti, drizzled with rich tomato chutney and garnished with micro herbs.



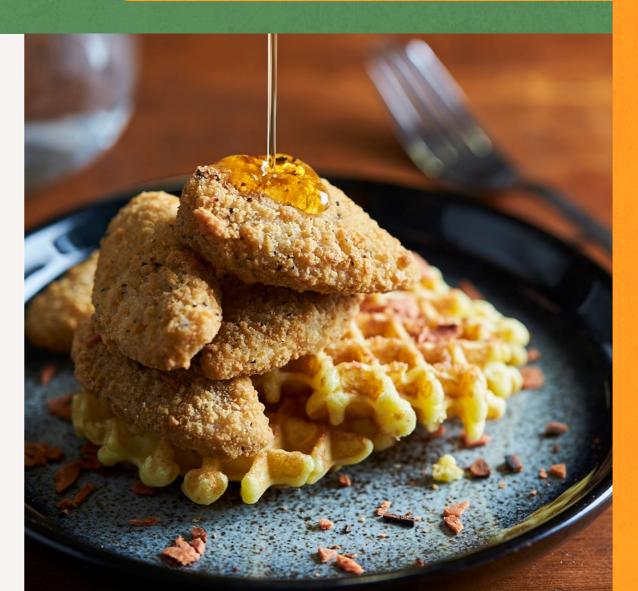


QUORN'S SOUTHERN

style waffles.

A sweet waffle topped with Quorn Vegan Nuggets, drizzled with maple syrup and sprinkled with crispy Quorn Bacon bits.







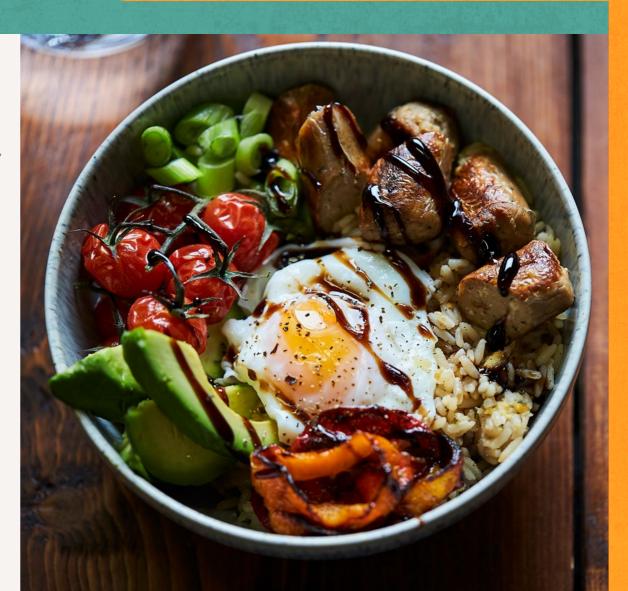
It wouldn't be Quorn without looking at plant-based dining.
What's happening in the meat free world, and what can we bring to it?

FRIED RICE Buddha bowl with Quorn.

Fried rice, Quorn Vegan Cumberland Sausage, roasted peppers and cherry tomatoes, spring onions, avocado, and a poached egg, drizzled with a flavourful balsamic glaze.







CHRISTMAS doorstep sandwich with Quorn.

Chargrilled Quorn Vegan Fillet, brazed red cabbage, sage and onion stuffing and vegan bread sauce, all contained between two pieces of thick cut bread.





DELICIOUSsandwiches with Quorn

Last but not least we have sandwiches. One of the most nostalgic and versatile meals around – capable of containing any filling as long as it's between bread. Read on to see what we've put between ours!

QUORN ULTIMATE

Vegan Club Sandwich.

Chargrilled Quorn Vegan Fillet, teamed with smoky vegan ham, sliced beef tomatoes, cucumber, lettuce and a slathering of vegan mayo encase in three slices of thick-cut crispy bloomer bread.





QUORN GRILLED

Double Cheese Sandwich.

Melted vegan Red Leicester cheese and vegan cheese topped with layers of smoky vegan Quorn Ham, sandwiched in two slices of bloomer bread grilled just the right amount.





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