



# Max Mayonnaise Recipes

GLUTEN FREE!!



GREAT FOR TUNA MAYO  
SUITABLE FOR GRILLING

JFC AUSTRALIA & NZ PTY LTD

# SHRIMP WITH MAYONNAISE



## 【INGREDIENTS (4 SERVINGS)】

- \* SHRIMP 200 G \* MAX MAYONNAISE 60 G
- STARCH(KATAKURIKO) 15 G \* STARCH SYRUP 15 G
- SALT 5 G \* TOMATO KETCHUP 5 G
- \* ONION 54 G \* MILK 5 G
- \* PAPRIKA 18 G
- \* GREEN ONION 18 G \* STARCH(KATAKURIKO) 2 G
- \* GINGER 12 G \* WATER 15 G
- \* GARLIC 8 G
- \* SESAMI OIL 6 G

## 【METHOD】

- ① APPLY A SMALL AMOUNT OF STARCH AND SALT TO THE PEELED SHRIMP AND KEEP IT FOR A WHILE. RINSE WITH RUNNING WATER. THIS WILL REMOVE THE DIRT ANY LINGERING ODORS. DRY THE PEELED SHRIMP THOROUGHLY WITH A PAPER TOWEL.
- ② CUT ONION AND PAPRIKA INTO 1CM SQUARE SIZE. CHOP GREEN ONION, GINGER AND GARLIC.
- ③ MIX MAX MAYONNAISE, STARCH SYRUP, TOMATO KETCHUP, MILK TO MAKE A SAUCE
- ④ PUT THE SESAME OIL IN A FRYING PAN, STIR-FRY GINGERIE, GARLIC UNTIL THE FRAGRANCE COMES OUT.
- ⑤ ADD IN THE PEELED SHRIMP, AND PUT THE SAUCE, ONION AND GREEN ONION AFTER THE SHRIMP IS COOKED.
- ⑥ KEEP STIR FRYING FOR A WHILE.
- ⑦ THICKEN THE SAUCE WITH STARCH DISSOLVED IN WATER.
- ⑧ PLACE VEGETABLES SUCH AS LETTUCE ON THE DISH AND SERVE IT.

# STIR-FRIED SHRIMP IN CHILLI SAUCE



## 【INGREDIENTS (4 SERVINGS)】

- \* SHRIMP 200 G \* MAX MAYONNAISE 40 G
- STARCH(KATAKURIKO) 15 G \* STARCH SYRUP 15 G
- SALT 5 G \* WATER 8 G
- \* ONION 95 G \* DOUBANJIANG 5 G
- \* GREEN ONION 20 G (CHINESE CHILI BEAN SAUCE)
- \* GINGER 15 G \* GOCHUJANG 5 G
- \* GARLIC 5 G (KOREAN RED CHILI PASTE)
- \* SESAMI OIL 5 G \* CONSOMME 2 G
- \* STARCH(KATAKURIKO) 2 G
- \* WATER 15 G

## 【METHOD】

- ① APPLY A SMALL AMOUNT OF STARCH AND SALT TO THE PEELED SHRIMP AND KEEP IT FOR A WHILE.  
RINSE WITH RUNNING WATER. THIS WILL REMOVE THE DIRT ANY LINGERING ODORS.  
DRY THE PEELED SHRIMP THOROUGHLY WITH A PAPER TOWEL.
- ② CUT ONION INTO 1CM SQUARE SIZE.  
CHOP GREEN ONION, GINGER AND GARLIC.
- ③ MIX MAX MAYONNAISE, STARCH SYRUP, WATER, DOUBANJIANG, GOCHUJANG, CONSOMME TO MAKE A SAUCE
- ④ PUT THE SESAME OIL IN A FRYING PAN, STIR-FRY GINGERIE, GARLIC UNTIL THE FRAGRANCE COMES OUT.
- ⑤ ADD IN THE PEELED SHRIMP, AND PUT THE SAUCE, ONION AND GREEN ONION AFTER THE SHRIMP IS COOKED.
- ⑥ KEEP STIR FRYING FOR A WHILE.
- ⑦ THICKEN THE SAUCE WITH STARCH DISSOLVED IN WATER.
- ⑧ PLACE VEGETABLES SUCH AS LETTUCE ON THE DISH AND SERVE IT.

# TUNA MAYONNAISE SUSHI ROLL



## 【INGREDIENTS (4 SERVINGS)】

- \* CANNED TUNA 120 G
- \* MAX MAYONNAISE 30 G
- \* RICE 300 G
- \* SUSHI VINEGAR 60 CC
- \* NORI (ROASTED SEAWEED) 4 PC

## 【METHOD】

- ① AVOID FROM TO BE TOO OILY, DRAIN EXCESS OIL OF CANNED TUNA FIRST, THEN MIX IT WITH MAYO. IT MAKES YOU EASIER TO ROLL IT WITH RICE.
- ② COMBINE FRESHLY-COOKED RICE AND SUSHI VINEGAR INTO A BOWL.  
USE A SPATULA AND MIX IN A CUTTING MOTION. LEAVE TO COOL.
- ③ PLACE YOUR SEAWEED ON A BAMBOO MAT (SMOOTH SIDE FACING UP).  
SPREAD OUT THE SUSHI RICE YOU MADE IN STEP ② ONTO THE SEAWEED,  
LEAVING ABOUT 1/4 OF THE SEAWEED CLEAN AT THE TOP.
- ④ PLACE THE TUNA MAYONNAISE ON TOP.  
MOISTEN WITH WATER THE OPEN SEAWEED PART AT THE TOP.
- ⑤ ROLL IT UP INTO A WRAP FROM THE SIDE NEAREST TO YOU.  
CUT WITH A KNIFE AND YOU'RE DONE.

# MAYONNAISE DIP



## 【① ⇒ HORSERADISH MAYO】

- \* MAX MAYONNAISE 80 G GOOD HORSERADISH FLAVOUR.
- \* HORSERADISH 40 G MATCH FOR POTATO WEDGES.

## 【② ⇒ GARLIC PEPPER MAYO】

- \* MAX MAYONNAISE 50 G WELL BALANCED GARLIC TASTE.
- \* GARLIC 40 G GOES WELL WITH POTATO OR DEEP FLIED
- \* COARSE GROUND BLACK PEPPER 5 G DISHES.

## 【③ ⇒ SPICY CURRY MAYO】

- \* MAX MAYONNAISE 80 G SPICY CURRY FLAVOUR SPREADS IN A MOUTH.
- \* CURRY POWDER 50 G GOES WELL WITH BOTH MEAT AND FISH
- \* CUMIN POWDER 2 G DISHES.

## 【④ ⇒ BLACK OLIVE MAYO】

- \* MAX MAYONNAISE 50 G MIX WITH CHOPPED OLIVE.
- \* BLACK OLIVE 50 G SOPHISTICATED OLIVE TASTE FOR ADALTS.

## 【⑤ ⇒ CHILI MAYO】

- \* MAX MAYONNAISE 70 G PUNGENTLY SPICY AND HOT TASTE.
- \* SRIRACHA 20 G GOOD CHINESE CHILI FLAVOUR SAUCE.
- \* CHINESE CHILI OIL 6 G
- \* SALT 1 G

- ## 【⑥ ⇒ MAX MAYONNAISE】
- MAX MAYONNAISE IS MILD TASTE AND GOES WELL WITH ALL KINDS OF DISH.