Max Mayonnaise Recipes

GLUTEN FREE!!

GREAT FOR TUNA MAYO
SUITEABLE FOR GRILLING

JFC AUSTRALIA & NZ PTY LTD
【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 ginger, 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.

【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
* Sesame oil 6 G
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 (Chinese chili bean sauce) 5 G
* Green onion                        20 G
* Ginger                              15 G
* Gochujang (Korean red chili paste)  5 G
* Garlic                              5 G
* Sesame oil                          5 G
* Consomme                            2 G
* Starch (Katakuriko)                2 G
* Water                               15 G

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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**

![Image of Tuna Mayonnaise Sushi Roll]

**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. Roll it up into a wrap from the side nearest to you.**

⑤ **Cut with a knife and you're done.**

**Ingredients (4 servings)**

- Canned tuna: 120 g
- MAX mayonnaise: 30 g
- Rice: 300 g
- Sushi Vinegar: 60 cc
- Nori (Roasted seaweed): 4 pc
【① ⇒ horse radish 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 fried
* 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 adults.

【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.