



# 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, totmato 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 (Chinese chili bean sauce)	5 G
* Green onion	20 G
* Ginger	15 G
* Gochujang (Korean red chili paste)	5 G
* Garlic	5 G
* 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.  
Roll it up into a wrap from the side nearest to you.
- ⑤ 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 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.