PLANT PROTEIN SPECIALS

SANDWICH EDITION AND MORE



POWER UP YOUR MENU WITH 6 DELICIOUS PLANT-BASED RECIPES



CHOOSE YOUR PROTEIN!

In today's culinary landscape, the choice of protein plays a vital role in menu development, especially when it comes to creating delicious and satisfying sandwiches and savory bites.

As consumers become more aware of their dietary choices and their impact on health and the environment, plant proteins have emerged as a **balanced** and tasty alternative*.

For you, plant proteins offer a unique opportunity to craft dishes that cater to a variety of dietary preferences, providing a satisfying option for everyone. They can enhance the texture and flavor of your meals while aligning with the growing demand for **plant-based dining**. Ultimately, embracing plant proteins allows you to innovate and create dishes that resonate with a diverse clientele.

In this guide, we invite you to delve into the exciting world of plant-based sandwich creations and more. You will find a collection of recipes that showcase the versatility of a selection from the GARDEN GOURMET® plant-based portfolio, featuring delicious and fresh ideas crafted by Nestlé Professional Chefs to inspire your creativity.

Each recipe inspiration is designed to be easy to prepare, making it simple to incorporate plant proteins **into your menu**. Whether you're looking for quick, grab-and-go sandwiches or gourmet creations that will impress your guests, this guide has something for everyone.

Join us on this culinary journey and discover how plant proteins can transform your sandwiches into vibrant meals that your customers will love.





CRISPY SCHNITZEL CAESAR BAGUETTE
MADE WITH GARDEN GOURMET®
VEGAN SCHNITZEL



HARVEST HARMONY WRAP MADE WITH GARDEN GOURMET® BEETROOT FALAFEL



CAJUN PULLED FILLET BRIOCHE BLISS
MADE WITH GARDEN GOURMET®
SENSATIONAL PULLED FILLET



SMOKY FUSION WRAP MADE WITH GARDEN GOURMET® VEGAN NUGGETS



TIKKA-SPICED LENTIL SENSATION MADE WITH GARDEN GOURMET® RED LENTIL BURGER



BRUSCHETTA DELIGHT
MADE WITH GARDEN GOURMET®
VUNA



CRISPY SCHNITZEL CAESAR BAGUETTE

MADE WITH GARDEN GOURMET® VEGAN SCHNITZEL

KEY INGREDIENTS:

- GARDEN GOURMET®
 Vegan Schnitzel
- Fresh baguette
- Finely shredded green and red cabbage
- Vegan (or not) Parmesan shavings
- Vegan (or not) mayonnaise
- Capers





GET TO KNOW... GARDEN GOURMET® VEGAN SCHNITZEL

Our ready to eat Vegan Schnitzel is high in protein and source of fiber and combines a crispy crumb coating on the outside with a juicy, tender flavour on the inside, which tastes and smells like a chick'n-style Schnitzel.







SMOKY FUSION WRAP MADE WITH GARDEN GOURMET® VEGAN NUGGETS

KEY INGREDIENTS:

- GARDEN GOURMET® Vegan Nuggets
- Wrap
- Salad or red cabbage julienne
- Bell peppers or tomatoes
- Smoked cheese
- Vegan (or not) mayonnaise



GET TO KNOW... GARDEN GOURMET® VEGAN NUGGETS

Our ready to eat Vegan Nuggets are high in protein and a source of fibre. They offer the recognisable crispy bite, taste and experience like chick'n-style nuggets.

PORTION: 80G (4 PIECES)
= 11G OF PROTEIN
With





With European Wheat Protein. Made with plant-based ingredients.

HARVEST HARMONY WRAP

MADE WITH GARDEN GOURMET® BEETROOT FALAFEL

KEY INGREDIENTS:

- GARDEN GOURMET®
 Beetroot Falafel
- Wrap or Greek flatbread
- Rocket salad
- Goat cheese
- Cucumber
- Sunflower seeds
- Mustard and fig dressing





GET TO KNOW... GARDEN GOURMET® BEETROOT FALAFEL

Our ready to eat Beetroot Falafel is a source of protein and high in fibre. It is infused with the deliciousness of beetroots, chickpeas, and a blend of herbs and spices. It adds a colorful twist to starters, sides, lunches, or dinners.

PORTION: 95G (4 PIECES)
= 6G OF PROTEIN





TIKKA-SPICED LENTIL SENSATION

MADE WITH GARDEN GOURMET®
RED LENTIL BURGER

KEY INGREDIENTS:

- GARDEN GOURMET® Red Lentil Burger
- Brioche burger bun
- Salad mix
- Grilled zucchini, eggplant, bell peppers
- Red onions
- Tikka vegan (or not) mayonnaise
- Coriander and mint



GET TO KNOW... GARDEN GOURMET® RED LENTIL BURGER

Our ready to eat Lentil Burger is high in protein and high in fibre. It combines carrots and red lentils with an herby blend of coriander and mint to provide a delicious flavour.







CAJUN PULLED FILLET BRIOCHE BLISS

MADE WITH GARDEN GOURMET® SENSATIONAL PULLED FILLET

KEY INGREDIENTS:

- GARDEN GOURMET®
 Sensational Pulled Fillet
- Grilled bread slices
- Cajun spices
- Lamb's lettuce
- Roasted sliced bell peppers
- Vegan (or not) mayonnaise and french mustard





GET TO KNOW... GARDEN GOURMET® SENSATIONAL PULLED FILLET

Our ready-to-eat Sensational Pulled Fillet is high in protein and a source of fibre. It has a sensational texture when pulled apart, with visible fibres and a juicy bite. Amazingly versatile and ideal for salads, sandwiches, wraps, pasta dishes, or stir-fries.







BRUSCHETTA DELIGHT

MADE WITH GARDEN GOURMET®
VUNA

KEY INGREDIENTS:

- GARDEN GOURMET® VUNA
- Toasted bread slice
- Rocket salad
- Fried capers
- Radish sprouts
- Jalapeños
- Lime zest
- Vegan (or not) mayonnaise



GET TO KNOW... GARDEN GOURMET® VUNA

Our ready to eat VUNA® is high in protein and high in fibre. It has been specially developed for the foodservice industry to offer a similar texture and flavor to shredded tuna.







