



*INDASIA RECIPES
FOR FISH & MEAT
INCLUDING HEALTHY OPTION RANGE &
GLUTEN FREE RANGE*

Indasia





BURGER SUPREME (QM203)

Ingredients

- 22 lbs / 10 kg of 85% VL quality, because if the burger is too lean it can taste quite like a rubber texture
- 22 lbs / 10 kg of 85% VL Beef
- 1 bag / 1.01 lb / 460g of Indasia Burger Supreme mix (QM203)
- 0.6 lb / 300g cold water

Method

- Mince meat once through a coarse mincer plate
- Add Indasia Burger supreme and mix well
- Add cold water
- Mix well
- Mince once more through a finer plate
- Chill for one hour in the fridge
- Form or press burger in desired shape
- Decorate edges and display



Cooking

- Pan fry or grill for up to 6 minutes each side





LAMB BURGER (QM202)

Ingredients

- 22 lbs/10 kg of chosen meat we recommend is leg of lamb trimmed plus shoulders of lamb trimmed
- 22 lbs / 10 kg of Lamb
- 1 bag / 1.01 lb / 460g of Indasia Lamb Burger mix (QM202)
- 0.44 lb / 200g of cold water

Method

- Mince meat once through a coarse mincer plate
- Add Indasia lamb mix and mix well
- Add cold water
- Mix well
- Mince once more through a finer plate
- Chill for one hour in the fridge
- Form or press burger in desired shape
- Decorate edges with Pustza and display



Cooking

- Pan fry or grill for up to 6 minutes each side





WHITE BREAKFAST SAUSAGE (QA101)

Ingredients

- 13.6 kg / 30 lbs of Meat/fat 75% VL
- 800g/ 1.80 lbs Indasia Sausage Mix (QA101)
- 2.4 kg / 5.25 lbs Rusk
- 4 kg / 9 lbs Water

Total Mix Weight

- 20.8 kg / 46.05 lbs



Method:

- Place all meat and fat into mincer and mince through once
- Place minced meat into chopping bowl
- Add Indasia Sausage mix and Rusk
- Add water whilst chopping gradually
- Fill complete mix into casings
- Allow to hang overnight/chill immediately



GREEK PASSION (QS130)

*Vibrant full flavoured marinade from the Greek Islands
Dark red in colour with a smoky flavour and a hint of exotic spices.*

GLUTEN FREE

Advantages

- Penetrates into the meat, makes it tender and with that shortens the time of roasting, grill or frying.
- Restrains bacterial growth and with that prolongs the freshness.
- Optimum improvement of the taste and with that a higher quality of edibility
- Complete marinade and is simple to use
- Fat content less than 2%

Products

- Pork: Loin & Gigot Chops, Roasts
- Chicken: Fillets, Skinless thighs, Legs
- Lamb: Loin & Gigot Chops
- Fish: Salmon Cutlets



Usage

100 – 200g per kg

Packed

2 kg tub

Shelf Life

12 months unopened

Ingredients

- Vegetable oil hydrogenated
- Hydrolysed vegetable protein
- Spices

Method

- Pour marinade over product and leave to chill for 4 hours

Cooking

- All methods of cooking, time required subject to size and cut of meat



ARGENTINEAN FIRE (QS118)

*From the pampas of Argentina, hot and fiery, ideal for beef.
A deep rustic colour with a mixture of original Argentinean spices.
A ready to use marinade with a hot spicy flavour for all meats.*

GLUTEN FREE

Advantages

- Penetrates into the meat, makes it tender and with that shortens the time of roasting, grill or frying
- Restrains bacterial growth and with that prolongs the freshness
- Optimum improvement of the taste and with that a higher quality of edibility
- Complete marinade and is simple to use
- Fat content less than 2%

Products

- Pork: Loin & Gigot Chops, Roasts
- Chicken: Fillets, Skinless thighs, Legs
- Lamb: Loin & Gigot Chops
- Fish: Salmon Cutlet
- Also can you used on Potatoes



Usage

100 – 200g per kg

Packed

2 kg tub

Shelf Life

12 months unopened

Ingredients

- Vegetable Oil Hydrogenated
- Salt
- Spices
- HVP
- Dextrose



Method

- Pour marinade over product and leave to chill for 4 hours

Cooking

- All methods of cooking, time required subject to size and cut of meat

SPANISH HARBOUR (QS119)

An old traditional Spanish favourite, this marinade has a garlic butter flavour with a Lovely visual of Paprika snips and Paradise herb

GLUTEN FREE

Advantages

- Penetrates into the meat, makes it tender and with that shortens the time of roasting, grill or frying
- Restrains bacterial growth and with that prolongs the freshness
- Optimum improvement of the taste and with that a higher quality of edibility
- Complete marinade and is simple to use
- Fat content less than 2%

Products

- Pork: Loin & Gigot Chops, Roasts
- Chicken: Fillets, Skinless thighs, Legs
- Lamb: Loin & Gigot Chops
- Fish: Salmon Cutlets



Usage

100g per kg

Packed

2 kg tub

Shelf Life

12 months unopened

Ingredients

- Vegetable Oil Hydrogenated
- Salt
- Spices
- Monosodium Glutamate
- E621
- Aroma



Method

- Pour marinade over product and leave to chill for 4 hours

Cooking

- All methods of cooking, time required subject to size and cut of meat.

HEALTHY OPTION RANGE

TERRIAKI LITE (QS104)

A Chinese style marinade similar to a black bean sauce

GLUTEN FREE

Advantages

- Penetrates into the meat, makes it tender and with that shortens the time of roasting, grill or frying
- Restrains bacterial growth and with that prolongs the freshness
- Optimum improvement of the taste and with that a higher quality of edibility
- Complete marinade and is simple to use
- Fat content less than 2%

Products

- Pork: Loin & Gigot Chops, Roasts
- Chicken: Fillets, Skinless thighs, Legs
- Lamb: Loin & Gigot Chops
- Fish: Salmon Cutlets



Usage

10-200g per kg

Packed

400g sachet/2.8 kg/6 kg canister

Shelf Life

12 months unopened

Ingredients

- Water
- Spices (garlic, pepper, paprika)
- Salt
- Spice Aroma
- Vinegar

Method

- Pour marinade over product and leave to chill for 4 hours

Cooking

- All methods of cooking, time required subject to size and cut of meat
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HEALTHY OPTION RANGE

CHASSEUR LITE (QS101)

A light herb tomato flavour

GLUTEN FREE

Advantages

- Penetrates into the meat, makes it tender and with that shortens the time of roasting, grill or frying
- Restrains bacterial growth and with that prolongs the freshness
- Optimum improvement of the taste and with that a higher quality of edibility
- Complete marinade and is simple to use
- Fat content less than 2%

Products

- Pork: Loin & Gigot Chops, Roasts
- Chicken: Fillets, Skinless thighs, Legs
- Lamb: Loin & Gigot Chops
- Fish: Salmon Cutlets

Usage

100-200g per kg

Packed

400g sachet/2.8 kg canister

Shelf Life

12 months unopened

Ingredients

- Water
- Spices (garlic, pepper, paprika)
- Salt
- Hydrolysed Vegetable Protein
- Vinegar
- Spice Aroma

Method

- Pour marinade over product and leave to chill for 4 hours

Cooking

- All methods of cooking, time required subject to size and cut of meat





PEKING (QS113)

A deep red marinade with lots of herbs and spices, this is a very eye catching product on any cut of meat and is ideal for beef

GLUTEN FREE

Advantages

- Penetrates into the meat, makes it tender and with that shortens the time of roasting, grill or frying
- Keeps the cut of meat its natural colour, no darkening of the meat
- Restrains bacterial growth and with that prolongs the freshness
- Optimum improvement of the taste and with that a higher quality of edibility
- Complete marinade and is simple to use
- Dual usage marinade for steaks or stir-fry

Products

- Pork: Loin & Gigot Chops, Roasts
- Chicken: Fillets, Skinless thighs, Legs
- Lamb: Loin & Gigot Chops
- Fish: Salmon Cutlets



Usage

100-200g per kg

Packed

400g sachet/2.5 kg tub

Shelf Life

12 months unopened

Ingredients

Water
Spices (garlic, pepper, paprika)
Salt
Hydrolysed Vegetable Protein
Vinegar
Spice Aroma

Method

Spoon marinade over product and leave to chill for 4 hours

Cooking

All methods of cooking, time required subject to size and cut of meat



HEALTHY OPTION RANGE

TOMATO & PEPPER (QS102)

Tangy tomato flavour with a spicy kick, red in colour with visible herbs and spices throughout, great eye appeal

GLUTEN FREE

Advantages

- Penetrates into the meat, makes it tender and with that shortens the time of roasting, grill or frying
- Restrains bacterial growth and with that prolongs the freshness
- Optimum improvement of the taste and with that a higher quality of edibility
- Complete marinade and is simple to use
- Fat content less than 2%

Products

- Pork: Loin & Gigot Chops, Roasts
- Chicken: Fillets, Skinless thighs, Legs
- Lamb: Loin & Gigot Chops
- Fish: Salmon Cutlets

Usage

100-200g per kg

Packed

400g sachet/2.8 kg canister

Shelf Life

12 months unopened

Ingredients

- Water
- Spices (tomato, pepper, paprika)
- Salt
- Vinegar
- Spice Aroma

Method

- Pour marinade over product and leave to chill for 4 hours

Cooking

- All methods of cooking, time required subject to size and cut of meat



HEALTHY OPTION RANGE

KRAUTIMA LITE (QS100)

A light garlic and herb marinade

GLUTEN FREE

Advantages

- Penetrates into the meat, makes it tender and with that shortens the time of roasting, grill or frying
- Restrains bacterial growth and with that prolongs the freshness
- Optimum improvement of the taste and with that a higher quality of edibility
- Complete marinade and is simple to use
- Fat content less than 2%

Products

- Pork: Loin & Gigot Chops, Roasts
- Chicken: Fillets, Skinless thighs, Legs
- Lamb: Loin & Gigot Chops
- Fish: Salmon Cutlets



Usage

100-200g per kg

Packed

400g sachet/2.8 kg canister

Shelf Life

12 months unopened

Ingredients

- Water
- Spices (garlic, pepper, paprika)
- Salt
- Hydrolysed Vegetable Protein
- Vinegar
- Spice Aroma



Method

- Pour marinade over product and leave to chill for 4 hours

Cooking

- All methods of cooking may be used, time required subject to size and cut of meat

KASSLAT LOIN OF PORK (QS114)

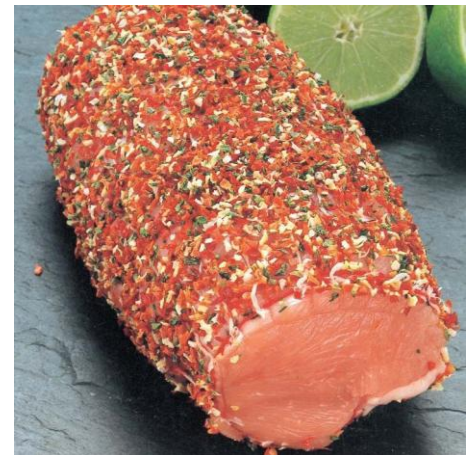
GLUTEN FREE

Ingredients

- Loin of Pork
- Kasslat of choice & usual brine (QS114)

Usage when used with your normal brine mix

- Add 60 – 80g of Indasia Kasslat per kilo to usual brine mix
- Inject up to 15% and leave in brine as per your recipe (up to 20 hours)
- Drain and leave to chill overnight
- Decorate with Indasia coating (QM216)
- Slice into steaks or leave as roasting joints and vacuum pack



Make up of a brine mix

- 10 kg of water
- 90g of Nitrite Salt
- 810g of Salt
- 600/800g of chosen Kasslat

Cooking

- Roast 50 minutes per kilo at 160c



HEALTHY OPTION RANGE

SALMON IN TOMATO & PEPPER (QS102)

GLUTEN FREE

Ingredients

- 4 kg of Salmon
- 400g of Indasia Tomato & Pepper marinade (QS102)

Method

- Cut Salmon into portions
- Add marinade and mix well
- Display and garnish



Cooking

- Fry in a pan or wok for 5–7 minutes on each side
- Add a small amount of oil or wrap in foil and bake for 15-20 minutes at 180c





HEALTHY OPTION RANGE

FISH FILLET IN GARLIC & HERB (QS100)

GLUTEN FREE

Ingredients

- 400 kg of White Fish or Salmon
- 400g of Indasia Krautima (QS100)

Method

- Cut the fish fillets into portions
- Add marinade and mix well
- Display and garnish



Cooking

- Fry in a pan or work for 2-3 minutes on each side and add a small amount of oil

