

The logo for Santa Maria, featuring the brand name in a white serif font inside a dark blue oval with a small red diamond at the bottom center.

Santa Maria

# CATCH THE TASTE OF FIRE

*For the burning love of Grilled Food*

NO FIRE  
REQUIRED

A GRILL CONCEPT THAT IS

# smoking hot!

**58%**

of consumers believe that grilled food **tastes better.**

**BBQ**

Bbq/ hamburgers/ grilled meat is the **second biggest** eating out dinner category in the UK.

**MORE THAN 70%**

of consumers choose traditional dishes when eating lunch out.

**46%**

of consumers consider themselves flexitarians when eating out for dinner.

Say hello to a brand new food concept from Santa Maria that will let you serve grilled food from all over the world any day of the year! Our love affair with grilled food is a trend that never goes out of style.

Here, we give you inspiring ideas on how to explore grill flavours from Texas to Tokyo. We promise you simple solutions, a series of brand new products and of course, a range of recipes from super fresh vegan burgers to classic steaks with a twist.

And, remember. This is a way of cooking that requires no elaborate techniques, styles or settings. In fact, you don't even need an open fire. Only an open, curious mind. And a firm eye on the temperature! The characteristic charred crust, delicious aromas and flavours we all crave only happen when we have the right temperature.

All of the recipes in this folder are developed to work in any professional kitchen with simply an oven or a frying table top. *It's all about the taste of fire. Let's catch it!*

**NO FIRE  
REQUIRED**

# Tastes of Fire

## LIGHT THE FIRE WITH SOME FINGERFOOD

Peruvian style halibut and salmon ceviche with Chimichurri

Korean BBQ taco in salad leaves

Crispy wontons with Korean BBQ mayo

Chicken Wings with Korean BBQ sauce,  
spring onion and sesame seeds

## FULL FLAME DISHES

Vegan Mexican black bean burger with pico de gallo & bourbon BBQ

Jamaican Jerk Chicken with spicy bean rice and roasted coconut

L.A.-style chicken taco

Argentinian style short ribs with Chimichurri

Oven baked Chimichurri salmon with cabbage & apple  
salad, roasted potatoes and chili mayonnaise

Pulled Aubergine with Santa Fe BBQ sauce and fried Halloumi

Club sandwich Caribbean style with Adobo glazed Chicken,  
pickles, black beans and tomatoes

# MEXICAN BLACK

# Bean BURGER

Our version of the beloved Mexican sandwich, creamy and tasty black bean burger with vegan aioli, pico de gallo and Chipotle Glaze.

## INGREDIENTS SERVES 10

### PICO DE GALLO:

- 4 tomatoes
- 3 spring onions
- 50 g fresh coriander
- 1 green serrano chilli
- 2 tbsp rapeseed or sunflower oil
- 2 tbsp fresh lime juice
- 1 tsp **Santa Maria Sea Salt**

### VEGAN AIOLI:

- 1 tbsp aquafaba, cooking liquid from chickpeas
- 2 tsp lemon juice
- 3 dl rapeseed or sunflower oil
- 1 large clove of garlic
- 0.5 tsp **Santa Maria Salt**

### OTHER:

- 10 bread rolls of your choice
- 5 tbsp **Santa Maria Glaze Chipotle**

## INGREDIENTS SERVES 10

### BLACK BEAN BURGER:

- 1,5 dl toasted sunflower seeds
- 1,5 dl toasted pumpkin seeds
- 700 g cooked and drained black beans
- 550 g cooked brown rice
- 1 tbsp **Santa Maria Paprika Powder**
- 1 tbsp **Santa Maria Cumin Ground**
- 1,5 tsp **Santa Maria Chilli Pepper Red Hot Flakes**
- 2 yellow onions
- 1 tbsp **Santa Maria Tellicherry Black Pepper, freshly ground**
- 0,5 dl **Santa Maria BBQ Sauce Original**
- 1 tsp **Santa Maria Sea Salt**

*Or, take a short cut with  
Gold & Green Pulled Oats Veggie Burger  
SEE PACKAGE FOR DETAILS*



*Full of green  
juicy-ness!*

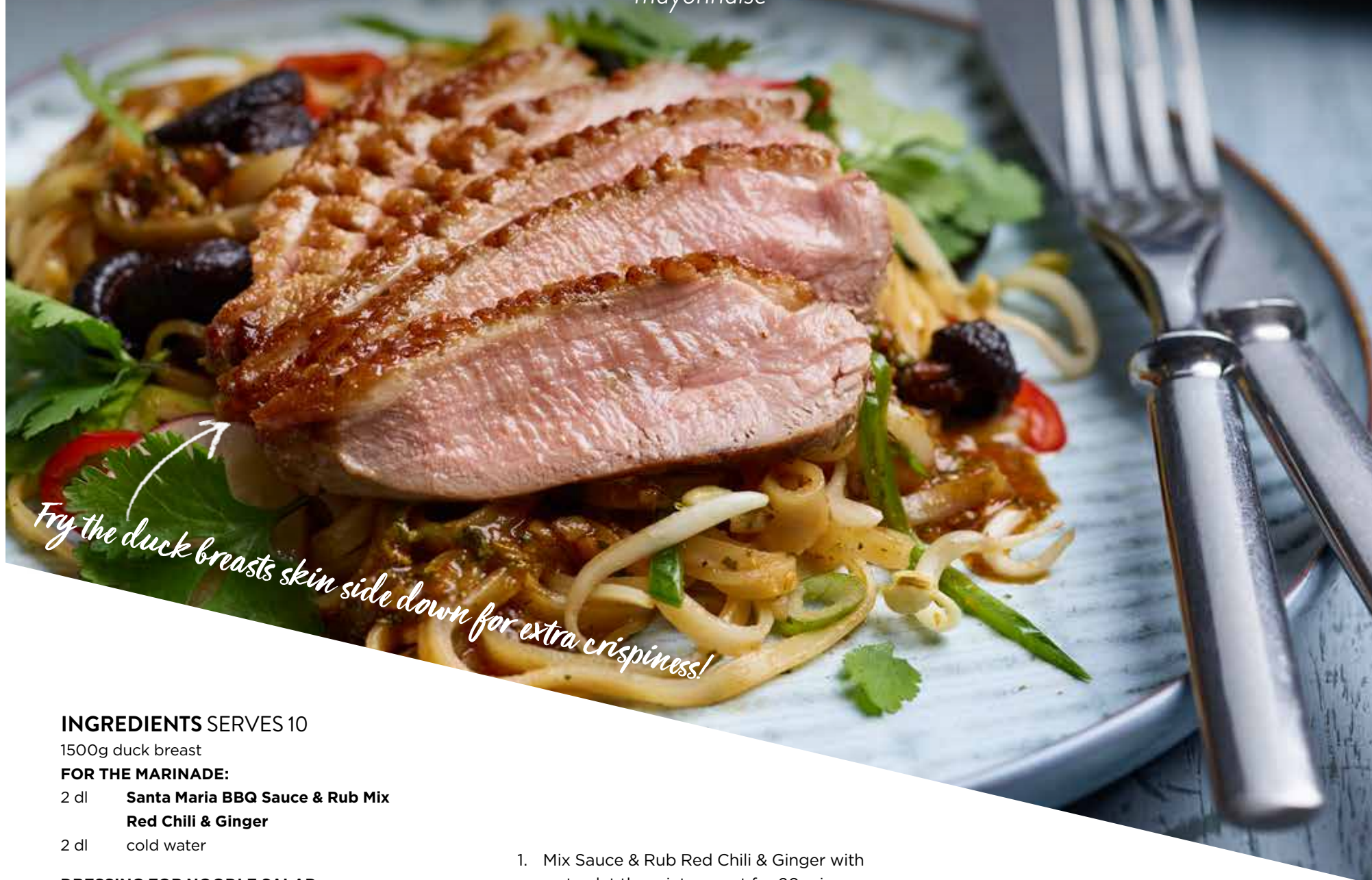


1. Start by roughly chopping the sunflower and pumpkin seeds in a food processor.
2. Add remaining burger ingredients and blend to a mince-like consistency.
3. Shape the minced ingredients into 10 burgers. Store in refrigerator.
4. Sear the burgers on high heat until both sides are nicely coloured, just before serving. Be gentle when flipping the burgers.
5. Finely chop everything for the Pico de Gallo. Combine in a mixing bowl and season with oil, lime juice and salt. Refrigerate until serving.
6. Blend the chickpea liquid and lemon juice in a food processor. Add the oil very carefully, keep blending until you get a mayonnaise-like consistency.
7. Finely chop the garlic and season the vegan aioli with garlic and salt. Store in refrigerator until serving.
8. Cut the bread rolls in half and lightly toast them. Spread the bottom half of each bread roll with vegan aioli, add the black bean burgers, pico de gallo, Chipotle Glaze and the tops of the bread rolls.

# CRISPY DUCK BREAST

*with red chili & ginger*

*Crispy and spicy duck breast with rice noodles, red chili & ginger dressing, soy, shiitake mushrooms and sriracha mayonnaise*



*Fry the duck breasts skin side down for extra crispiness!*

## INGREDIENTS SERVES 10

1500g duck breast

### FOR THE MARINADE:

2 dl **Santa Maria BBQ Sauce & Rub Mix  
Red Chili & Ginger**

2 dl cold water

### DRESSING FOR NOODLE SALAD:

80 g **Santa Maria BBQ Sauce & Rub Mix  
Red Chili & Ginger**

1,5 dl cold water

1,5 dl soy

1,5 dl rapeseed or sunflower oil

### RICE NOODLE SALAD:

450 g **Santa Maria Rice Noodles**

Spring onions, sugar snaps, baby spinach,  
fresh coriander

### SRIRACHA MAYONNAISE:

0,5 dl **Santa Maria Sriracha Sauce**

5 dl mayonnaise

200 g shiitake mushrooms

0,5 dl soy

1. Mix Sauce & Rub Red Chili & Ginger with water, let the mixture rest for 20 min. Cover the duck breasts with the marinade. Leave in the fridge overnight.
2. Fry the duck breasts skin side down until the fat is crispy. Finish them off in the oven, 170 °C until the inside temperature reaches 56 °C. Remove from oven and let rest for at least 10 min. Slice just before serving.
3. Mix the mayo with sriracha sauce, add more sriracha if you want more heat.
4. Cut the shiitake mushrooms in half, mix with soy and bake them in the oven at 200 °C for 10 min. Leave to cool down before serving.
5. Mix all the ingredients for the red chili & ginger dressing. This can also be done a day before.
6. Cook the rice noodles according to the instructions on the pack. Mix the rice noodles with the red chili & ginger dressing, chopped spring onions, sugar snaps, baby spinach and/ or coriander.
7. Serve the sliced crispy duck breasts with rice noodles, sriracha mayo, shiitake mushrooms and chopped coriander.

# The way to get Fresh Sauce in 15 minutes!

Discover our hot, new versatile spice blends! Chimichurri and Red Chilli & Ginger Sauce & Rub Mix will turn into fresh sauces for your fried, grilled or roasted veggies in a few minutes simply by adding equal parts of oil and water. The Red Chili & Ginger also needs one part Japanese soy sauce added to the mix!

## And remember:

The sauces work perfectly as dressings for salads or in a marinade too.



*Chimichurri sauce  
as easy as 1-2-3!*



1 PART  
RUB



1 PART  
WATER



1 PART  
OLIVE OIL



*And here's  
the Red Chili & Ginger sauce...!*



1 PART  
RUB



1 PART  
WATER



1 PART  
JAPANESE  
SOY



1 PART  
VEGETABLE  
OIL



# Peruvian HALIBUT AND SALMON CEVICHE

*Halibut and Salmon Ceviche, Peruvian style with chimichurri, serve as a starter or snack.*

## INGREDIENTS SERVES 10

500 g deboned/ skinned salmon  
500 g white fish such as cod or halibut  
6 lime  
0,5 dl **Santa Maria BBQ Sauce & Rub Mix Chimichurri**  
1 dl olive oil  
3 avocado  
2 dl chopped coriander

1. Cut the fish into medium sized cubes. Squeeze lime juice over the fish and leave in the fridge overnight.
2. Add the chimichurri spices, olive oil, avocado cubes and chopped coriander.
3. Serve as a side dish, snack or as an appetizer.

# CRISPY Wontons WITH KOREAN BBQ MAYO

VEGETARIAN

*Crispy wontons with charred cabbage, mushrooms, soy glaze and Korean BBQ mayo.*

## INGREDIENTS SERVES 10

600 g white cabbage  
600 g mushrooms  
3 yellow onions  
300 g **Santa Maria Glaze Asian Style Soy**  
0,5 dl rapeseed or sunflower oil  
60 g **Santa Maria BBQ Sauce Korean Style**  
300 g mayonnaise  
50 wonton wrappers  
Coriander for garnish, optional  
**Santa Maria Sesame Seeds** toasted for garnish

1. Slice the cabbage into discs, 2 cm thick. Char the cabbage on both sides in a hot frying pan or directly over a gas flame or hot-top.
2. Slice the mushrooms. Peel and slice the onions. Heat the oil in a frying pan, add mushrooms and onions. Fry until nicely coloured.
3. Add the Asian soy glaze. Make sure the vegetables are glazed all over.
4. Put the cabbage, onions and mushrooms into a food processor and blend quickly. The result should be a coarse, chunky stuffing for the wontons.
5. Mix the Korean style BBQ sauce with the mayo. Store in fridge until ready to serve.
6. Place a heaped teaspoon of the filling in the centre of each wonton wrapper. Fold the corners into the middle, gently lift the wontons and seal them with your fingers.
7. Fry the dumplings at 175 °C, until golden.
8. Serve straight away with the Korean style BBQ mayo. Sprinkle with coriander and toasted sesame seeds, if applicable.







# Korean BBQ TACO

*Traditional Korean BBQ Tacos in salad leaves with fried pork. Top with BBQ Sauce Korean Style, sesame mayonnaise, sesame seeds, radish, spring onion and coriander.*

## INGREDIENTS SERVES 10

- 5 dl japanese soy sauce
- 6 dl water
- 1 sliced orange
- 3 roughly sliced shallots
- 6 garlic cloves
- 2 tbsp **Santa Maria Ginger Ground**
- 2 tbsp **Santa Maria Coriander Whole**
- 2 cinnamon sticks
- 2 dl sugar
- 1500 g pork belly
- 3 gem lettuce
- 10 radishes
- 1 bunch spring onion
- 1 bunch coriander fresh
- 1 dl **Santa Maria Sesame Seeds Roasted**
- 3 dl mayonnaise
- 2 tbsp sesame oil
- 1 bottle **Santa Maria BBQ Sauce Korean Style**

1. Place soy sauce, water, orange, shallots, garlic, ginger, coriander, cinnamon and sugar in a pot and bring to a boil. Place the pork belly in a deep oven tray and pour the liquid over it. Wrap with aluminium foil and cook in the oven on 120 °C for 4 hours or overnight on 90 °C. Let it cool under pressure. Slice the pork in even 2 cm slices.
2. Pick and rinse the salad. Slice the radish and spring onion thinly and chop coriander. Dry roast the sesame seeds. Mix the sesame oil with mayonnaise.
3. Fry the pork on high heat until crispy and hot.
4. Fill salad leaves with fried pork, finish off with some of the cooking liquid for extra flavour. Top with BBQ Sauce Korean Style, sesame mayonnaise, sesame seeds, radishes, spring onion and coriander.

*The tortilla took  
a road trip to Korea  
- discover the new taste of tacos!*

# JAMAICAN *jerk* CHICKEN

*Spicy chicken with a deep taste of Jamaican jerk, with just as spicy bean rice and roasted coconut. Topped with crème fraiche, BBQ Sauce Caribbean Style Adobo, spring onion and chopped coriander.*

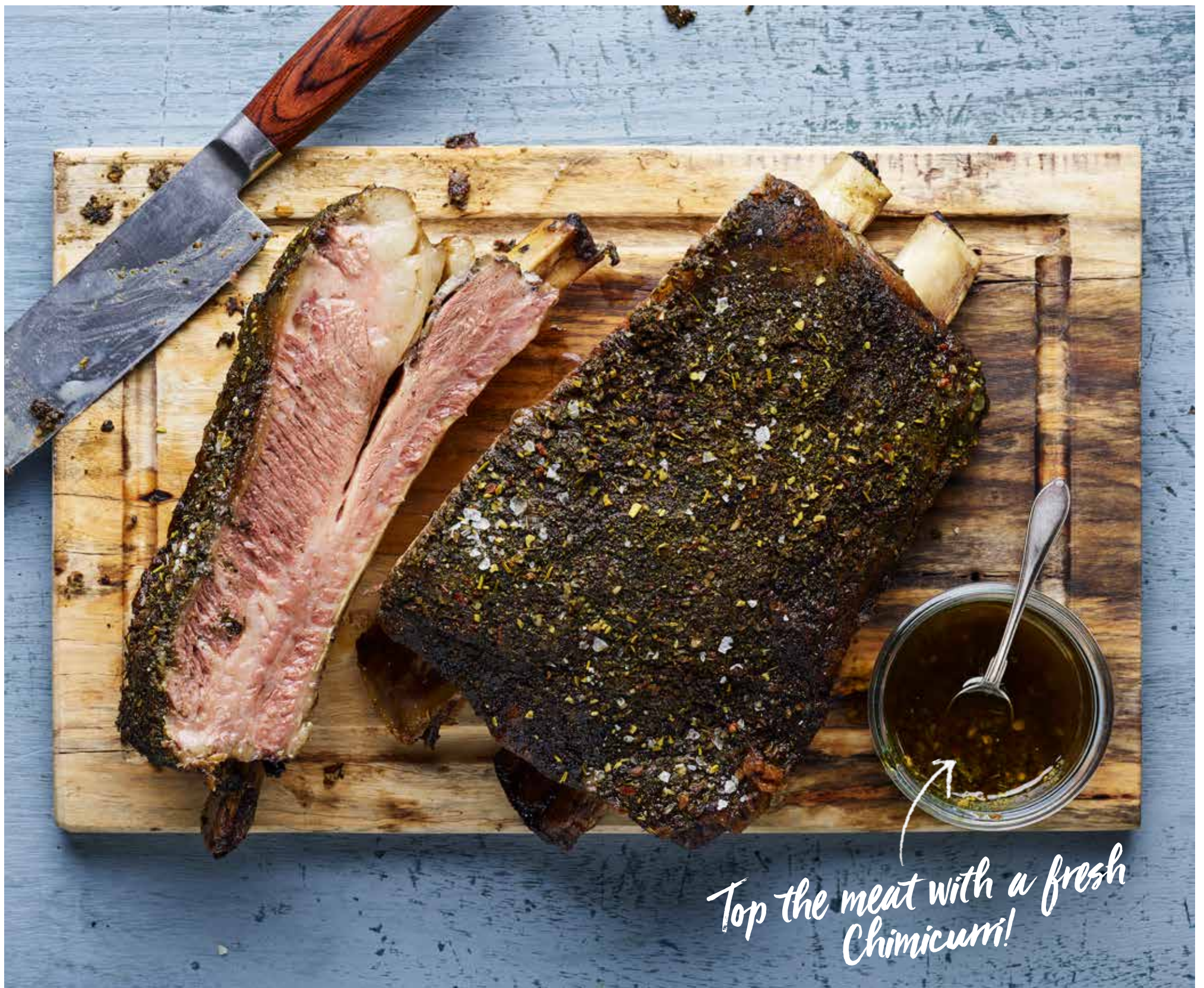
## INGREDIENTS SERVES 10

1500 g chicken thigh with the skin left on  
1 dl **Santa Maria Jamaican Jerk Seasoning**  
1 dl rapeseed oil  
8 dl rinsed jasmine rice  
2 finely chopped onions  
4 finely chopped garlic cloves  
1 dl tomato paste  
1 tbsp **Santa Maria Allspice Ground**  
1,5 tbsp **Santa Maria Ginger Ground**  
1 tsp **Santa Maria Chilli Pepper Red Hot Flakes**

1 tbsp **Santa Maria Thyme**  
5 dl **Santa Maria Coconut Milk**  
10 dl water  
0,5 dl concentrated chicken stock  
4 dl cooked and rinsed kidney beans  
crème fraiche  
4 dl roasted coconut flakes  
1 bunch spring onion  
1 bunch fresh coriander  
1 bottle **Santa Maria BBQ Sauce Caribbean Style Adobo**

1. Sear the chicken thigh in rapeseed oil until the skin is crispy. Put the chicken on a tray, season with Jamaican Jerk and salt. Cook at 175 °C until the chicken is done all the way through.
2. Fry the onion and garlic in rapeseed oil until soft. Add the spices and fry while stirring. Add rice and tomato purée and stir. Add coconut milk, water, chicken stock and boil until the rice is done. Add in the kidney beans when the rice is ready.
3. Serve the chicken with rice and top with crème fraiche, Caribbean Style Adobo sauce, roasted coconut, spring onion and chopped coriander.

*Top it off  
with roasted coconut flakes!*



# Argentinian style SHORT RIBS WITH CHIMICHURRI

*Short ribs are the king of beef. A pure taste of heaven when spiced with our herb rubs and fantastic Chimichurri.*

## INGREDIENTS SERVES 10

- 2 kg beef short ribs
- 2 dl **Santa Maria Rub Herbs**
- 2 dl **Santa Maria BBQ Sauce & Rub Mix Chimichurri**

## TIP

Serve the meat with some roasted potato and grilled vegetables of your choice.

1. Sear the meat on high heat with a dash of cooking oil. Place the meat on a tray, apply the herb rub. Cover with aluminium foil and cook in oven on 85-90 °C overnight.
2. Mix the Chimichurri as described on the label.
3. When serving top the meat with Chimichurri.

**NO FIRE  
REQUIRED**

# HOT roasted VEGGIE TACOS

All in  
VEGAN

Roast heads of  
cauliflower dipped  
in Red Chili &  
Ginger sauce!

Tacos with red chili & ginger roasted cauliflower, pineapple, guacamole, chunky salsa and pumpkin seeds.

## INGREDIENTS SERVES 10

- 50 g **Santa Maria BBQ Sauce & Rub Mix, Red Chili & Ginger**
- 50 g soy
- 50 g cold water
- 50 g rapeseed or sunflower seed oil
- 1,5 kg cauliflower
- 300 g fresh pineapple
- 30 g **Santa Maria BBQ Sauce Caribbean Style Adobo**
- 200 g pumpkin seeds
- 20 g cold water
- 10 g **Santa Maria Sea Salt**
- 20 **Santa Maria wheat Tortillas 6"**
- 250 g **Santa Maria Guacamole, defrosted**
- Santa Maria Chunky Salsa**
- 50 g fresh coriander
- 150 g white onion

Or, take a short cut with  
Gold & Green Pulled Oats Veggie Balls!  
SEE PACKAGE FOR DETAILS

1. Mix the sauce & rub red chili and ginger with water and soy. Gently add the oil and combine to a uniform sauce.
2. Massage the Red chili & ginger sauce into the heads of cauliflower. Roast them whole in the oven at 200 °C for 30 min or until tender all the way through. Keep warm until serving.
3. Peel and dice the pineapple into bite-size pieces. Marinade the fresh pineapple pieces in the Caribbean Adobo sauce. Keep in the fridge until serving.
4. In a bowl, mix the pumpkin seeds with cold water and salt, spread out on a baking sheet and roast in oven 175 °C for 20 min, or until the seeds have a nice colour and are crunchy. Let the seeds cool down, then roughly chop them.
5. Chop the coriander and onion.
6. Heat the tortillas, cut the cauliflower into portion-size pieces. Fill each tortilla with a piece of cauliflower, some pineapple, guacamole and chunky salsa. Top the tacos with coriander, onion and the roasted pumpkin seeds.

NO FIRE  
REQUIRED

# Caribbean Club SANDWICH

Super tasty club sandwich Caribbean style with Adobo glazed chicken, pickles, black beans and fresh tomatoes.

*Suit up your chicken for South America!*



## INGREDIENTS, SERVES 10

1,2 kg chicken breasts, in thin slices  
1,5 dl mayonnaise  
1 tbsp **Santa Maria Lemon Curry**  
400 g black beans, canned and drained  
1 tbsp sugar  
1 tbsp japanese soy  
1 white onion  
2 spanish chilli pepper, red  
200 g gem lettuce  
2 large tomatoes  
20 slices sourdough bread  
**100 ml Santa Maria BBQ Sauce**  
**Caribbean Style Adobo**  
**Santa Maria Sea Salt**  
**Santa Maria Black Pepper**

1. Slice tomatoes and pick the lettuce. Put aside.
2. Slice the chicken fillets thinly by dividing them in the middle, pound the fillets a little to flatten them out. Put aside.
3. Mix the mayonnaise with lemon curry and leave it for about 30 minutes.
4. Drain the canned black beans and put in a pan with water, sugar and soy. Stir and let the liquid boil in. Set aside.
5. Mix the thinly sliced chilli pepper and white onion with the pickling spice mix according to the package and leave for at least 10 minutes.
6. Brush the thinly sliced chicken with a dash of oil. Grill in a dry and very hot pan or griddle. When the meat starts to loosen easily from the grill, it is time to turn and grill on the other side. Season with salt and pepper, then add the the Caribbean adobo sauce. Put to the side.
7. Toast the bread golden brown in a dry pan or on the griddle.
8. Dress the club sandwich in the following order; beans, salad, tomatoes, grilled chicken, lemon curry mayonnaise, pickled chilli and silver onion. Finish with coriander leaves and the lid. Serve with sweet potato french fries.



**NEW!**  
*Red chili & ginger*

Our Red Chili & Ginger spice blend turns into a top notch dipping sauce for raw or fried veggies within minutes.

The varieties are as endless as the full bodied chilli and ginger taste, jampacked with sweetness from pineapple and onion. It is topped off with the fresh taste of lemon grass, lime and galangal sealed with a herby touch of coriander.

**BBQ SAUCE & RUB MIX  
RED CHILI & GINGER**

**490 G**

**ITEM NR: 101999**

**NEW!**  
*Chimichurri*

Discover our hot, new versatile South American style spice blend! Turns into a fresh sauce for your fried, grilled or roasted veggies in a few minutes by simply adding oil and water. The sauce works perfectly as a dressing for salads or in a marinade too.

**BBQ SAUCE & RUB MIX  
CHIMICHURRI**

**350 G**

**ITEM NR: 101998**



SANTA MARIA RUB HERBS  
SANTA MARIA RUB CHIPOTLE & CITRUS  
+ SANTA MARIA SEA SALT

*Make your own*  
**BBQ RUB  
salt mix**

A PERFECT FIT WHEN FINISHING OFF  
GRILLED MEAT, FISH, CHICKEN OR  
VEGETABLES.

SANTA MARIA SAUCE & RUB  
CHIMICHURRI + SANTA MARIA SEA SALT

*Make your own*  
**BBQ RUB butter**

BLEND THE SPICE MIX WITH BUTTER AND FREEZE IN  
A ROLL. USE A GRATER TO SHAVE THE BUTTER ON TOP  
OF VEGETABLES, MEAT, CHICKEN AND FISH.

*Chimichurri butter*  
ROOM TEMPERATURE BUTTER  
+  
SANTA MARIA SAUCE & RUB  
CHIMICHURRI

*Smoked pepper butter*  
ROOM TEMPERATURE BUTTER  
+  
SANTA MARIA RUB STEAKHOUSE

*Herbs butter*  
ROOM TEMPERATURE BUTTER  
+  
SANTA MARIA RUB HERBS

**WE'RE** *still here!*



**AMERICAN  
BBQ SAUCE  
HICKORY**

**2360 G**

**ITEM NO: 4680**



**AMERICAN  
BBQ SAUCE  
ORIGINAL**

**2360 G**

**ITEM NO: 4679**



**BBQ SAUCE  
SPICY GINGER  
& LEMON**

**2100 G**

**ITEM NO: 200389**



**BBQ SAUCE  
SANTA FE**

**2160 G**

**ITEM NO: 4629**



**BBQ SAUCE  
ORIGINAL**

**2050 G**

**ITEM NO: 4678**



**GLAZE  
CHIPOTLE**

**2240 G**

**ITEM NO: 4628**



**GLAZE  
MANGO  
JALAPEÑO**

**2160 G**

**ITEM NO: 4631**

# Make your own Sauces & Dressings

BRING YOUR OWN TOUCH TO THE TABLE!

Our **spice rubs** and **blends** serve as a perfect base to create your very own sauces and dressings. Turn to our web page for full recipes!

SANTA MARIA RUB CHILI  
+ SANTA MARIA SEA SALT



Chipotle & Citrus  
DRESSING

Dip with chilli,  
mango & sesame

Creamy herb  
VINAIGRETTE

Chilli & Ginger  
MAYONNAISE

Korean  
Coconut dip



# Squeeze me!

OUR NEW, **BBQ GLAZE ASIAN STYLE SOY** OPENS UP TO UMAMI HEAVEN WHILE ADDING AN ASIAN TWIST TO SALMON, CHICKEN AND CRISPY VEGETABLES.

Our **BBQ Sauce Korean Style** is a perfect combination of sweet, savoury and spicy with Asian fusion flavours.

Our **BBQ Sauce Caribbean Style Adobo** is a twisted interpretation of the classic marinade - fresh, fruity and vibrant with a touch of coriander and heat.

NEW!

NEW!

NEW!



BBQ SAUCE  
KOREAN STYLE  
1000 G  
ITEM NO: 200518

BBQ GLAZE  
ASIAN STYLE SOY  
1000 G  
ITEM NO: 200519

BBQ SAUCE  
CARIBBEAN STYLE  
ADOBO  
1000 G  
ITEM NO: 200520



GLAZE  
PINEAPPLE  
JALAPEÑO  
2240 G  
ITEM NO: 4627



MARINADE  
ALLROUND  
2500 ML  
ITEM NO: 4620



GRILL OIL  
ORIGINAL  
2500 ML  
ITEM NO: 4614



RUB  
HERBS  
580 G  
ITEM NO: 101276



RUB  
STEAKHOUSE  
565 G  
ITEM NO: 101277



RUB  
CHILI  
500 G  
ITEM NO: 101275



RUB  
CHIPOTLE  
CITRUS  
650 G  
ITEM NO: 101325

# PULLED Aubergine BURGER

*Pulled Aubergine with BBQ Sauce  
Santa Fe, fried halloumi, cabbage, coriander and shallots.*

VEGETARIAN

## INGREDIENTS SERVES 10

6	aubergines
2 dl	<b>Santa Maria BBQ Sauce Santa Fe</b>
1	small thinly sliced cabbage
2 dl	chopped coriander
2	grated carrots
3	limes
2	thinly sliced shallots
3 tbsp	rapeseed oil
0,5 tbsp	<b>Santa Maria Sea Salt</b>
2 tsp	<b>Santa Maria Black Pepper Coarsely-Ground</b>
2 tsp	<b>Santa Maria Chilli Pepper Red Hot Flakes</b>
3 dl	mayonnaise
1	garlic clove
1 dl	chopped coriander
2	red onions
3	tomatoes
400 g	halloumi cheese
2	eggs
	Wheat flour or corn starch
	Panko bread crumbs
10	brioche burger buns

*Or, take a short cut with  
Gold & Green Pulled Oats Veggie Burger!  
SEE PACKAGE FOR DETAILS*

1. Pierce the aubergine with a fork. Cook the aubergines in the oven on 250 °C until soft. Slice them in half and use a spoon to scrape out the cooked aubergine from its peel. Place the aubergine on a tray with an oven paper and mix with the BBQ sauce. Before serving, cook the aubergine on high heat for a few minutes.
2. Mix cabbage, coriander, carrots, lime juice, shallots, oil, salt, black pepper and chili flakes.
3. Mix coriander and grated garlic with the mayonnaise.
4. Slice the red onions and tomatoes.
5. Slice the halloumi cheese and cover with flour/corn starch, then beaten eggs and finish off by rolling the cheese in bread crumbs. Fry the cheese before serving.
6. Spread all the ingredients onto the roasted burger bun and serve.

*Veggie burger  
With  
a vengeance!*





# ASIAN GLAZED Salmon WRAP

*Thin slices of salmon  
wrapped in warm tortillas*

*Wraps filled with Asian glazed salmon, Wasabi & Sesame Spice Mix with crispy salad, sugar snaps and avocado*

## INGREDIENTS SERVES 10

800 g salmon fillet  
2 dl **Santa Maria Asian Style Soy Glaze**  
2 msk **Santa Maria Spice Mix Wasabi & Sesame**  
2 dl mayonnaise  
2 tsp soy sauce  
10 **Santa Maria Wheat Tortillas 10"**  
Veggies of your choice.  
For example, salad, bean sprouts, sugar snaps, avocado, radishes

1. Cut the salmon into 80 g portions.
2. Sear the salmon on all sides over high heat. A frying pan or griddle works fine.
3. Marinade the salmon in the Asian style soy glaze at least for an hour, preferably overnight.
4. Mix the mayo with the wasabi/ sesame spicemix, season with soy sauce. It tastes even better if you leave it in the fridge overnight.
5. Cut the salmon into thin slices and serve in the tortillas together with veggies of your choice and the wasabi/ sesame mayo.

# Chimichurri SALMON

Oven baked Chimichurri salmon with cabbage & apple salad,  
roasted potatoes and chili mayonnaise.

## INGREDIENTS SERVES 10

1500 g deboned salmon fillet

1,5 dl **Santa Maria BBQ Sauce & Rub Mix**  
**Chimichurri** mixed as described on pack

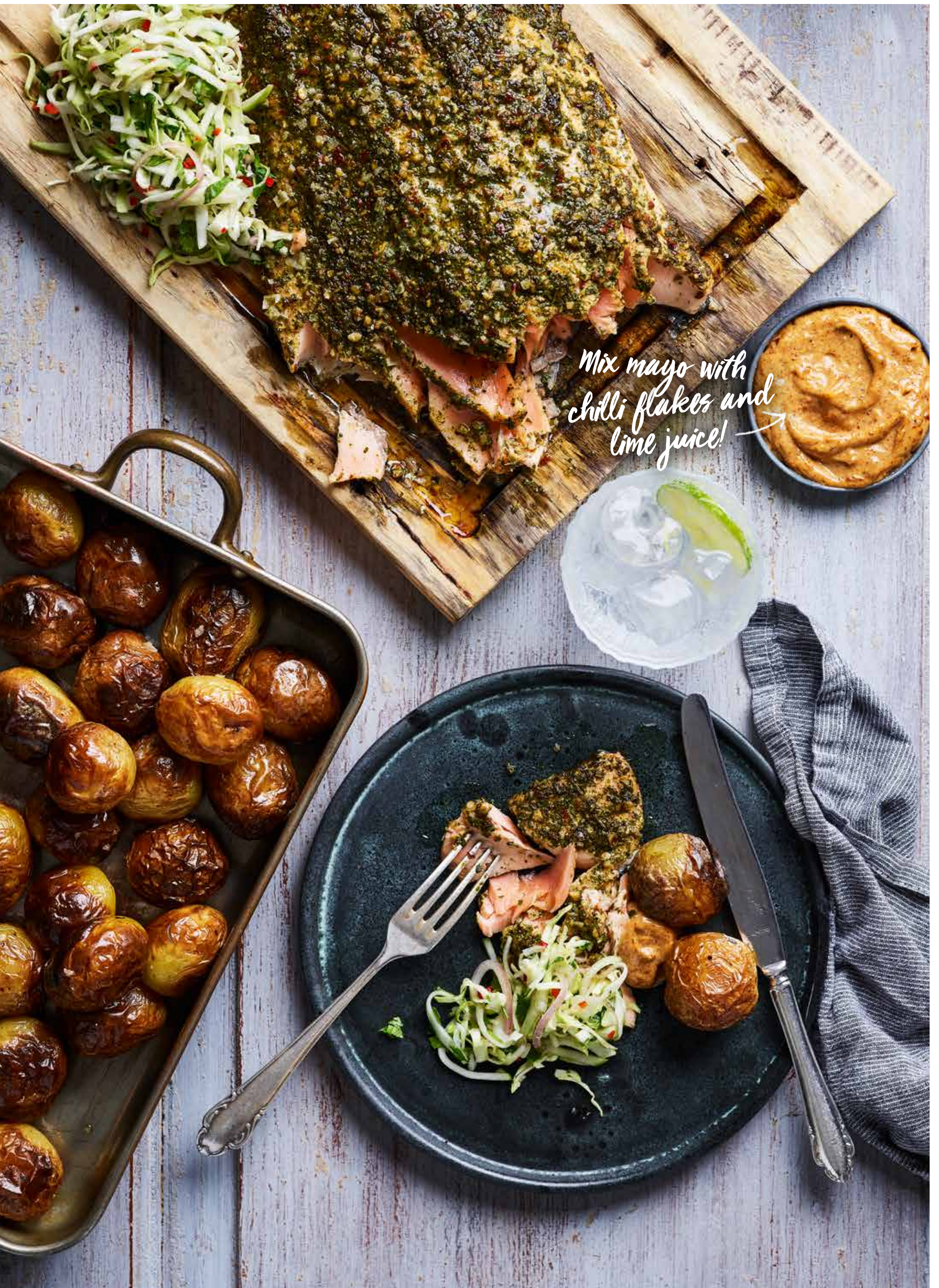
1 cabbage  
2 shallots  
3 Granny Smith Apples  
0,5 red chilli pepper  
1-2 dl of roughly chopped coriander

1 dl limejuice  
0,5 dl rapeseed oil  
2 kg firm potatoes  
0,5 dl **Santa Maria BBQ Sauce & Rub Mix**  
**Chimichurri**  
0,5 dl lime juice  
4 dl mayonnaise  
**Santa Maria Rock Salt**  
**Santa Maria Tellicherry Black Pepper**

**TIPS** Top the dish with a mix of fresh herbs.

1. Place the salmon on a baking tray. Mix the chimichurri spice mix as described. Spread the chimichurri evenly on the salmon fillet. Cook in oven at 170 °C until the inner temperature has reached 52 °C.
2. Slice the cabbage and shallots thinly, shred the apples, chop the coriander and chilli, then mix with lime juice and rapeseed oil. Season with salt and black pepper.
3. Mix the potatoes with rapeseed oil and salt in a tray. Bake at 225 °C until evenly roasted and soft inside.
4. Mix the chilli rub and lime juice with mayonnaise.

*P.s. Works perfectly fine  
with cod too!*



Mix mayo with  
chilli flakes and  
lime juice!

AMERICAN BBQ WINGS  
SEE OUR WEB  
FOR DETAILS

GRILLED SALMON  
PAGE 18



OREGANO  
SEE OUR WEB  
FOR DETAILS

AMERICAN BBQ SAUCE  
SEE OUR WEB  
FOR DETAILS

MEXICAN STREET CORN THAI STYLE  
PAGE 23



CHILI EXPLOSION  
SEE OUR WEB  
FOR DETAILS

MOROCCAN TAGINE  
SEE OUR WEB  
FOR DETAILS



CHICKEN TACOS L.A. STYLE  
PAGE 25

*new flavours*



CINNAMON  
SEE OUR WEB  
FOR DETAILS



PERUVIAN CEVICHE  
PAGE 8



SHORTRIBS WITH  
CHIMICHURRI  
PAGE 11

SANTA MARIA BRINGS YOU

# *a world of grill flavours*

Ever since Santa Maria was founded, we have travelled the world in the name of taste, searching for the hottest chilli, the lushest lime leaves, the smoothest sesame seeds. Feeling, blending, stirring, tasting. Bringing it all back home.



**TUVAK SPITS**  
SEE OUR WEB  
FOR DETAILS



**SOUTH EAST  
ASIAN BANH-MI**  
PAGE 24



**JAPANESE TATAKI**  
PAGE 23



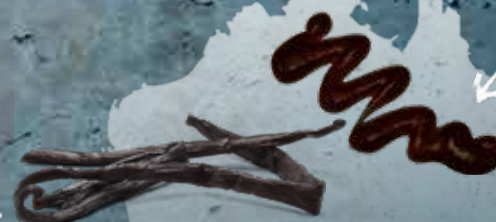
**TANDOORI CHICKEN**  
SEE OUR WEB  
FOR DETAILS



**RED CHILI & GINGER**  
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**CLOVES**  
SEE OUR WEB  
FOR DETAILS



**VANILLA**  
SEE OUR WEB  
FOR DETAILS

**BBQ GLAZE**  
SEE OUR WEB  
FOR DETAILS

Taste has always been our passion. Putting great taste into cooking is always going to be our mission. We want to open your senses and inspire you to try more. The grill kitchens around the world are literally sizzling with new flavours, new ways of exploring grilled food. From South East Asia and South America to Korea and Mexico.

Our universal longing for grilled food has never been greater. It's a love deeply embedded in all of us, in every culture, across every country and continent. Santa Maria is packaging that love into new rubs, spice mixes, glazes and BBQ sauces. Creating brand new fusions and taste combinations that transform traditional dishes into modern and healthy grill favourites from every part of the world, for every season of the year.



*Sprinkle with your favourite herbs!*

# KOREAN SPICY CHICKEN wings

Chicken Wings with Korean BBQ Sauce, spring onion and sesame seeds. Tasty fingerfood at its best.

## INGREDIENTS SERVES 10

- 1,2 kg chicken wings
- Santa Maria Sea Salt**
- Santa Maria Black Pepper**
- 2 dl **Santa Maria Korean BBQ Sauce Korean Style**
- 3 msk **Santa Maria Sesame Seeds**
- 1 spring onion, finely chopped

1. Remove the tip from each wing and divide the remaining pieces at the joint.
2. Boil the chicken for about 5-7 minutes until the fat melts out. Dry wipe the wings carefully on paper, then add salt and pepper to taste.
3. Prepare the wings on a tray, 275 °C hot air and open damper, about 10 minutes until they are golden brown and a little crispy.
4. Place the wings in a bowl. Mix with the sauce and sesame seeds and put on a plate or in a bowl.
5. Garnish with spring onions and serve with a bowl of extra sauce.

# MEXICAN STREET CORN Thai Style

Grilled whole corn Thai style, brushed with mayo, red chili and ginger and sprinkled with herbs.

## INGREDIENTS SERVES 10

- 10 ears of corn
- 200 g mayonnaise
- 50 g **Santa Maria Sauce & Rub Mix Red Chili & Ginger**
- 100 g fresh coriander
- 25 g fresh mint
- 3 limes
- Santa Maria Sea Salt**

1. Heat a frying pan or griddle.
2. Grill the corn until nicely browned all over.
3. Roughly chop the herbs.
4. Brush the corn with mayo, roll in red chilli and ginger, sprinkle with herbs.
5. Squeeze lime juice and add salt to taste.

# SALMON asian style TATAKI

Seared salmon in a beautiful Asian style glaze. It'll simply melt in your mouth. Serve with coriander cucumber salad.

## INGREDIENTS SERVES 10

- 800 g salmon fillet
- 25 g **Santa Maria Sauce & Rub Mix Red Chili & Ginger**
- 300 g **Santa Maria BBQ Glaze Asian Style Soy**
- 2 cucumbers
- 1 red onion
- 25 g coriander
- 10 g limejuice
- 40 g roasted peanuts
- 5 g sesame seed oil
- 5 g soy

1. Cut the salmon fillet into 80 g pieces.
2. Coat the salmon pieces in Red Chili & Ginger Sauce & Rub.
3. Sear the salmon quickly on all sides in a pan or on a hot top over high heat.
4. Marinade the salmon in the Asian soy glaze for at least 1 hour, preferably overnight.
5. Peel, core and dice the cucumber. Peel and thinly slice the red onion on a mandolin. Roughly chop the coriander.
6. Mix the diced cucumber, red onion and coriander with lime juice, peanuts, sesame seed oil and soy.
7. Slice the salmon into thin slices enough to serve as starters. Finish the dish off with the cucumber salad.

**NO FIRE  
REQUIRED**

# SOUTH EAST ASIAN BANH-MI WITH PICKLING *spice*

All in  
VEGAN

Vietnamese Banh-Mi with soy glazed celeriac, pickles, vegan mayo, Korean-style BBQ sauce, herbs and crispy onions.

## INGREDIENTS SERVES 10

- 250 g carrot
- 250 g cucumber
- 30 g **Santa Maria Pickling Spice Mix**
- 1,5 kg celeriac
- 300 g **Santa Maria BBQ Glaze Asian Style Soy**
- 25 g **Santa Maria Sesame Seeds**
- 1 tbsp aquafaba, chickpea cooking liquid
- 2 tbsp lemonjuice
- 3 dl rapeseed or sunflower seed oil
- 0,5 tsp **Santa Maria Sea Salt**
- 10 Baguettes, approx. 25cm long
- 1 dl **Santa Maria BBQ Sauce Korean Style**
- 50 g fresh coriander
- 25 g fresh mint
- 50 g fried onions

*Or, take a short cut with  
Gold & Green Pulled Oats Veggie Mince Natural*  
SEE PACKAGE FOR DETAILS

1. Peel the carrots and cucumber. Slice thinly and mix with pickling spice. Set aside until serving.
2. Peel the celeriac and cut into batons. Steam or boil the celeriac for 3 min. Cool down in cold water.
3. In a bowl, mix the celeriac batons with the Asian soy glaze and sesame seeds. Bake in the oven at 245 °C for 10 min or until the batons have a nice roasted colour and are soft all the way through. Keep warm until serving.
4. Mix the aquafaba and lemon juice in a food processor. Add the oil carefully, keep mixing until you get a mayonnaise-like consistency. Season with salt. Keep in the fridge until serving.
5. Slice open the baguettes, without cutting all the way through. Roughly chop the herbs.
6. Cover the inside of each baguette with vegan mayo and Korean style BBQ. Add the celeriac, herbs and fried onions.

*Everybody falls  
for fresh  
coriander!*



# CHICKEN TACOS L.A. STYLE

Make your own soft sticky Californian tacos with a Korean bite.

## INGREDIENTS SERVES 10

1 kg	skinless chicken thighs
200 ml	<b>Santa Maria BBQ Sauce Korean Style</b>
	<b>Santa Maria Sea Salt</b>
	<b>Santa Maria Black Pepper</b>
20	<b>Santa Maria Soft Tortilla 6"</b>
½	head of cabbage
1 pcs	carrot, in strips (Julienne style)
2 pcs	spring onion, finely shredded

## SESAME DRESSING:

1 dl	<b>Santa Maria Sesame Seeds</b>
1 dl	rapeseed oil
0.5 dl	apple cider vinegar
0.5 dl	Japanese soy
2 tsp	ginger, finely grated
2 tbsp	garlic, pressed

## PICKLED CUCUMBER:

½	cucumber in thin slices
1 tbsp	<b>Santa Maria Pickling Spice Mix</b>

## GARNISH:

shredded spring onions  
**Santa Maria Sesame Seeds**  
extra **Santa Maria BBQ Sauce Korean Style**

## TIP:

*Rather than preparing each taco, let the customers make their own tacos at the table. Just toast the tortillas and keep them warm.*

1. Season the chicken thighs with salt and pepper and mix in a bowl with the Korean BBQ sauce. Marinate for at least 30 minutes.
2. Heat a skillet and toast the sesame seeds continuously stirring until they are golden brown.
3. Put the toasted sesame seed in a blender together with soy sauce, oil, apple cider vinegar, ginger and garlic. Blend to a smooth sauce and put aside.
4. Pickle the sliced cucumber with pickling spice according to instructions on the package. Let it "pickle" for at least 15 minutes.
5. Cut the carrot into "Julienne" strips and grate the cabbage thinly. Put aside.
6. Cook the marinated chicken thighs on high heat 275 °C on a baking tray for 10-15 minutes. Spread out the thighs so there is plenty of space around each piece. Cook until the edges are charred and cooked through. Season with sesame seeds.
7. Toast the tortillas in a dry pan or in a griddle before serving.
8. Mix cabbage with the sesame dressing just before serving.
9. Fill each tortilla in the following order; cabbage with dressing, julienned carrots, shredded grilled chicken, extra BBQ sauce, spring onions and pickled cucumber. Finish off with sesame seeds.





# INDIAN Lamb KEBABS

Lamb shish kebabs with roasted chickpeas, zucchini, goat's cheese and garlic yoghurt.

## INGREDIENTS SERVES 10

### SALAD:

- 100 g olive oil
- 1 kg cooked chickpeas
- 600 g zucchini
- 10 g **Santa Maria Sea Salt**
- 2 g **Santa Maria Tellicherry Black Pepper**
- 2 g **Santa Maria Cumin Ground**
- 50 g spring onions
- 500 g tomato
- 10 g mint
- 70 g flat-leaf parsley
- 150 g goat cheese

### KEBABS:

- 2 dl **Santa Maria BBQ Sauce & Rub Mix Chimichurri**
- 1 dl cold water
- 3 dl rapeseed or sunflower oil
- 1,2 kg minced lamb
- Santa Maria Sea Salt**
- Lemon wedges for serving

### GARLIC YOGHURT:

- 5 dl Greek or Turkish style yoghurt
- 2 large cloves of garlic
- 10 g **Santa Maria Paprika Powder**
- Santa Maria Salt**

1. Mix the chickpeas with half of the olive oil. Salt to taste and spread them out on a baking sheet.
2. Slice the zucchini and mix with the other half of the olive oil, salt to taste and spread out on a separate baking sheet.
3. Roast the chickpeas and zucchini at 200 °C for 25 min, stir from time to time. Remove chickpeas and zucchini from the oven, mix together in a bowl and season with Tellicherry Black Pepper and cumin.
4. Chop the spring onions, dice the tomatoes, chop the herbs and mix in with the chickpeas and zucchini.
5. Top the salad with pieces of goat's cheese just before serving.
6. Mix the sauce and rub chimichurri with cold water and oil.
7. Mix the minced lamb with the chimichurri, shape into long kebabs and fry over high heat in a pan or on a griddle.
8. Season with salt and serve with lemon wedges.
9. Pour the yoghurt into a mixing bowl.
10. Finely chop the garlic and add it to the yoghurt together with the paprika powder and salt.
11. Serve together with the roasted chickpea salad and lamb kebabs.

*Top with chunks of goat cheese right before serving!*



# Where our passion for cooking was born

*Our love for grilled food has been a burning flame inside us all since the beginning of time. It taps into our most primitive behaviour and is less about the actual fire and more about the taste of fire. About the hot, tangy, moist and smoky feel on our palate. About the fall-off-the-bone tenderness and the captivating grill marks that make anything taste like sweet summer freedom.*

*It's a love deeply embedded in every culture, across every country and continent. It's a love that needs no elaborate techniques, settings or even seasons.*

*Grilled food is where our passion for cooking was born. It's where our obsession for taste is set free. It's where brand-new fusions and classic combinations live together. It's food that keeps us wanting to explore the unknown, to discover an entire world of grill flavours.*

*Keep our burning love of grilled food alive. Catch the taste of fire.*

Hot newcomers!



## TAKEAWAYS:

Grilled food can give your guests a feeling of euphoria.

Guests are keen on both traditional dishes and international flavours.

Guests want more veggies.

Healthy & light are important drivers especially at lunch.

Guests love storytelling, so make sure to share the story behind your menu.

## CRAVING TO LEARN MORE?

Contact Eimear Owens, 0044 7920494654, eimear.owens@paulig.com



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